



EULESS FIRE DEPARTMENT FIRE MARSHAL'S OFFICE

EFD-FMO 7-2
2009 Edition
International Fire and
Mechanical Code as Amended

INFORMATION LINE: *Commercial Hoods & Ducts* *Fire Extinguishing Equipment* *Revised 2/12*

NFPA Standard No. 96
NFPA Standard No. 71
NFPA Standard No. 70 (NEC)

Fire Chief Wes Rhodes *Fire Marshal Paul Smith*

KITCHEN VENTILATION SYSTEMS AND FIRE EXTINGUISHING EQUIPMENT

PERMITS

For permit or related questions please contact us at 817-685-1600.

There are two (2) types of permits applicable to the installation of commercial kitchen facilities.

One type of permit is applicable only to the commercial cooking hood and duct system and the other is applicable to the hood and ducts fire extinguishing equipment. The contractor of record will be the one applying for the permit and will be the responsible party for installation standards. There will be no exceptions to this provision unless otherwise indicated in writing by the Fire Marshal.

OBTAINING PERMIT:

Prior to issuance and the commencement of any work, a minimum of two (2) copies of blueprint drawings, applicable specifications and equipment data shall be submitted to the Fire Marshal's Office. Such plans shall be drawn to scale with all technical engineering calculations, detailed diagrams or other such information necessary to verify the type of installation and operational design.

Submittal agency shall allow a minimum of seven (7) working days for review of plans prior to any permit being issued. Upon completion of the plan review process a comment sheet will be forwarded to the contractor of record indicating any changes, deletions, alterations or other information prior to the permit issuance. Installation will be subject to any comments noted in the review process. If necessary, a revised set of drawings may be needed prior to the permit issuance.

CONTRACTOR REGISTRATION:

All contractors engaging in the installation of commercial hoods and duct systems or the fire extinguishing equipment used in hoods within the City of Euless must be on file with a current City contractor registration prior to any work being performed.

MINIMUM SPECIFICATIONS:

All hood installations must be in compliance with the 2009 International Fire and Mechanical Codes, NFPA 96 and other applicable codes and standards. A checklist of plan review and inspection criteria is available through the fire marshals office at 817-685-1600.

FIRE EXTINGUISHING EQUIPMENT FOR PROTECTION OF KITCHEN GREASE HOODS AND DUCTS:

Approved fire suppression systems shall be approved for the protection of commercial type food heat processing equipment.

Commercial type cooking equipment protected by automatic sprinkler systems shall be controlled by a separate readily accessible indicating type control valve that is identified. **Sprinkler systems ARE NOT acceptable to this jurisdiction for protection of fryers.**

EXTENT OF PROTECTION:

The fire suppression system used to protect ventilating hoods, ducts and cooking appliances shall be installed to include protection of cooking surfaces, deep fat fryers, griddles, upright broilers, char-broilers, range top and grills. Protection shall also be provided for the enclosed plenum space within the hood above filters and exhaust ducts serving the hood.

ELECTRICAL:

All electrical service under the vent a hood, including wall outlets must lose power upon fire system activation.

NOTE: It shall be the responsibility of the fire protection contractor to verify and assume responsibility for the installation of the automatic gas and electrical shut off.

MAINTENANCE:

Extinguishing systems shall be serviced at least every six (6) months or after activation of the system. Inspection shall be by qualified individuals.

Fusible links and automatic sprinkler heads shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions. Hoods, grease removal devices, fans, ducts and other appurtenances shall be cleaned at frequent intervals.

It is the policy of the City of Euless Fire Marshal's Office that kitchen hoods be cleaned at a minimum frequency of every six- (6) months. This should be done at the time servicing of the fire protection equipment is completed.

FIRE ALARM:

When the building is equipped with a fire alarm system an activation of the kitchen fire system shall sound the alarm.

HOODS

WHERE REQUIRED: Hoods shall be installed at or above all commercial type deep fat fryers, broilers, fry grills, steam jacketed kettles, hot-top ranges, ovens, barbecues, rotisseries, dishwashing machines and similar equipment which produce comparable amounts of steam, smoke, grease or heat in a food processing establishment. For the purpose of this section a food-processing establishment shall include any building or portion thereof used for the processing of food but shall not include a dwelling unit.

VENTILATION SYSTEM (DUCTS)

Hoods shall be designed in accordance with the 2009 International Mechanical Code and NFPA 96.

Duct systems serving a Type I hood shall be designed and installed in a manner to provide an air velocity within the duct system of not less than 1500 feet per minute.

