



BOBBY JINDAL
GOVERNOR

DEPARTMENT OF PUBLIC SAFETY AND CORRECTIONS

Public Safety Services



H. BUTCH BROWNING
STATE FIRE MARSHAL

INTERPRETIVE MEMORANDUM 2009 - 01

To: LA Licensed Architects
LA Licensed Engineers
Licensed Sprinkler Contractors
Licensed Fire Alarm Contractors
Licensed Fire Suppression Contractors
Chief Dan Wallis, Deputy Asst Fire Marshal Enforcement/Emergency Services
Felicia Cooper, Deputy Asst Fire Marshal Administration/Plan Review
Stephen Gogreve, Manager
Pat Aronstein, Manager
Boyd Petty, Manager
Plan Review Staff

From: Don Zeringue, Chief Architect/Plan Review

Approved by: Chief Butch Browning, State Fire Marshal

Date: May 8, 2009

Re: Use of Residential Hood Suppression Systems

NOTE: This Memorandum replaces this office's INTERPRETIVE POLICY STATEMENT 2001 – 8 dated as revised on April 26, 2001.

In view of many requests to this office to allow residential cooking equipment fire suppression systems to be utilized for protecting cooking appliances in residences and residential type buildings, and where residential type cooking equipment is used basically for warming or limited cooking, it has been determined that this office will accept "Residential Range Top Extinguisher Units" that are appropriately listed by an approved, recognized testing laboratory, subject to the following stipulations:

- (1) Provide **written documentation from the Owner**, prior to installation, describing the minimal cooking operations and identifying the listed unit proposed for use by manufacturer name, model number and laboratory listing file number. The Owner shall also describe the means or the method by which cooking operations at the facility will be restricted to food-warming and limited cooking, so that no substantive smoke- or grease-laden vapors are produced.
- (2) The product must be listed as "Fire Protection Equipment" under listings of an approved, recognized testing laboratory.
- (3) The extinguishing system shall be installed by an appropriately licensed suppression contractor, and it shall be operated and maintained in strict accordance with its listing and the manufacturer's recommendations.

Is Yours Working"??

Smoke Detectors Save Lives!!

OFFICE OF THE STATE FIRE MARSHAL
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- (4) Provide the manufacturer's standard automatic fuel shutoff and an audible alarm to alert responsible building occupants that the extinguishing agent has discharged. (Optional 'sonic activated shutoff' methods for automatic fuel shutoff are not permitted.)
- (5) The cooking appliance shall not be located so as to block escape from the area or from the building in the case of a fire occurring at the appliance(s).
- (6) Provide a "manual remote pull station" / "manual means of extinguishing agent discharge" in the natural path of escape from the cooking appliance(s), such that it is not blocked by a fire emergency occurring at the cooking appliance(s).
- (7) Provide annual servicing of the extinguishing system by a contractor licensed by this office with a "*Fixed Fire Suppression System Endorsement*", "*Pre-Engineered Fixed Fire Suppression Endorsement*", or "*Kitchen Fixed Fire Suppression System Endorsement*" to assure proper maintenance and operation of the system. The Owner shall maintain records of annual servicing and make them available upon request by this office.
- (8) Install portable fire extinguisher(s) in the room containing the referenced cooking appliance(s) in accordance with NFPA 10, "Standard for Portable Fire Extinguishers". Extinguishers for cooking areas shall be listed and labeled for Class "K" fires.
- (9) Post SIGNAGE stating that the Class "K" fire extinguisher is for use only after the suppression system has activated.
- (10) The referenced cooking appliance and associated hood shall be cleaned regularly and maintained grease-free.
- (11) Legible signage shall be conspicuously located above the equipment area which reads,

"FOOD WARMING & LIMITED COOKING ONLY"

By order of the State Fire Marshal

Such products are designed to work in occupancies where cooking activities conducted do not have fuel conditions exceeding that of a one- or two-family dwelling and the activities do not possess the potential for a fully involved fire. This document represents an opinion by this office that the conditions prescribed above will provide the minimum level of safety intended to save lives and property.

Some possible applications are home economics classrooms designed to teach and illustrate cooking practices for the home environment, lodging and rooming houses (includes small fire stations housing 15 or less) and small business or mercantile occupancies under 3000 square feet.

This office reserves the right to rescind this policy on a case by case basis if an inspection reveals that the surrounding walls and ceilings around the cooking appliance are found to have grease deposits.

DPZ/fif