

SECTION 609 COMMERCIAL KITCHEN HOODS

[M] 609.1 General.

Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

[M] 609.2 Where required.

A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

Exception: A Type I hood shall not be required for an electric cooking appliance where an approved testing agency provides documentation that the appliance effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with UL 710B.

609.3 Operations and maintenance.

Commercial cooking systems shall be operated and maintained in accordance with Sections 609.3.1 through 609.3.4.

609.3.1 Ventilation system.

The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used.

609.3.2 Grease extractors.

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

609.3.3 Cleaning.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 609.3.3.1 through 609.3.3.3.

609.3.3.1 Inspection.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 609.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals.

**TABLE 609.3.3.1
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

<u>TYPE OF COOKING OPERATIONS</u>	<u>FREQUENCY OF INSPECTION</u>
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

609.3.3.2 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.

609.3.3.3 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.

609.3.3.3.1 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.

609.3.4 Extinguishing system service.

Automatic fire-extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.12.6.

609.4 Appliance connection to building piping.

Gas-fired commercial cooking appliances installed on casters and appliances that are moved for cleaning and sanitation purposes shall be connected to the piping system with an appliance connector listed as complying with ANSI Z21.69. The commercial cooking appliance connector installation shall be configured in accordance with the manufacturers' installation instructions. Movement of appliances with casters shall be limited by a restraining device installed in accordance with the connector and appliance manufacturers' instructions.