

COMMERCIAL COOKING OPERATIONS - 2017 NFPA 96

HOOD TYPE:

NFPA 96

RESIDENTIAL

Job Name:_____

	Address:	Suite:	
	City:	 Zip:	
FIRE DEPT			
	Mechanical Contractor:		
	Contractor License #:	Phone:	
	Contractor License #	i none	
All items below sha	। II be addressed on plans ✓	= Pass, X = Fail, NA = Not applicable	Status
RESIDENTIAL- Must m	eet the requirements in 120-3-3, r	nodifications to Chapter 1 of 2017 NFPA 96.	
Cannot be used in Assembly occupancies (Exception: Churches)			
Must be residential cooking equipment and limited to maximum of 4 burners			
Can only be used for food warming, limited cooking, rehabilitation training or home economics classrooms			
Residential hoods must vent directly to the outside and be protected by a residential suppression system			
COMMERCIAL- HOODS	•	,	
	ust submit plans (may be included	with architectural drawings)	
Include wall detail construction of wall behind hood and appliances			
Hood and ceiling heights			
Clearances to combustibles 4.2			
Clearance reduction system details, if used 4.2.3			
Hood constructed of steel not less than .048" or stainless not less than .036" 5.1.1			
DUCTS			
Shall not pass through fire walls 7.1.1 * Shall not be interespected into other building ventilation or exhaust systems 7.1.2 *			
Shall not be interconnected into other building ventilation or exhaust systems 7.1.3 *			
Clearance between the duct and combustibles shall be provided in accordance with 4.2, 7.2 *			
Openings for cleaning the duct shall be provided at sides and tops of the duct and at changes of direction			
7.3.1 (unless accessible for duct entry or discharge) 7.3.3 Access on every floor as necessary for cleaning 7.4.2.2 *			
Ducts shall be not less than .060" if carbon steel or .048" if stainless steel 7.5.1 *			
Note on plans: Butt welded joints shall not be permitted 7.5.5.2 Clearances to combustibles shall not be less than 18"; Non-combustible or limited combustible- not less			
than 6" 7.7.2.2	les shall not be less than 18; Non	-combustible or limited combustible- not less	
Duct enclosures shall have a fire rating equal to or greater than any barrier penetrated 7.7.2.1-7.7.1.5			
All ducts shall be installed with a min. 2% slope on horizontal runs up to 75 ft. and 8% on runs over 75 ft.			
7.1.4. Factory built grease ducts shall be permitted to be installed at a lesser slope in accordance with the			
listing and manufacturer			
Duct enclosures in buildings less than 4 stories shall be a minimum of 1-hour fire rated: 4 stories or higher must have a minimum 2-hour rating 7.7.2.1			
Openings in enclosure walls shall be protected by properly rated listed fire doors 7.7.4.1			
Multiple ducts are not permitted in single enclosure unless permitted by AHJ 7.7.5.2			
ROOFTOP TERMINATI			
Minimum 10' horizontal	clearance from outlet to adjacent b	ouildings, property lines, and intakes 7.8.2.1(1)*	
Minimum 5' horizontal clearance from outlet to any combustible structure 7.8.2.1(2) *			
Minimum 3' vertical separation between exhaust outlet and any air intake within 10' of exhaust outlet			
7.8.2.1 (3) *			
Fan shall have a grease collection device 7.8.2.1 (4)(5)(6)(7) *			
Fan shall be hinged with hold open device 7.8.2.1 (8) *			
Where the fan attaches to the ductwork, the ductwork (curb) shall be a minimum of 18" away from the roof surface (including any roofing material that is ran up the side of the curb) 7.8.2.1 (8)(a)			
The fan shall discharge a minimum of 40" away from the roof surface 7.8.2.1 (8)(b)			
		(*/(*/	

WALL TERMINATIONS			
Shall be through a non-combustible wall with a minimum 10' clearance form outlet to adjacent buildings,			
property lines, grade level, combustible construction, electrical equipment or lines, air intake, operable door or window at or below the plane of the exhaust termination 7.8.3 (1) *			
Minimum 10' clearance to any air intake or operable window or door above the plane of the exhaust termination 7.8.3 (2) *			
Fan shall have a grease collection device 7.8.3 (5), 7.8.3 (6)			
Fan shall be hinged with hold open device and listed for the intended usage 7.8.3 (7) 8.1.1.			
AIR FLOW			
Air velocity through any duct shall not be less than 500 ft./minute. 8.2.1.1 *			
Hood exhaust systems shall continue to operate automatically after extinguishing system activation 8.2.3.1			
SOLID FUEL COOKING			
Spark arrestor requirements 14.1.6, 14.1.7			
Exhaust system must be separate from all other exhaust systems 14.3.3			
Wall terminations shall be prohibited 14.4.4			
All solid fuel appliances (whether under a hood or not) with fire boxes of 5 cubic ft. of volume or less shall have at least a 2-A rated water extinguisher or a 1.6 gallon wet chemical fire extinguisher listed for Class K fire in accordance with NFPA 10 with a maximum travel distance of 20ft. to the appliance. 14.7.8			
Appliances shall be installed on non-combustible floor surfaces that extend at least 3' in all directions from the appliance unless listed for less clearance. 14.9.1.1-14.9.1.6			
All Where fuel is stored in the same building as the fuel fired appliance, the fuel shall be stored only in an area with walls, floor, and ceiling of non-combustible construction at least 3' past the outside dimensions of the storage pile. 14.9.2.5			
Fuel storage shall be provided with a sprinkler system meeting the requirements of NFPA 13 and acceptable to the AHJ. If the pile does not exceed 5 cubic feet, a listed portable water extinguisher rated 2-A or a Class K wet chemical fire extinguisher must be within 20 ft. travel distance to the solid fuel pile. 14.9.2.8-14.9.2.8.2			
Code Citations are from 2017 NFPA 96			
*Asterisked items can be addressed as notes on the plans			
The above is not intended to be an all-inclusive list. It is intended as a guideline to ensure that the main parts of a Commercial Cooking Operation are addressed in the plans. Plans meet all requirements of the adopted edition of NFPA 96 and 120-3-3 Rules of the Safety Fi Commissioner. Cartersville Fire Department adopts the latest editions that are adopted by Georgia Department of Community Affairs and the Georgia State Fire Marshal's Office.			
Notes:			
Provide contact information for person responsible for completing the hood plan review form belo	w:		
Reviewer: Phone: Date:			