



PLAN SUBMITTAL REQUIREMENTS

FIRE EXTINGUISHING FOR COMMERCIAL COOKING

The San Ramon Valley Fire Protection District developed this Plan Submittal Guideline Standard to be used as a guide for submitting plans for fire extinguishing systems for commercial cooking.

REQUIRED DOCUMENT SUBMITTAL

1. Working plans shall be drawn to an indicated scale (not smaller than $1/8" = 1'$), on sheets of uniform size (11" x 17" minimum). The following must be included in the plans. Stamp of Project Designer is required on all drawings
 - a. Jobsite address and parcel number
 - b. Business name
 - c. Name, address, and phone number of owner
 - d. Name, address, phone number, and stamp/signature of project designer/architect and or engineer
 - e. Editions of state and local governing codes
 - f. Point of compass
 - g. Symbol list
 - h. Drawing showing kitchen layout, including exits, pantry, and access to dining area. This should include hood, duct, plenum, and appliance dimensions. Indicate the actual surface dimension being protected as well as the size of the unit (e.g. 36" griddle with 30" x 24" cooking surface).
 - i. Pipe length calculations (both actual and equivalency); Indicate actual, maximum, and minimum lengths of pipe and equivalent lengths; Show the actual and maximum vertical rise; Show branch line limitations
 - j. Flow point calculations
 - k. Location of all parts of the system
 - i. Panels; Piping (size and length); Nozzles (type and distance to the appliance); Mechanical fuel shut-off devices; Agent storage container (type and size); Manual pull station and related cable (show installation height above floor); Detection devices and related cables; Type K portable fire extinguisher.
2. Manufacturers' specification sheets for all the above. Use the same terminology on the plans as is in the design manual (e.g. range, not stove or burner).

PLACE THE FOLLOWING NOTES VERBATIM ON THE PLAN

1. The system shall be pre-tested prior to SRVFPD inspection to determine that the system is properly installed and functions in accordance with the approved plans and the manufacturer's installation and maintenance manual.
2. Approved plans and completed technical manual shall be available to the inspector during the inspection.

3. Testing during the SRVFPD inspection shall include a manual and automatic activation via fusible link. A shut down of all electrical and gas cooking equipment shall also be demonstrated. Nozzle type, height, and orientation relative to placement of cooking appliances will also be verified.
4. All gas-fueled, electrically-powered, and heat-producing equipment located under the hood shall shut down upon activation of the extinguishing system. CFC 904.13.2
5. Discharge nozzles shall be located and installed as shown in the manufacturer's listed installation manual and the approved plans. All discharge nozzles shall be provided with caps, covers, or other suitable protective devices. NFPA 17A 4.3.2.1
6. Moveable cooking equipment shall be provided with a means to ensure that it is correctly positioned in relation to the appliance discharge nozzle during cooking operations. NFPA 17A 5.6.4
7. Fryers shall be separated from surface flame appliances by 16 inches or an 8-inch steel or tempered glass baffle plate shall be provided between fryers and surface flames. CMC 515.1.1.3
8. Manual pull stations shall be located no higher than 4 feet above finished floor and shall be readily accessible for use at or near a means of egress from the cooking area a minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system. The distance is measured from the edge of the hood. CFC 904.13.1.
9. Where more than one manual actuator (pull) is installed, they shall be identified with a permanent sign indicating which extinguishing system will activate.
10. A Class K-rated extinguisher shall be provided within a maximum of 30 feet of cooking equipment. Additional extinguishers may be required based on travel distance for solid fueled equipment or multiple fryers with 6 square foot surface area or greater. Portable fire extinguishers shall be maintained in accordance with NFPA and CFC requirements. CFC 906.1 & 906.2
11. A placard shall be conspicuously placed near each extinguisher that states: "Fire Protection System Shall Be Activated Prior To Using The Fire Extinguisher." NFPA 17A
12. In buildings equipped with a fire alarm system or sprinkler alarm and supervisory service (SASS) system, where other fire suppression or extinguishing systems are installed in the building (including but not limited to commercial kitchen suppression systems, per-action fire suppression systems, dry chemical systems, and clean agent systems), these other suppression systems shall be monitored by the SASS dedicated function fire alarm system and transmitted as a specific signal to the Central Station. The system shall be monitored in compliance with Section 907.6.6.

SUBMITTAL PROCESS

Submit plans electronically. Visit firedepartment.org/submitplans