



Warming Kitchens - Policy

[revised 03/23/2021]

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BACKGROUND:

Section 202 of the 2015 International Fire Code defines *Commercial Cooking Appliances*:

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 (charbroilers), 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.

Section 607.2 states:

A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

Exceptions:

- 1. Factory-built commercial exhaust hoods that are listed and labeled in accordance with UL 710, and installed in accordance with Section 304.1 of the International Mechanical Code, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the International Mechanical Code.*
- 2. Factory-built commercial cooking recirculating systems that are listed and labeled in accordance with UL 710B, and installed in accordance with Section 304.1 of the International Mechanical Code, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the International Mechanical Code. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3.1.1 of the International Mechanical Code. For the purpose of determining the floor area required to be ventilated, each individual appliance shall be considered as occupying not less than 100 square feet (9.3 m²).*
- 3. Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are listed and labeled for the application in accordance with NFPA 96, a hood shall not be required at or above them.*
- 4. A Type I hood shall not be required for an electric cooking appliance where an approved testing agency provides documentation that the appliance effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with UL 710B.*

Section 904.2.2 states:

Each required commercial kitchen exhaust hood and duct system required by Section 609 to have [be] a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code.

POLICY:

The above requirements may be waived, when specifically approved by the Fire Code Official, in writing, and under ALL of the following conditions:

- i. Residential-type cooking equipment is installed;
- ii. The equipment is used only for warming of foods;
- iii. The equipment is located in small kitchens or employee lunch rooms, including day-care facilities and churches;
- iv. No grease-laden vapors or smoke are produced by the warming of foods;
- v. An approved residential kitchen exhaust is installed above the cooking appliance and vented to the exterior of the building;
- vi. A signed letter is filed by the owner, with the Richardson Fire Department, Fire Marshal's Office, stating that the cooking appliance shall be used only for warming purposes, and that no frying or cooking that produces grease laden vapors or smoke will be permitted or conducted; AND,
- vii. A permanent, conspicuous plaque is installed above the appliances stating, "WARMING KITCHEN ONLY – NO DEEP FRYING OR GREASE LADEN VAPORS PERMITTED – BY ORDER OF THE RICHARDSON FIRE MARSHAL."

The waiver may be cancelled by the Fire Code Official. The waiver is not transferable between locations or owners.