

KITCHEN FIRE-EXTINGUISHING SYSTEMS

NFPA 101, Life Safety Code references other NFPA standards for compliance in certain areas. This includes requirements applicable to the kitchen exhaust hood and fire-extinguishing systems found in NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*

FILTERS

6.1 Grease Removal Devices.

6.1.1 Listed grease filters, listed baffles, or other listed grease removal devices for use with commercial cooking equipment shall be provided.

6.1.2 Listed grease filters shall be tested in accordance with UL 1046.

6.1.3 Mesh filters shall not be used.

What this means. Mesh filters cannot be used in the exhaust hood in kitchens. Either baffle-type filters or grease filters complying with UL 1046 must be used.

FUEL SHUTOFF

10.4 Fuel Shutoff.

10.4.1 Upon activation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that produce heat to all equipment requiring protection by that system shall automatically shut off.

10.4.2 Steam supplied from an external source shall not be required to automatically shut off.

10.4.3 Any gas appliance not requiring protection, but located under the same ventilating equipment, shall also automatically shut off upon activation of any extinguishing system.

10.4.4 Shutoff devices shall require manual reset.

What this means. Activation of the kitchen hood fire-extinguishing system must automatically shut off the fuel or electricity to all appliances located under the hood.

ALARMS

10.6 System Annunciation.

10.6.1 Upon activation of an automatic fire-extinguishing system, an audible alarm or visual indicator shall be provided to show that the system has activated.

10.6.2 Where a fire alarm signaling system is serving the occupancy where the extinguishing system is located, the activation of the automatic fire-extinguishing system shall activate the fire alarm signaling system.

What this means. Activation of the kitchen hood fire-extinguishing system must also activate the building fire alarm system.

PORTABLE EXTINGUISHERS

10.10 Portable Fire Extinguishers.

10.10.1 Portable fire extinguishers shall be installed in kitchen cooking areas in accordance with NFPA 10 and shall be specifically listed for such use.

NFPA 10, *Standard for Portable Fire Extinguishers*

5.7 Fire Extinguisher Size and Placement for Class K Fires.

5.7.1 Class K fire extinguishers shall be provided for hazards where there is a potential for fire involving combustible cooking media (vegetable or animal oils and fats).

5.7.2 Maximum travel distance shall not exceed 30 ft (9.15 m) from the hazard to the extinguishers.

10.2.2 A placard identifying the use of the extinguisher as secondary backup means to the automatic fire-extinguishing system shall be conspicuously placed near each portable fire extinguisher intended to be used for protection in the cooking area.

What this means. A portable K-type fire extinguisher is required in the kitchen. A sign describing the use of the extinguisher must be placed near the extinguisher.

OPERATION

11.1 Operating Procedures.

11.1.4 Instructions for manually operating the fire-extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management.

What this means. The facility must post instructions for operating the fire-extinguishing system and train staff on its use.

INSPECTION

11.2 Inspection of Fire-Extinguishing Systems.

11.2.1 Maintenance of the fire-extinguishing systems and listed exhaust hoods containing a constant or fire-actuated water system that is listed to extinguish a fire in the grease removal devices, hood exhaust plenums, and exhaust ducts shall be made by properly trained, qualified, and certified person(s) or company acceptable to the authority having jurisdiction at least every 6 months.

What this means. The kitchen hood fire-extinguishing system must be serviced at intervals not exceeding 6 months. Any necessary maintenance or cleaning must be performed at that time.