

Brandon Fire and Emergency Services



Commercial Cooking - Fire Extinguishing Systems Equipment Upgrade Regulation– “P2”

The following Regulation is in accordance with the City of Brandon’s Fire Prevention By-Law #7200

The following regulations have been established by Brandon Fire and Emergency Services regarding upgrades to existing Fire Extinguishing Systems that protects Commercial Cooking Equipment that produces grease-laden vapors.

Reliance is placed upon commercial kitchen fire extinguishing systems to function in the event of a fire and minimize damage. This regulation enhances the health and safety of a building’s occupants by upgrading existing older outdated kitchen fire extinguishing systems by replacing them with modern systems that improve and provide an acceptable degree of life safety.

- New Installations – Fire Extinguishing Systems for Commercial Cooking Equipment
 - New installations shall conform to the UL 300 Standard “Fire Extinguishing Systems for Protection of Restaurant Cooking Areas” and the ULC/ORD-1254.6 “Fire Extinguishing Testing of Restaurant Cooking Area Fire Extinguishing Systems Units”. Systems shall be installed in compliance with all applicable sections of NFPA 96, NFPA 17A and in accordance with the manufacturers specifications.
- Existing Installations - Fire Extinguishing Systems for Commercial Cooking Equipment
 - Existing non-UL 300 fixed extinguishing systems installations protecting grease laden vapor producing equipment must be upgraded to UL 300 and NFPA 96 compliant systems by January 1 2013.
 - Upgrades must conform to the UL 300 Standard “Fire Extinguishing Systems for Protection of Restaurant Cooking Areas” and the ULC/ORD-1254.6 “Fire Extinguishing Testing of Restaurant Cooking Area Fire Extinguishing Systems Units”.

Commercial Cooking Operations – Ventilation Control Systems Upgrade Regulation– “P2”

The following regulations have been established by Brandon Fire and Emergency Services regarding upgrades to existing Ventilation Control Systems that protect Commercial Cooking Equipment that produces grease-laden vapors.

Reliance is placed upon commercial kitchen ventilation systems to reduce the buildup of grease and residue within the ventilation duct system. To reduce the possibility of a fire occurring/spreading, this inevitable grease buildup must be cleaned on a regular basis. This cleaning can only be effective if all areas of the ventilation system are accessible. This regulation enhances the health and safety of a building's occupants by upgrading existing exhaust fans so that this cleaning can be completed.

Minimum requirements for all existing Exhaust Fans for Commercial Cooking Equipment

- Exhaust Fan must be an approved design.
- Exhaust Fan must be hinged to allow proper access.
- Power to the fan must be supplied by flexible weatherproof electrical cable completed with an Emergency Disconnect Switch.
- Power supply to the fan shall not be allowed to be installed inside the grease removal ductwork.
- All electrical work shall be completed by a licensed journeyman electrician.
- Exhaust Fan must include a non-combustible, closed, rainproof grease collection container.

In the event the Exhaust Fan must be replaced, the following requirements apply:

- Installation of the Exhaust Fan must be completed by trained personnel.
- Exhaust Fan must be an approved design.
- Exhaust Fan must be hinged to allow proper cleaning.
- Power to the fan must be supplied by flexible weatherproof electrical cable completed with an Emergency Disconnect Switch.
- Power supply to the fan shall not be allowed to be installed inside the grease removal ductwork.
- All electrical work shall be completed by a licensed journeyman electrician.
- Exhaust Fan must include a non-combustible, closed, rainproof grease collection container.
- Air Balance Report, completed by trained personnel, shall be returned to this office.

Persons Qualified to Inspect/Clean Commercial Cooking Exhaust Equipment Regulation "P2"

Only qualified persons shall inspect/clean commercial cooking ventilation equipment. Persons are considered qualified in the inspection/cleaning of commercial cooking ventilation equipment when the following has been met:

Inspection of Commercial Cooking Exhaust Equipment

Any person who intends to inspect commercial cooking exhaust equipment shall submit proof that the person has successfully completed one of the following:

- Phil Ackland's Exhaust Cleaning – Kitchen Exhaust Cleaning Certification
- or**

- that the person has a completed certificate of training, which includes hands on training, acceptable to the authority having jurisdiction, from a public post-secondary educational institution
- Online based courses that are not interactive or do not include hands on training will not be accepted

Cleaning of Commercial Cooking Exhaust System Equipment

Any person who intends to clean commercial cooking exhaust equipment shall submit proof that the person has successfully completed one of the following:

- Phil Ackland’s Exhaust Cleaning – Kitchen Exhaust Cleaning Certification
- or**
- that the person has a completed certificate of training, which includes hands on training, acceptable to the authority having jurisdiction, from a public post-secondary educational institution
 - Online based courses that are not interactive or do not include hands on training will not be accepted

Service Personnel shall supply documentation of the completion of the required training to Brandon Fire and Emergency Services. Any work that is completed by non-qualified personnel shall have that work verified by a person with the required training.

