

TOPIC: Ventilation - UMC/5/#1

CODE: Mechanical Specialty Code: 1996 Edition

APPROVED: March 1, 1999 ______

REFERENCE: Section 508.1 – Mechanical Specialty Code

SUBJECT: Type II Hood Use in Food Processing Establishments

QUESTION: Are there any circumstances where a Type II hood is allowed for

use in food processing areas?

RESPONSE: Yes. A Type II hood will be allowed in food processing areas

where the intensity and frequency of cooking is less than what is

expected in a full service commercial kitchen and grease producing foods are not prepared. Examples of occupancies using this type of kitchen are churches, fellowship halls, lodge halls, employee kitchens, day cares, congregate residences and single room occupancy buildings with community kitchens for use by the occupants, schools and rehabilitation centers. To use this alternate, the following conditions shall be met:

- 1. The equipment is limited to a maximum of two domestic ranges in any one location.
- The hood shall be installed to provide complete coverage of the cook-top and will be ducted so that the duct termination complies with the mechanical code. The duct and enclosure material shall be constructed of materials approved for construction of Type II hoods. Residential or re-circulation hoods are not allowed.
- 3. Cooking practices are limited to cooking of meals and/or re-heating of foodstuffs by tenants of the building.
- 4. Deep fat frying, frying, sautéing, grilling or other grease producing cooking is prohibited.

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- 5. Portable fire extinguishing equipment shall be provided as directed by the District Fire inspector.
- 6. A permanent etched sign shall be installed in plain sight on the hood stating "NO FRYING, GRILLING, SAUTÉING OR GREASE PRODUCING COOKING ALLOWED ON THIS INSTALLATION".
- 7. Where the cooking equipment is to be used as training equipment, it shall not be used by students without direct supervision of an instructor.
- 8. The approved use is tenant based. If the tenant changes, the occupancy changes, or the type of cooking changes, approval of the user of the alternative hood is voided.
- 9. The District Fire inspector shall have the authority to summarily void the approval if any of the above conditions are violated.

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