

Fuel Safety Bulletin

2009-04

NFPA-96 in relation to Limited-Use commercial cooking equipment

Dated: August 31, 2009

There has been a demand for the use of commercial cooking equipment (such as fryers, grills, etc.) and other cooking devices that produce smoke and grease laden vapours within various buildings for limited periods of time.

NFPA 96, the standard for the installation, venting and protection of commercial cooking equipment requires that an exhaust hood canopy, duct, ventilation fan and fixed-pipe fire suppression system be installed. It has been noted that there are some groups that would be using commercial equipment for special events only once or twice a year. To address these situations the requirements in relation to fire safety have been considered by the Office of the Fire Marshal.

As a result of the review the following may apply to the specific situations identified below.

Permanent structures (community halls, exhibition buildings, etc) where the public is to be served inside the structure.

It may be permissible to use cooking equipment that produces grease laden vapours to a maximum of 7 calendar days exempting the requirements of NFPA 96 providing the following are adhered to ;

- A) if propane-fuelled equipment is used, adequate ventilation shall be provided and all propane equipment must be installed in compliance to all CSA B149 Propane Installation Code requirements.**
- B) all cooking and ventilation equipment shall be cleaned after each use.**
- C) a portable fire extinguisher with at least a 40BC rating shall be provided.**
- D) adequate access to the exits from the cooking area shall be provided.**

Permanent or temporary structures (booths of wood or metal) where the public is to be served outside the structure.

It may be permissible to use the cooking equipment that produces grease laden vapours to a maximum of 7 calendar days may be exempt from NFPA 96 requirements providing the following are adhered to;

- A) if propane-fuelled equipment is used, adequate ventilation shall be provided and all propane equipment must be installed in compliance to all CSA B149 Propane Installation Code requirements.**
- B) all cooking and ventilation equipment shall be cleaned after each use.**
- C) a portable fire extinguisher with at least a 40BC rating shall be provided.**
- D) adequate access to the exits from the cooking area shall be provided.**

Tent, canopy or membrane structures shall not be permitted to be used for cooking when an appliance is to be used that has an open flame or produces grease laden vapours unless all

requirements of NFPA 96 are complied with.

Chip trucks or catering trailers require complete NFPA 96 requirements with the following exemptions ;

A) if the unit is a mobile unit the ventilation requirements for the exhaust fan may be met by a turbine exhauster or a lift up roof vent,

B) if the unit is to be fixed and not connected to an electrical service provided by the local utility the venting requirement may be met by a turbine exhauster or a lift up roof vent.

Dale C. Stewart

Chief Inspector, Fuel Safety