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Fire and Life Safety - Commercial Cooking Appliances

The Mobile Fire-Rescue Department enforces the 2009 International Fire Code and is the reference for the following Fire Code requirements.

All structures used as a commercial food service establishment for cooking food with appliances which produce grease vapors, steam, fumes, smoke or odors shall satisfy a Fire and Life Safety Inspection from the Bureau of Fire Prevention and permit from the Mobile County Health Department.

Appliances regulated by the Fire Code include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (char-broilers); ovens; barbecues; rotisseries; and similar appliances (**602.1**).

Fire and Life Safety Inspection Minimum Requirements:

- Type I hood for cooking appliances used for commercial purposes (**609.2**)
- Approved automatic fire-extinguishing system installed in accordance with the Fire Code (**904.2.1**)
 - Documentation of Tests and Certification within the last six months (**904.11.6.2**)
- Class K fire extinguisher readily accessible and available for use (**904.11.5**)
- Class 2A 10BC fire extinguisher readily accessible and available for use (**Table 906.3**)

Billy Roach, District
Bureau of Fire Prevention
Fire Code Enforcement Division

2009 International Fire Code Reference Information

602.1 Definition of Commercial Cooking Appliance - Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (char-broilers); ovens; barbecues; rotisseries; and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

602.1 Definition of Hood – An air-intake device used to capture by entrapment, impingement, adhesion or similar means, grease and similar contaminants before they enter the duct system.

602.1 Definition of Type I – A kitchen hood for collecting and removing grease vapors and smoke.

904.11 Commercial Cooking Systems -The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. Automatic sprinkler systems, NFPA 13.
3. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
4. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking re-circulating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the International Mechanical Code.

904.11.6.2 Extinguishing System Service – Automatic fire-extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by a qualified individual, and a certificate of inspection shall be presented to the fire code official upon completion or request.

2009 International Mechanical Code Section 304.1 General. Equipment and appliances shall be installed as required by the terms of their approval, in accordance with the conditions of the listing, the manufacturer's installation instructions and this code. Manufacturer's installation instructions shall be available on the job site at the time of inspection.

