



# ORANGE COUNTY FIRE AUTHORITY

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## OCFA HOOD EXTINGUISHING SYSTEM PLAN NOTES

**All of the notes listed below shall be placed, verbatim on the plan:**

### INSPECTIONS

1. OCFA final inspection required. Please schedule all field inspections *at least* 48 hours in advance. Call OCFA Inspection Scheduling at 714-573-6150. Phasing of inspections may require additional fees, also. *Inspections canceled after 1 p.m. on the day before the scheduled date will be subject to a re-inspection fee.*
2. The system shall be pre-tested prior to OCFA inspection. The system shall be installed and function in accordance with the approved plans and manufacturer's installation specifications. Testing during the OCFA inspection shall include a manual and automatic activation via fusible link. The complete technical manual shall be made available to the inspector.
3. All gas fueled, electrically powered, and heat-producing equipment located under the hood shall shut down upon activation of the extinguishing system. CFC 904.11.2
4. Discharge nozzles shall be located and installed as shown in the manufacturer's listed installation manual and the OCFA approved plans. All discharge nozzles shall be provided with caps, covers, or other suitable protective devices. NFPA 17A 4.3.1.5
5. Where a building fire alarm or monitoring system is installed, the automatic fire-extinguishing system(s) shall be monitored in accordance with *NFPA 72. CFC 904.3.5* as amended. A fire alarm plan shall be submitted under separate review and approval by the OCFA.
6. Piping shall be rigidly supported to prevent movement. Swivel nozzles shall be rotated to a predetermined aiming point and then tightened to hold that angle. Careful attention shall be given at the time of designing the system as nozzles cannot be moved "out of the way" once approved in the field. Any moving of the pipe or nozzles shall require an approved contractor to evaluate the pipe/nozzle layout.
7. Movable cooking equipment shall be provided with a means to ensure that it is correctly positioned in relation to the appliance discharge nozzle during cooking operations. *NFPA 17A 5.6.4*
8. Fryers shall be separated from surface flame appliances by 16 inches or an 8 inch steel or tempered glass baffle plate shall be provided between fryers and surface flames. *CMC 515.1.2.5*
9. Manual pull stations shall be located no higher than four feet above finished floor and shall be readily accessible for use at or near a means of egress from the cooking area a minimum of 10 feet and maximum of 20 feet from the kitchen exhaust system. The distance is measured from the edge of hood. *CFC 904.11.1*
10. A Class K rated extinguisher shall be provided within a maximum of 30 ft. of cooking equipment. Placement is at discretion of the inspector. Additional extinguishers may be required based on travel distance for solid fueled equipment or multiple fryers. Portable fire extinguishers shall be conspicuously located along normal paths of travel where they are readily accessible. Portable fire extinguishers shall be maintained in accordance with NFPA and CFC requirements. *CFC 906.1 & 906.2; CFC 904.11.5; 906.3j*
11. Hood and duct construction shall be installed in accordance with the CMC and nationally recognized standards. These assemblies are approved and inspected by the local Building Official and are not part of the OCFA plan review process. Approved building department plans may be required.
12. Where more than one manual actuator (pull) is installed, they shall be identified with a permanent sign indicating which extinguishing system each will activate.
13. Hood exhaust fans shall continue to operate after the extinguishing system has been activated, unless fan shutdown is required by a listed component of the ventilation system or by the design of the extinguishing system.
14. The inside edge of the hood shall overhang a horizontal distance of not less than 6 inches beyond the edge of the cooking surface on all open sides, and the vertical distance between the lip of the hood and the cooking surface shall not exceed 4 feet unless the manufacturer's specifications states otherwise. *CMC 508.4.1*

### SYSTEM MAINTENANCE

15. The approved set of plans shall be delivered to the owner/manager to be kept on-site for reference and inspection records.
16. The responsibility for inspection, maintenance, training, and cleanliness of the ventilation control and fire protection of the commercial cooking operations shall be the owner of the system provided that this responsibility has not been transferred in written form to a management company or other party. *CMC 507.1.3*
17. Records for inspections shall state the following:
  1. The name of the individual and/or company performing the inspection;
  2. A description of the inspection;
  3. When the inspection took place;
  4. Such records shall be completed after each inspection or cleaning, maintained on the premises for a minimum of three years and copied to the Fire Code Official upon request. CFC 609.3.3.3

18. The extinguishing system shall be maintained in accordance with the current CFC, CMC, NFPA 17A, and manufacturer's requirements.
19. For existing hood extinguishing systems, where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur, plans shall be submitted to the OCFA for the automatic fire-extinguishing system and shall comply with the applicable provisions *CFC Sections 904.11.6.1*
20. Extinguishing systems shall be serviced at least every six months, or after activation of the system, by a qualified person. Maintenance shall be conducted in accordance with the manufacturer's listed installation and maintenance manual. *CFC 904.11.6.2. NFPA 17A Section a7.3; CFC 901.6.2*
21. Fusible links shall be replaced at least annually. *CFC 904.11.6.3*
22. The hood ventilation system shall be operated at the required rate of air movement, and approved grease filters shall be in place when cooking equipment under a kitchen grease hood is operated.
23. Hydrostatic testing of the wet chemical extinguishing system shall be completed in intervals not exceeding 12 years. *NFPA 17A 7.5*
24. All interior surfaces of the exhaust systems shall be made accessible for cleaning and inspection purposes. If during the inspection it is found that the hood, grease removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned. *CMC 507.1.6; CFC 609.3.3.2*
25. The entire exhaust system shall be inspected for grease build-up by a properly trained, qualified, company or persons. Inspections shall be completed in accordance with *CFC Table 609.3.3.1*

Table 609.3.3.1  
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY

Type of Cooking Operations as determined by Fire Code Official	Minimum Frequency of Inspections
High-Volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-Volume cooking operations such as places of religious worship, seasonal businesses and senior centers.	12 months
Cooking operations utilizing solid-fuel burning cooking appliances	1 month
All other cooking operations	6 months