

COMMERCIAL COOKING EQUIPMENT INSPECTION

GENERAL REQUIREMENTS

Designed, constructed and installed to conform to NFPA 96.

Fire protection systems are required for commercial cooking equipment using vegetable oil or animal fat.

A commercial kitchen which generates odours, smoke, steam, or heat shall have a mechanical ventilation system that includes canopies, ductwork and fans to the exterior of the building.

Cooking equipment used in fixed, mobile or temporary concessions, such as truck, buses, trailers, pavilions, tents or any form of roofed enclosure, shall comply with this standard.



GREASE FILTERS

Grease filters shall be:

- listed and constructed of steel equivalent material that will not distort or be crushed
- arranged so that all exhaust air passes through the grease filters.
- easily accessible and removable for cleaning.
- installed at an angle not less than 45 degrees from the horizontal.

GREASE DRIP TRAYS

Grease filters shall be:

- equipped with a grease drip tray beneath their lower edges.
- kept to the minimum size needed to collect grease.
- pitched to drain into an enclosed metal container having a capacity not exceeding 3.785L (1 gal).

AUTOMATIC FIRE SUPPRESSION SYSTEM

Maintenance inspection every 6 month & tagged.

Manual control WITHIN 20' is unobstructed with operating instructions posted conspicuously in the kitchen.

Fusible link(s) are clean and replaced every 6 months with listed links. EG. Kidde with Kidde .

Nozzles are aligned and cover cooking appliances.

Operation of extinguishing system shall shutoff all sources of fuel and electricity to all equipment under hood.

Automatic shutdown of electric and gas shall requires manual resetting.

All fixed pipe extinguishing systems in a single hazard area shall operate simultaneously.

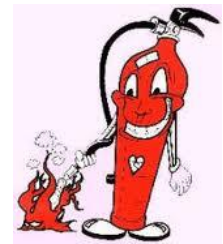
Upon activation an audible alarm or visual indicator shows that the system has activated.

Activates the building's fire alarm if so equipped.

PORTABLE EXTINGUISHER

K class extinguisher is installed in a conspicuous place, maintained and tagged annually.

A placard shall be installed over the "K" class extinguisher noting its use as a secondary backup means to the automatic fire suppression system.



USE AND MAINTENANCE

Exhaust systems shall be operated whenever cooking equipment is turned on.

Filter-equipped exhaust systems shall not be operated with filters removed.

Cooking equipment shall not be operated while its' fire extinguishing or exhaust system is nonoperational.

Exhaust system must be cleaned at least every 6 months or as grease builds up.

Cooking operations that produces heavy grease must be cleaned every 3 months or more frequently if required.

Flammable products are not allowed to be used for cleaning.

Low-volume cooking operation such as community centre's and churches may be cleaned annually.

Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues.

A qualified cleaning contractor must provide a maintenance certificate attached to the kitchen hood or posted in the kitchen area. The maintenance certificate shall detail the following information:

- Name, address and phone number of cleaning company,
- Printed name and the signature of the qualified on-site person supervising the cleaning,
- Date of cleaning and/or inspection. Next cleaning due date and recommended cleaning frequency,
- Confirmation indicating if the system could not be cleaned in all areas and WHY
- Name of the recognized training organization from which the supervisor and/or the cleaning crew members have received their qualification.

CLEARANCES

8 inch vertical or 16 inch horizontal separation between deep fryer and open flame appliances.

NO GREASE-LADEN VAPOURS

If cooking does not produce grease-laden vapours, have a written agreement with the Authority Having Jurisdiction.