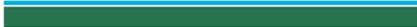




## Inspections of New and Existing Commercial Cooking Lines

*Presented by  
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for the*

*Office of Education and Data Management  
Spring 2016 Career Development Series*



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### Today's Goals and Objectives

- Improve your inspection skills
- Reduce your potential liability
- Build better relationships with those you serve
- Build better relationships with other Code officials
- How?
  - By review, reminder, and reinforcement
  - and maybe some new information or a new way to look at old information

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### What is a commercial cooking line?

- Type of appliances
  - Production of grease and smoke
  - Do we know one when we see it?
  - What about domestic cooking appliances used for commercial purposes?
    - IMC Sec 507.2.3
- IMC 2003 ed. Sec. 506
  - IMC 2003 ed. Sec. 507
  - IMC 2003 ed. Sec. 508
  - IMC 2003 ed. Sec. 509
  - Don't forget our old friend NFPA 96 (2011 ed. for maintenance inspections, 2001 for new installations)

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### We have a commercial cooking line...now what?

- What are we looking for?
  - Listing of appliances
  - Listing of hoods, ducts, fans, and accessories
  - Manufacturer's published instructions
  - Staff training
  - Training/certification/license of installing/servicing contractors
- General safety
  - Headroom
  - Trip and fall hazards
  - Lack of exits
  - Fire extinguishers
  - Emergency lights
  - Impact of automatic fire sprinklers
  - Fire alarm initiating and notification devices

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### What about non-commercial kitchens in inspected occupancies?

- May find these in social clubs, office kitchenettes, churches, community centers, etc.
- Do not walk by these without looking for
  - Listings on equipment
  - Manufacturer's published instructions
  - Safe use of equipment
    - Make note of charring/discoloration of adjacent surfaces including the floor
    - Accumulations of grease
    - Visual condition of power and gas supplies

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### Don't forget to check

- Wall and ceiling construction
- Clearances around equipment and components
- Equipment on wheels
- **Make expectations clear**
  - What is a passed inspection?
  - What are acceptable attic and basement conditions?
  - What is reasonable?




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### What is "new" vs. "existing"?

#### New

- It is not currently there, or was not there the first time you went
- Should learn about these through permit and plan review process or during inspections
- You might learn about it when you see it
  - Address this when you see it

#### Existing

- It is there the first time you are on-site and it looks used
- Review the CSFSC to establish a code basis for dates/times of existing cut-offs
  - Sec 202-existing: "Buildings, facilities, or conditions which are already in existence, constructed or officially authorized prior to the adoption of this code."
  - Part IV Sec 9.2.3: "Commercial cooking equipment shall be in accordance with NFPA 96...unless such installation are approved existing installations, which shall be permitted to be continued in service."

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## New and Existing



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## Some definitions of existing

- NFPA 1 Sec 3.3.103 Existing: *"That which is already in existence on the date this edition of the Code goes into effect."*
- NFPA 1 Sec 3.3.104 Existing Condition: *"Any situation, circumstance, or physical makeup of any structure, premise, or process that was ongoing or in effect prior to the adoption of this Code."*
- Sounds like "buyer beware" for the local official
  - What can you do to evaluate existing conditions
    - Review old files
    - Review permit history
    - Speak with owners, tenants, and code officials
    - Look at conditions
      - Voids, around outlet plugs, adjacent surfaces, attics, basements, exterior including the roof.

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The key is, "Did you exercise reasonable judgment and due diligence?"

One option for code officials is to go to the state for modification, equivalency, and evaluation.

- Why? Additional eyes on the problem and it is a defensible practice

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Who are your partners in this?

- Town Planner
- Health Department (or District)
- Building Official(s)
- Consumer Protection
  - Licensing issue
  - Liquor permits
- State Fire Marshal's Office

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Regulations of LCC

- Sec 30-6-A1.(a) Required signature of zoning official, town clerk, fire marshal, and others
- Sec 30-6-A10 No permittee or backer or his agent shall refuse to cooperate with or give any information to the department, the police authorities, or any other enforcement agency upon any matter arising out of the conduct of the permit premises

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LCC continued

- Sec 30-6-A23
  - (a) No permit premises shall be operated in violation of the fire safety code or other rules and regulations of the state of local fire marshal
  - (b) Where the local fire marshal ascertains there exists a serious violation of the fire safety code and where the fire marshal notifies the permittee or backer of such violation, and where the permittee fails to abate such hazard or remedy such condition within a reasonable period of time as specified by the local fire marshal, and the department finds that public health, safety, or welfare requires emergency action, the permit of such a premises maybe suspended immediately, pursuant to section 4-182(c) of the Connecticut General Statutes and such suspension shall remain in effect until the condition is corrected or a hearing held before the department.

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While doing your inspection do not overlook:

- The building
  - Check the floors above and attics for duct and/or shaft integrity, maintenance of duct wraps, terminations of vents
- Type II Hoods
  - General safety
  - Thru floor penetrations
  - Crossover connections
  - Wrong use

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UL 300

- What is it?
  - How does it impact us?
  - Compliance?
- Perspectives on UL from:
    - UL
    - Vendors
    - Insurance

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- What about red-tagged systems?
- Operational or not
  - Other reasons

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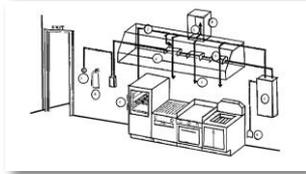
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Prior to moving, modifying, or rearranging your cooking appliances, you must contact the system installer or servicing agent to re-evaluate the fire extinguishing system. The system installer or servicing agent are the only ones able to tell you if your new arrangement meets UL 300 standards

- A. Hood
- B. Exhaust Fan
- C. Automatic extinguishing system and control box
  1. Cooking surface nozzles
  2. Plenum nozzles
  3. Duct nozzles
  4. Broiler nozzle
  5. Flexible links
  6. Automatic fuel shut-off
  7. Remote manual pull station
  8. Class K fire extinguisher




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### On a Related Note

- NFPA 1 Mobile Food Trucks
- <http://www.nfpa.org/foodtrucksafety>




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### In other News

- Tall buildings of wood construction
- Current project of the Fire Protection Research Foundation
- Ray is the fire marshal representative on the panel advising the foundation and the contractors
- See Ray for more details
  - [Ray.walker@boltonct.org](mailto:Ray.walker@boltonct.org)




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Questions? Comments?  
War Stories?



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