



WEYBURN FIRE DEPARTMENT

Restaurant Exhaust and Fire Suppression System Requirements

Restaurant/Commercial Kitchen Exhaust and Fire Suppression Systems <i>NFPA 96 – Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations</i>	Responsibility
Commercial cooking equipment exhaust and fire protection systems shall be installed and maintained in conformance with NFPA 96, “Ventilation Control and Fire Protection of Commercial Cooking Operations.”	
A drawing(s) of the exhaust system installation and copies of operating instructions for subassemblies and components used in the exhaust system, including electrical schematics, shall be kept on the premises.	
Inspection reports for the previous two years are on-site and available for cleaning the exhaust system and maintaining the fire suppression system.	
The entire exhaust system shall be inspected for grease buildup by an authorized person per the below table: A. Solid fuel cooking operations – Monthly B. High-volume cooking operations (24hr cooking, charbroiling, or wok cooking) – Quarterly C. Moderate-volume cooking operations – Semiannually If the exhaust system is contaminated with deposits from grease-laden vapours, the exhaust system shall be cleaned by an authorized person.	
ABC and Class K extinguisher is mounted, visible and has a current inspection. Signage for the class K extinguisher is posted.	
The hood covers all appliances to capture grease vapours adequately	
The manual pull station is visible and accessible, with the required signage posted.	
Appliances are aligned with extinguishing system nozzles after cleaning	
Nozzle blow-off caps are intact and undamaged.	
Weekly	
Hoods, grease removal devices, fans, ducts, and other equipment shall be checked weekly and cleaned regularly before surfaces become heavily contaminated with grease or oily sludge. If the exhaust system is contaminated with deposits from grease-laden vapours, the exhaust system shall be cleaned by an authorized person.	
Semiannually	
An authorized person shall inspect and clean the hood, grease removal devices, fans, ducts, exhaust systems, and other equipment.	
An authorized person shall test and maintain fire extinguishing systems (special fire suppression).	