



DNVFRS - COMMERCIAL KITCHEN GUIDELINES

Equipment

- Are cooking appliances, such as ranges, deep-fat fryers, and steamers, installed in compliance with NFPA 96 “Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations”.
- Have hoods, ducts and cooking appliances been serviced and tested as per DNV Fire Bylaw, NFPA 96 and BC Fire Code. ASTTBC service tags required.
- Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material and equipped with easily accessible and removable non-combustible grease filters.
- Are hoods and ducts vented to the exterior of the building and provided with an accessible opening for inspection and cleaning.
- Are grease traps located under filters and pitched to drain into a metal container.
- Are grease containers limited to not more than 3.8 L (1 gal).
- Are grease containers emptied daily.
- Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces.
- Are deep-fat fryers installed with at least a 406 mm (16 in) space between the fryer and surface flames of adjacent cooking equipment. If not, a 203 mm (8 in) baffle is required.
- Are deep-fat fryers equipped with automatic fuel cut off valves.
- Are racks, trays, spacers, or containers placed inside ovens made of non-combustible materials that can be easily cleaned.

Fire Protection

- Do sprinklers protecting cooking and baking areas meet the requirements for Ordinary Hazard Group 1 in accordance with NFPA 13, “Standard for Installation of Sprinkler Systems”.
- Are commercial grade ranges, fryers and related equipment protected by an automatic extinguishing system that is listed and approved for the exposure.
- Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete protected by a water-based fire extinguishing system.
- Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building fire alarm system.
- Are K Class extinguishers provided within 3 m (9.8 ft) of any cooking equipment.

Operations

- Are operating instructions for cooking equipment readily accessible.
- Are control valves for gas service readily accessible and in good working condition.

Are employees trained in the safe operation of cooking equipment, including:

- Combustion of fuel-air mixtures
- Explosion hazards
- Sources of ignition
- Functions and control devices
- Operation of fire protection equipment

Important Note: All requirements in this guideline must be met in full and must also comply with the District of North Vancouver Fire Bylaw.

Contact Information:

DNVFRS Public Safety Division – 604-980-7575 or firecom@dnv.org

Building Department – 604-990-2480



District of North Vancouver Fire Rescue Services