



CODE SUMMARY

COMMERCIAL KITCHEN HOOD AND EXTINGUISHING SYSTEM

A code summary is a compilation of code sections related to a specific topic and does not contain any interpretations or District standards. This code summary lists sections of code pertaining to Commercial Kitchen Hood and Extinguishing System and puts them into simple, easy to understand language. The bold headings are intended to be straightforward and uncomplicated. Under each heading you will find the correlating code language and the reference cited. Please feel free to direct any questions to the Community Risk Reduction Division.

- 1. Commercial kitchen hoods, grease extractors, fans and ducts should be inspected by a qualified individual at the intervals listed in Table 606.3.3.1 of the C.F.C.** Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified below or as approved by the fire code official. Inspections shall be completed by qualified individuals. (California Fire Code 606.3.3.1)

TABLE 606.3.3.1 COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY	
TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
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 seniorcenters	12 months
Cooking operations utilizing solid-fuel burning cooking appliances	1 month
All other cooking operations	6 months

- 2. If grease accumulation is found during the inspection, the appliances should be cleaned.**
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. (California Fire Code 606.3.3.2)
- 3. Records should be kept of all inspections and cleanings and should show the following information: individual and company doing the inspection/cleaning, the date of the inspection/cleaning, and a description of the inspection/cleaning.**
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. (California Fire code 606.3.3.3)

4. Commercial hood and duct systems must have an inspection tag showing the name, address telephone number of the service provider and the date of the inspection.

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. (California Fire Code 606.3.3.3.1)

5. Automatic extinguishing systems shall be serviced every six months and/or after activation of the system. Inspection shall be done by qualified individuals. Automatic fire-extinguishing systems shall be serviced not less frequently than 3very six months and after activation of the system Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion. (California Fire Code 904.13.5.2)

6. When changes are made to any part under the kitchen hood, plans need to be submitted, approved and the system configured to the new equipment. Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with the applicable provisions of Sections 904.13 through 904.13.4. (California Fire Code 904.13.5.1)