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Commercial Cooking Requirements

The following is a list of commonly missed or misunderstood code items related to commercial cooking. It is not intended to be a complete list of everything that is required. It is the responsibility of design professional to know what the applicable codes and requirements are. Requirements for Commercial Kitchens can be found in NFPA 96 and the IMC Section 506 and 507.

Any permit that includes cooking that is not part of an individual, residential dwelling unit will be treated as a commercial cooking operation requiring a Type I Hood and grease duct. If a commercial kitchen only requires a Type II Hood, the design professional shall provide a statement and explanation on the sealed design drawings submitted for permit. The explanation shall include a statement that a Type II Hood is being provided and any necessary supporting information such as catalog cut sheets for applicable material and operation methods of kitchen staff.

Definitions:

1. Grease Laden Vapors – grease discharge in excess of 5 mg/m^3 at a total airflow of 500 CFM.
2. Type I Hood – Designed for the removal of grease and smoke.
3. Type II Hood – Designed for the removal of heat and steam.

Type I Hood:

1. Required whenever a commercial cooking function produces grease laden vapors.
2. Requires kitchen hood suppression system.
3. The hood exhaust fan shall automatically operate whenever cooking operations occur (ie. when the stove is turned on).
4. The cooking appliance shall automatically shutoff whenever kitchen hood suppression system activates (ie. electrical shunt or gas valve solenoid).
5. Grease duct must be enclosed in a 2 hour rated assembly.
6. If a kitchen appliance is listed UL 197 a Type I Hood is not required.

Kitchen Hood Suppression System:

1. Required for all Type I Hood Systems.
2. Manual pull station required.
3. Acceptance test includes 'Bag Test'. Individual bags are placed over each nozzle. The system is charged with water and activated to ensure each nozzle sprays the appropriate amount of water.

Type II Hood:

1. Generally required whenever a Type I Hood is not required. See IMC for exceptions.