



ANNA FIRE MARSHAL'S OFFICE – PREVENTION DIVISION KITCHEN HOOD SYSTEM (COMMERCIAL)

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This guide is intended as a resource and policy statement for all commercial buildings, structures, or facilities (new and existing) within the City of Anna. These guidelines shall be followed whenever a commercial hood system is installed or modified. For the purposes of these instructions and any other guidelines or requirements of the Anna Fire Marshal's Office, commercial hood systems shall conform to the 2015 International Fire Code as adopted and amended by the City of Anna, the International Mechanical Code as adopted and amended by the City of Anna, and NFPA 17 / 17A. These guidelines do not replace or supersede any codes and/or ordinances adopted by the City of Anna, nor do they supersede any determinations, interpretations, and positions of the Anna Fire Marshal's Office. Questions can be directed to the Anna Fire Marshal's Office (Fire Prevention Division) at (214) 831-5342 or by emailing firecad@annatexas.gov

Kitchen Equipment

- 1) Appliances that require nozzle coverage shall have a means to ensure appliances are returned to the design position after cleaning. (*Example: caster channels*)
- 2) Appliances shall be located inside the hood a minimum of 6 inches unless otherwise listed.
- 3) A chain shorter than the gas line shall be attached to the wall and appliances.
- 4) Gas shut-off valve must be located below ceiling and readily accessible.

Hood System

- 5) All commercial cooking fire suppression systems shall be UL 300 Listed.
- 6) The manual release device shall be located 42-48 inches above the floor and along the path of egress within 10-feet to 20-feet from the suppression system.
- 7) Where multiple manual release devices are installed for protection, both the hood and the manual activation devices shall be labeled. (*Example: Hood 1*)
- 8) Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.
- 9) In cases where the system is not monitored by a fire alarm or sprinkler monitoring system, audible and/or visual notification shall be provided to indicate activation.
- 10) The commercial cooking fire suppression system **shall be interconnected** to the building fire alarm system or sprinkler monitoring system where provided.
- 11) When a building fire alarm system or sprinkler monitoring system is provided, the activation of the fire suppression system shall be reported with Contact I. D.
- 12) **Only metal or foil caps are allowed below all grease filters on nozzles protecting cooking surfaces.** Rubber protectors may be utilized during the acceptance test only.

Fire Extinguisher Requirements

- 13) A Type K (Class K) fire extinguisher shall be installed within 20 feet of the hood suppression system as measured along an unobstructed path of travel.
- 14) A placard shall be conspicuously placed near the extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

Inspection Requirements

- 15) Acceptance testing witnessed by the Anna Fire Marshal's Office is required upon completion of the system installation or modification.

Submittal Requirements

- 16) Plans shall be clear, legible, and in a common and appropriate scale (preferably computer generated).
- 17) Plans shall contain sufficient detail to enable the plan reviewer to accomplish a complete review. Plans that do not conform to the submittal requirements and/or are not clearly legible will be rejected and will require a re-submittal.
- 18) An applicable State of Texas Fire Extinguisher license is required for the designing contractor, Type PL, A, or K.
- 19) A State of Texas Fire Extinguisher ECR license is required for the installing company.
- 20) Construction or installation plans shall contain the following information:
 - a) Title block that contains the following:
 - b) Business name & address of installation
 - c) Installing company's name, address, and phone #
 - d) Licensing information
 - e) Date Drawn / Drawn by
 - f) Indicate compliance with UL 300, NFPA 17 / 17 A (current edition), NFPA 96 (current edition), 2015 IFC, 2015 IMC
 - g) Scale or suitable dimensions
 - h) Hood dimensions including duct perimeter
 - i) Appliance dimensions and description
 - j) Piping schematic
 - k) Nozzle type and location
 - l) Detector Locations and temperature of the fusible links
 - m) System flow point capability
 - n) System flow points used
 - o) Show interconnection to the building fire alarm system or sprinkler monitoring system (where applicable) or location of audible/visual device indicating system activation
 - p) Interconnection to the fuel / electrical shut-off
 - q) Floor plan indicating location of manual pull station, Class K extinguisher, all appliances, and egress paths.