

## **Cooking System Type-1 Hood**

**(If produces grease laden vapors)**

**Type-1 Hood inspection shall include but not limited to verifying the following:**

- The system is a UL300 system.
- The system has been serviced within the last six months of after activation.
- Fusible links are replaced annually.
- Grease filters are UL 1046.
- Grease filters are arranged so that all exhaust air passes through them.
- Grease filters are installed at an angle not less than 45 degrees from the horizontal and orientation to drain grease.
- Drip Trays and/or containers are present and installed correctly.
- Manual Actuator located in an accessible, unobstructed location in a path of egress.
- Manual Actuator is installed between 48 to 42 inches above the floor.
- System Annunciation indicator (audible or visual) is provided to show that the system has been activated.
- Exhaust, including hood, grease-removal devices, fans, ducts, and other appurtenances, shall be inspected, cleaned, and tagged by qualified individual in accordance with IFC 606.3.3.1.

**IFC TABLE 606.3.3.1 COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

<b>TYPE OF COOKING OPERATIONS</b>	<b>FREQUENCY OF INSPECTION (Cleaning)</b>
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 senior centers.	12 months
Cooking operations utilizing solid fuel-burning cooking appliances.	1 month
All other cooking operations.	6 months

## **Cooking Appliances**

**Tethering Devices** - Gas cooking equipment shall be provided with an approved tethering device. When casters are used, an approved heavy-duty, quick-disconnect, flexible gas lines must also be provided.

**Equipment Spacing** - Ensure that appliances spacing shall comply with the following:

- Cooking equipment must be spaced at least 6 inches apart from other cooking equipment.
- Cooking equipment must be spaced at least 6 inches from walls.
- The hood must overhang or extend a horizontal distance not less than 6-inches beyond the outer edges of the cooking surfaces.

**Deep-fat fryers** – installed with at least a 16-in space between the fryer and surface flames or adjacent cooking equipment. Exception: Where a steel or tempered glass baffle plate is installed at a minimum 8-inches in height between the fryer and surface flames of the adjacent appliance.

**Movement of appliances** – To minimize possible damage and impaired operation due to items shifting in transit, cooking appliances shall be constructed and secured in place or otherwise protected.

**Cooking equipment cleaning** – Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles or char-broilers, shall be cleaned and maintained as per manufacturer's instructions.