CITY INSPECTIONS

Contractors should allow a minimum of twenty-four (24) hours lead time for periodic inspections. Call 817-685-1600 to request a date and time of desired inspection.

Inspection Intervals:

1. Canopy Installation
2. Duct Installation
3. Fire Extinguishing System - Installation and Operation
4. Final

CONTRACTORS INSTALLATION CERTIFICATION LETTER

Each and every contractor responsible for all or part of the hood system or fire extinguishing system shall submit a Letter of Certification to the office of the Fire Marshal, when requested. The Letter of Certification shall be on company letterhead. No final inspection of any or part of the installation will be conducted without this letter being on file. An example letter is included in this information line for your convenience.

EXAMPLE LETTER OF CERTIFICATION

Date of Letter

Eules Fire Marshal
201 North Ector Drive
Building D
Eules, Texas 76039

Mail or Hand Deliver To:

RE: Acme Wiggitt Factory
7000 Wherever Boulevard
Eules, Texas 76039

Provide Information Regarding
Installation Location

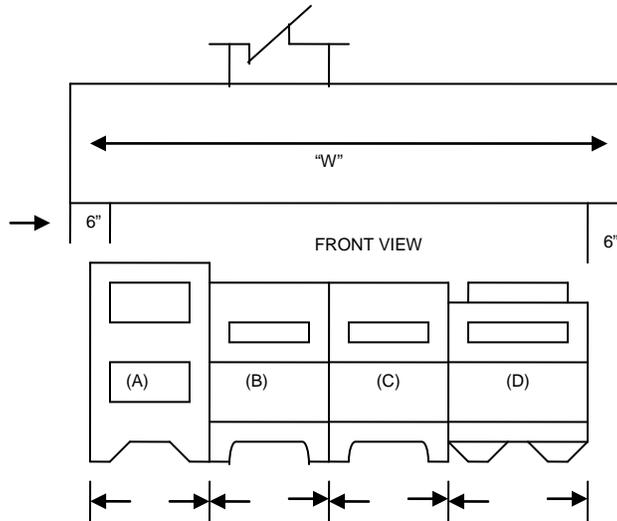
Dear Sir:

This document is to certify that the (Hood and Duct System and/or Fire Extinguishing System) at the above address has been designed and installed in accordance with all applicable N.F.P.A. Standards, 2009 Edition of the International Codes and any State of Texas applicable codes and requirements.

Sincerely,

Company Representative
Title
State License Number _____

**Information Line
Commercial Hoods & Ducts
Fire Extinguishing Equipment Specifications**



COOKING EQUIPMENT

A _____	E _____
B _____	F _____
C _____	G _____
D _____	H _____

HOOD SIZES "W" _____ x "D" _____

NOTES:

1. HOOD TO BE WELDED CONSTRUCTION USING _____ GA. _____ STEEL.
2. EXHAUST DUCT TO BE CONSTRUCTED OF _____ GA. _____ STEEL WITH WELDED JOINTS AND SEAMS.
3. EXHAUST DUCT SIZE: (A) _____, (B) _____, (C) _____.
4. EXHAUST DUCT CLEARANCE _____, SHAFT ENCLOSURE _____, OR DUCT INSULATION HAVING MINIMUM OF 1200 deg. F. TEMPERATURE RATING _____.
5. APPROVED GREASE FILTERS _____, OR GREASE EXTRACTORS _____.
6. MAKE-UP AIR DUCT TO BE _____, SIZE _____.
7. EXHAUST FAN TO DELIVER _____ CFM.
8. EXHAUST DUCT VELOCITY (A) _____ FPM, (B) _____ FPM, (C) _____ FPM.
9. MAKE-UP AIR FAN TO DELIVER _____ CFM (_____% OF EXHAUST), BALANCE TO BE FURNISHED BY _____.
10. FIRE EXTINGUISHING SYSTEM (HOODS & DUCTS) TYPE.
11. IS VENT A HOOD U.L. LISTED? YES _____ NO _____
12. SUBMIT MANUFACTURE'S SHEETS FOR EXHAUST FAN.

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13. STATE HOW DUCT WILL BE PROTECTED FOR REQUIRED FIRE RATING AND SUBMIT DETAILS.
14. EXHAUST FAN MEETS U.L. 762? YES ____ NO ____
15. INSTALLATION SHALL COMPLY WITH 2009 INTERNATIONAL MECHANICAL CODE.
16. PROVIDE DIAGRAM OF DUCT WORK TO INCLUDE MEASUREMENTS.
17. DUCT WRAP MUST BE ASTM E 2336-04 COMPLIANT. WILL REQUIRE 2 LAYERS OF WRAP.