

Categorical Waiver Available:

9. Cooking Facilities

LSC section 18/19.3.2.5 Cooking Facilities, more specifically the requirements at 18/19.3.2.5.2, 18/19.3.2.5.3, 18/19.3.2.5.4 and sections 18/19.3.2.5.5 which allow certain types of alternative type kitchen cooking arrangements;

2012 NFPA 101, Section 19.3.2.5 Cooking Facilities.

19.3.2.5.1 Cooking facilities shall be protected in accordance with 9.2.3, unless otherwise permitted by 19.3.2.5.2, 19.3.2.5.3, or 19.3.2.5.4.

19.3.2.5.2* Where residential cooking equipment is used for food warming or limited cooking, the equipment shall not be required to be protected in accordance with 9.2.3, and the presence of the equipment shall not require the area to be protected as a hazardous area.

19.3.2.5.3* Within a smoke compartment, where residential or commercial cooking equipment is used to prepare meals for 30 or fewer persons, one cooking facility shall be permitted to be open to the corridor, provided that all of the following conditions are met:

- (1)** The portion of the health care facility served by the cooking facility is limited to 30 beds and is separated from other portions of the health care facility by a smoke barrier constructed in accordance with 19.3.7.3, 19.3.7.6, and 19.3.7.8.
- (2)** The cooktop or range is equipped with a range hood of a width at least equal to the width of the cooking surface, with grease baffles or other grease-collecting and cleanout capability.
- (3)***The hood systems have a minimum airflow of 500 cfm (14,000 L/min).
- (4)** The hood systems that are not ducted to the exterior additionally have a charcoal filter to remove smoke and odor.

NOTE:

Minnesota Health Department Rule 4658.4515, Ventilation Requirements, Table 4658.4520, prohibits recirculation back into building.

- (5)** The cooktop or range complies with all of the following:
- (a)** The cooktop or range is protected with a fire suppression system listed in accordance with UL 300, *Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, or is tested and meets all requirements of UL 300A, *Extinguishing System Units for Residential Range Top Cooking Surfaces*, in accordance with the applicable testing document's scope.
 - (b)** A manual release of the extinguishing system is provided in accordance with NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, Section 10.5.
 - (c)** An interlock is provided to turn off all sources of fuel and electrical power to the cooktop or range when the suppression system is activated.
- (6)***The use of solid fuel for cooking is prohibited.
- (7)***Deep-fat frying is prohibited.
- (8)** Portable fire extinguishers in accordance with NFPA 96 are located in all kitchen areas.
- (9)***A switch meeting all of the following is provided:
- (a)** A locked switch, or a switch located in a restricted location, is provided within the cooking facility that deactivates the cooktop or range.
 - (b)** The switch is used to deactivate the cooktop or range whenever the kitchen is not under staff supervision.
 - (c)** The switch is on a timer, not exceeding a 120-minute capacity, that automatically deactivates the cooktop or range, independent of staff action.
- (10)** Procedures for the use, inspection, testing, and maintenance of the cooking equipment are in accordance with Chapter 11 of NFPA 96 and the manufacturer's instructions and are followed.
- (11)***Not less than two AC-powered photoelectric smoke alarms, interconnected in accordance with 9.6.2.10.3, equipped with a silence feature, and in accordance with *NFPA 72, National Fire Alarm and Signaling Code*, are located not closer than 20 ft (6.1 m) from the cooktop or range.
- (12)** No smoke detector is located less than 20 ft (6.1 m) from the cooktop or range.
- (13)** The smoke compartment is protected throughout by an approved, supervised automatic sprinkler system in accordance with Section 9.7.