

11.2.4\* Fusible links (including fusible links on fire damper assemblies) and automatic sprinkler heads shall be replaced at least annually, or more frequently if necessary where required by the manufacturer.

11.2.5 The year of manufacture and the date of installation of the fusible links shall be marked on the system inspection tag. The tag shall be signed or initialed by the installer.

11.2.6 Other detection devices not including fusible links and automatic sprinklers shall be serviced or replaced in accordance with the manufacturer's recommendations.

11.2.7 Where automatic bulb-type sprinklers or spray nozzles are used and annual examination shows no buildup of grease or other material on the sprinkler or spray nozzles, annual replacement shall not be required.

11.2.8 Where required, certificates of inspection and maintenance shall be forwarded to the authority having jurisdiction.

11.3 **Inspection of Exhaust Systems.** The entire exhaust system shall be inspected by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction in accordance with Table 11.3.

Table 11.3 Exhaust System Inspection Schedule

Type or Volume of Cooking Frequency	Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
Systems serving moderate-volume cooking operations	Semiannually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers	Annually

#### 11.4 Cleaning of Exhaust Systems.

11.4.1 Upon inspection, if found to be contaminated with deposits from grease-laden vapors, the entire exhaust system shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction in accordance with Section 11.3.

11.4.2\* Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to bare metal prior to surfaces becoming heavily contaminated with grease or oily sludge.

11.4.3 At the start of the cleaning process, electrical switches that could be activated accidentally shall be locked out.

11.4.4 Components of the fire suppression system shall not be rendered inoperable during the cleaning process.

11.4.5 Fire-extinguishing systems shall be permitted to be rendered inoperable during the cleaning process where serviced by properly trained and qualified persons in accordance with Section 11.3.

11.4.6 Flammable solvents or other flammable cleaning aids shall not be used.

11.4.7 Cleaning chemicals shall not be applied on fusible links or other detection devices of the automatic extinguishing system.

11.4.8 After the exhaust system is cleaned to bare metal, it shall not be coated with powder or other substance.

11.4.9 All access panels (doors) and cover plates shall be replaced.

11.4.10 Dampers and diffusers shall be positioned for proper airflow.

11.4.11 When cleaning procedures are completed, all electrical switches and system components shall be returned to an operable state.

11.4.12 When a vent cleaning service is used, a certificate showing date of inspection or cleaning shall be maintained on the premises.

11.4.13 After cleaning is completed, the vent cleaning contractor shall place or display within the kitchen area a label indicating the date cleaned and the name of the servicing company, and areas not cleaned.

11.4.14 Where required, certificates of inspection and cleaning shall be submitted to the authority having jurisdiction.

## Chapter 12 Minimum Safety Requirements for Cooking Equipment

### 12.1 Cooking Equipment.

12.1.1 Cooking equipment shall be approved based on one of the following criteria:

- (1) Listings by a testing laboratory
- (2) Test data acceptable to the authority having jurisdiction

#### 12.1.2 Installation.

12.1.2.1 All listed appliances shall be installed in accordance with the terms of their listings and the manufacturer's instructions.

12.1.2.2\* Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior reevaluation of the fire-extinguishing system by the system installer or servicing agent, unless otherwise allowed by the design of the fire-extinguishing system.

12.1.2.3 The fire-extinguishing system shall not require reevaluation where the cooking appliances are moved to perform maintenance and cleaning provided the appliances are returned to approved design location prior to cooking operations, and any disconnected fire-extinguishing system nozzles attached to the appliances are reconnected in accordance with the manufacturer's listed design manual.

12.1.2.3.1 An approved method shall be provided that will ensure that the appliance is returned to an approved design location.

12.1.2.4 All deep fat fryers shall be installed with at least a 406-mm (16-in.) space between the fryer and surface flames from adjacent cooking equipment.

12.1.2.5 Where a steel or tempered glass baffle plate is installed at a minimum 203 mm (8 in.) in height between the