

Hood System/Hood Suppression

- A type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.(IFC Section 609.2)
- Each required Type 1 hood shall be protected with an approved automatic fire-extinguishing system. (IFC 904.2.2)
- The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under the kitchen grease hood is used. (IFC 609.3.1)
- Cooking hoods shall be cleaned at regular intervals. If during an inspection it is found that the hood and related equipment has a buildup of grease, all components shall be cleaned. (IFC Section 609.3.3.2)
- The suppression systems shall be serviced at least every six months and have a current Fire Marshal's or Compliance inspection tag affixed to it. (IFC 904.12.6.2)

Fire Extinguishers

- Vehicles containing cooking equipment shall be equipped with at least one fire extinguisher with not less than a 2A10BC classification. (NFPA 58 6.24.8.1, IFC 906.3)
- A Class K fire extinguisher shall be provided for any cooking media with an appreciable depth of vegetable or animal oils or fats. (IFC 906.4, 904.12.5, UCA 15A-5-102(1))
- Portable fire extinguishers shall be located in conspicuous locations where they will be readily accessible and immediately available for use. (IFC 906.5)