

Business Name: _____ Business Owner Name: _____
Business Mailing Address: _____ Email Address: _____
Contact Phone: _____

Fire Protection Systems

(IFC 319/901/904/906, UL 300/710, NFPA 12, 13, 16, 17, 96, 750)

- Fire extinguishing systems (automatic or manual) designed for commercial cooking must be used.
- Automatic sprinkler systems must be installed according to NFPA 96 standards and comply with the following standards depending on system type (NFPA 12, 13, 16, 17, 17a, 750 or UL 710B).
- Manual systems must meet IFC 904.12.1 standards for placement and operation.
- The fuel or electrical supply to cooking equipment shall be automatically shut-down when fire extinguishing system is activated.
- Fire extinguishing systems shall be serviced every six months and after the system has been activated. Servicing and inspection should be completed by qualified individuals and a certificate of inspection should be forwarded to WSFR Life Safety Division upon completion.
- Automatic fire extinguishing system is required to be inspected and tested every six months and after the activation of the system by a licensed contractor. Certificate of Inspection must be forwarded to the Fire Marshal upon completion.
- All fire extinguishers must be inspected annually by a licensed contractor.
- A Class K-rated, portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
- Solid fuel cooking appliances with fireboxes less than 5 ft³ in volume require (1) 2.5 gal or (2) 1.5 gal, or greater volume Class-K wet-chemical portable extinguisher.
- Deep fat fryers require Class K portable fire extinguishers in the following sizes and quantities:
 - 1-4 fryers with max cooking medium capacity of 80 lbs each requires a 1.5 gal or larger Class K fire extinguisher.
 - For every additional group of four fryers having a max cooking medium capacity of 80 lbs each requires one additional, minimum 1.5 gal capacity Class K fire extinguisher.
 - Individual fryers exceeding 6 ft² in surface area requires a fire extinguisher with capacity based on extinguisher manufacturer recommendations.
- All fire extinguishers are in clear view and immediately available for use.
- All fire extinguishers are mounted on proper hangers.

Means of Egress

(IFC 1003/1031)

- Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- Means of egress (aisle way) is to be free of any obstruction that would prevent its use.

Cooking Oil Storage Containers

(IFC 319)

- Maximum aggregate volume 120 gal or less.
- Must be stored so that they will not be toppled or damaged during transport.

Building Service and Systems

(IFC 600)

- Electrical wiring must be in good working condition.
- Multi-plug adapters are not allowed.
- Extension cords are not allowed as permanent wiring.
- Open junction boxes and spliced wiring is not allowed.
- Where grease vapors are produced; a Type 1 exhaust hood system is required.
- Accumulated grease is cleaned regularly according to ANSI/IKECA C10 standards.
- Commercial cooking systems inspection frequency by qualified individuals:
 - High-volume operations-24 hour cooking, charbroiling & wok cooking-3 months
 - Operations using solid fuel-burning appliances-1 month
 - All other operations (excluding low-volume operations)-6 months.

Hood Exhaust System (IFC 319/607, IMC 507)

- Must be installed at or above commercial cooking appliances.
- Listed and labeled in accordance with IMC Type I, UL 710 or NFPA 96 standards.
- Ventilation system must meet UL 1046 standards for air movement and grease filtration.
- Inspection records from fire code officials, equipment servicing and cleaning companies shall be maintained.
- Most recent inspection tags by service provider should be placed in a conspicuous location with service provider name, address, telephone number and date of service.

Compressed Gases (IFC 5303/5305)

- Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains and the correct color label. Labels must be visible at all times.
- Areas used for the storage, use and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- All compressed gas containers are to be protected from vehicle impact.
- All compressed gas containers are secured to prevent falling caused by a fixed object, nesting or within a rack designed for such use.
- All compressed gas containers must be stored upright and with the valve end up.
- Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.
- Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.

Liquefied Petroleum (LP)-Gas Systems (IFC 319/6100, NFPA 58)

- Aggregate capacity of container used only to fuel cooking appliances cannot exceed 200 lbs of propane capacity.
- Containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- LP-gas container construction must meet NFPA 58 standards.
- LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.
- A listed LP-gas alarm shall be installed within the vehicle in the vicinity of the LP-gas system components, according to the manufacturer's instructions.
- LP gas systems must be inspected annually by a US Department of Transportation (US DOT) approved agency or company. Inspections must indicate that containers that are free from damage, suitable for the intended service and not subject to leaking, can requalify for service.

Compressed Natural Gas (CNG) Systems (IFC 319, NFPA 52)

- CNG containers supplying ONLY cooking fuel
 - Cannot exceed 1,300 lbs water capacity.
 - Must be securely mounted and restrained to prevent movement and cannot be installed in an area subject to direct vehicle impact.
 - Must be constructed as a NGV-2 cylinder.
- CNG containers supplying transportation AND cooking fuel must be installed according to NFPA 52 standards
- CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.
- A listed methane gas alarm must be installed within the vehicle in accordance with manufacturer's instructions.
- containers shall be inspected every (3) years in a qualified service facility and cannot be used past the expiration date on the manufacturer's label.
- Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.