



## California State Fire Marshal CODE INTERPRETATION

Date Issued	11/02/2006	Interpretation	06-032
Topic	Approved automatic fire-extinguishing systems shall be provided for the protection of commercial-type cooking equipment		
Code Section(s)	CFC 1005.2		
Requested by	Doyle Sewell, Fire Marshal Visalia Fire Department		

**In an R2 or R6 facility housing more than 6 clients, does the use of a 'regular' household type stove exempt the facility from the requirement to install a fire suppression system?**

**Specifically, in an R2.2 for mental health and/or developmentally disabled adults where 15 or more meals are cooked 3 times a day, 7 days a week; if they install a 'non-commercial' stove does that make them exempt from a suppression system even though more than steam cooking and boiling are done?**

Yes, California Mechanical Code section 509.1 requires a Type I hood and approved automatic fire-extinguishing system where commercial type cooking equipment is installed.

**If the suppression system is not required would we need a statement from them saying they do not cook anything that produces grease-laden vapors i.e. any meat, hamburgers, fried eggs, etc?**

No. There is no provision that requires this type of documentation.

**What is the definition of commercial-type cooking equipment and does the equipment supersede the type of cooking done?**

California Mechanical Code defines a commercial food heat-processing equipment as equipment used in a food establishment for heat-processing food or utensils and which produces grease vapors, steam, fumes, smoke or odors which are required to be removed through a local exhaust ventilation system.