



RUSSELLVILLE FIRE DEPARTMENT
POLICY MANUAL

Policy Number:
Section:
Original Date:
Revised Date:

PURPOSE

The purpose of this policy is to outline the testing and acceptance procedures for Commercial Kitchen Ventilation Systems.

POLICY

An acceptance test shall be performed on all new or newly installed commercial kitchen duct systems prior to use or issuance of the Certificate of Occupancy.

Duct and exhaust system shall be installed and tested in accordance to the required and approved plan submittal, the Arkansas Fire Prevention Code and applicable NFPA standards.

Grease Duct Test

Prior to the use or concealment of any portion of the grease duct system, a leakage test shall be performed in the presence of the Inspector. Ducts shall be considered to be concealed where installed in shafts or covered by coatings or wraps that prevent the ductwork from being visually inspected on ALL sides. The permit holder or service technician shall be responsible to provide the necessary equipment and perform the grease duct leakage test. A light test or approved equivalent test method shall be performed to determine that all welded and brazed joints are liquid tight. A light test shall be performed by passing a lamp having a power rating of not less than 100 watts (or 1500 lumens for energy efficient bulb types) through the entire section of duct work to be tested. The lamp shall be open so as to emit light equally in all directions perpendicular to the duct walls.

A test shall be performed for the entire duct system, including the hood-to-duct connection. The ductwork shall be permitted to be testing in sections, provided that every joint is tested.

Performance Test

A performance test shall be conducted upon completion and before final approval of installation of a ventilation system serving commercial cooking appliances. The test shall verify the rate of exhaust airflow, makeup airflow and proper operation required by the Mechanical Code. The permit holder or service technician shall furnish the necessary test equipment and devices required to perform the tests.

Capture and Containment Test

The permit holder shall verify capture and containment performance of the exhaust system. This field test shall be conducted with all appliances under the hood at operating temperatures with all sources of outdoor air providing makeup air for the hood operating and with all sources of recalculated air providing conditioning for the space in which the hood is located operating. Capture and containment shall be verified visually by observing smoke or steam produced by actual stimulated cooking, such as with smoke candles, smoke puffers etc.

Approved

Fire Chief



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Operation

Type 1 hood system shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods. Acceptance testing shall be performed by activation of the cooking appliances.

Approved

Fire Chief