

## Fire Code Conditions

- 1) **607.3 Operations and maintenance.** Commercial cooking systems shall be operated and maintained in accordance with Sections 607.3.1 through 607.3.4 and Chapter 11 of NFPA96.

**607.3.1 Ventilation system.** The ventilation system in connection with hoods shall be operated at the required rate of air movement, and grease filters listed and labeled in accordance with UL 1046 shall be in place where equipment under a kitchen grease hood is used.

**607.3.2 Grease extractors.** Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

**607.3.3 Cleaning.** Hoods, grease-removal devices, fans ducts and other appurtenances shall be cleaned at intervals as required by Sections 607.3.3.1 through 607.3.3.3.

**607.3.3.1 Inspection.** Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 607.3.3.1 or as *approved* by the *fire code official*. Inspections shall be completed by qualified individuals.

**TABLE 607.3.3.1  
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as 24-hour cooking, charbroiling, or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

**607.3.3.2 Grease accumulation.** If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI/IKECA C 10.

**607.3.3.3 Records.** Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning, and maintained.

**607.3.3.3.1 Tags.** When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

**607.3.4 Extinguishing system service.** Automatic fire-extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.12.5.

- 2) **904.12.5 Operations and maintenance.** Automatic fire-extinguishing systems protecting commercial cooking systems shall be maintained in accordance with Sections 904.12.5.1 through 904.12.5.3.

**904.12.5.1 Existing automatic fire-extinguishing systems.** Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.12 through 904.12.4.

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**904.12.5.2 Extinguishing system service.** Automatic fire-extinguishing systems shall be serviced at least every six months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the *fire code official* upon completion.

**904.12.5.3 Fusible link and sprinkler head replacement.** 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.

**Exception:** Frangible bulbs are not required to be replaced annually.