Persons Qualified to Install/Alter/Maintain Pre-Engineered Fixed Extinguishing Systems Regulation “P2”

Only qualified persons shall install/alter/maintain pre-engineered fixed extinguishing systems.

Persons are considered qualified to install/alter/maintain pre-engineered fixed extinguishing systems when the following has been met:

Installation of Pre-Engineered Fixed Extinguishing Systems

Any person who intends to install a Pre-Engineered Fixed Extinguishing Systems shall submit proof:

- that the person holds a completed current certificate of training from the manufacturer of the specific Fixed Extinguishing System.
- or**
- that the person holds a completed certificate of training, acceptable to the authority having jurisdiction, from a public post-secondary educational institution.

Maintenance of Pre-Engineered Fixed Extinguishing Systems

Any person who intends to maintain Pre-Engineered Fixed Extinguishing Systems shall submit proof:

- that the person has completed a current certificate of training from the manufacturer of the specific Fixed Extinguishing System.
- or**

- that the person has a completed certificate of training, acceptable to the authority having jurisdiction, from a public post-secondary educational institution.

Service Personnel shall supply documentation of the completion of the required training to Brandon Fire and Emergency Services. Any work that is completed by non-qualified personnel shall have that work verified by a person with the required training.

Cooking Facilities Regulation– Outdoors “P2”

The following regulations have been established by Brandon Fire and Emergency Services regarding outdoor cooking activities.

Purpose: To provide information and guidance to establish a reasonable/acceptable level of safety when involved in temporary activities that produce grease laden vapors.

Guidelines:

- ❑ Cooking processes, such as deep fryers or frying in oil of depth, producing grease-laden vapors require a Fire Suppression System that complies with NFPA 96.
 - ❑ Fire Suppression System that comply with NFPA 96 and may require Ventilation Equipment that complies with NFPA 96; and
 - ❑ “K” type fire extinguisher with current inspection tag.
- ❑ Concessions housed in trucks, buses, trailers or any form of solid roof style enclosure complete with sides require Fire Suppression and Ventilation equipment that complies with NFPA 96.
- ❑ Tents with cooking and public seating for eating WITHIN the same roof structure require Fire Suppression and Ventilation equipment that complies with NFPA 96.
- ❑ All propane cylinders to be located outside of enclosure.
- ❑ All pressurized cylinders to be secured.
- ❑ All cooking appliances to have a minimum of 1 m. clearance of combustible materials.
- ❑ A minimum 5 lbs. ABC dry chemical fire extinguisher, with a current inspection tag, shall be provided for each booth containing heat producing appliances.
- ❑ Vendors to be trained in the use of the fire extinguisher.

Cooking Facilities Regulation– Indoors “P2”

The following regulations have been established by Brandon Fire and Emergency Services regarding indoor cooking activities.

Purpose: To provide information and guidance to establish a reasonable/acceptable level of safety when involved in temporary activities that produce grease laden vapors.

Guidelines:

- ❑ Cooking processes, such as deep fryers or frying in oil of depth, producing grease-laden vapors shall require:

- Fire Suppression System that comply with NFPA 96 and Ventilation Equipment that complies with NFPA 96; and
- “K” type fire extinguisher with current inspection tag.
- Propane cylinders limited to a maximum of 2kg (5lb).
- All pressurized cylinders to be secured.
- All cooking appliances to have a minimum of 1 m. clearance of combustible materials.
- A minimum 5 lbs. ABC dry chemical fire extinguisher, with a current inspection tag, shall be provided for each booth containing heat producing appliances.
- Vendors to be trained in the use of the fire extinguisher.

Cooking Facilities Regulation– Barbecue “P2”

The following regulations have been established by Brandon Fire and Emergency Services regarding barbecue activities.

Purpose: To provide information and guidance to establish a reasonable/acceptable level of safety when involved in temporary activities that produce grease laden vapors.

BARBEQUE” means any appliance manufactured and sold for the purpose of cooking food outdoors and designed to burn propane, natural gas, wood or charcoal briquettes or to use electricity as a heat source.

Barbequing

1. Every person who uses a barbeque or similar device shall:
 - a) use the barbeque in a reasonable and safe manner;
 - b) keep the barbeque, when lit, a minimum of 1 meter (3.3 feet) from any combustible material;
 - c) refrain from leaving the barbeque unattended, when lit;
 - d) keep the barbeque in a reasonable state of repair; and
 - e) comply with all federal and provincial regulations governing the use and storage of propane cylinders.

Barbequing on a Balcony, Patio or Deck

2. Any person using a barbeque or similar device on a balcony, patio or deck of a residential rental unit, shall comply with the following provisions:
 - a) Solid fuel barbeques or similar cooking devices, such as wood or charcoal briquettes, shall not be used;
 - b) Keep the barbeque, when lit, a minimum of 1 meter (3.3 feet) from its sides and 1 meters (3.3 feet) from its top to any combustible material;
 - c) Propane cylinders shall not exceed the 20-pound size;
 - d) Propane cylinders shall not be repaired, stored or contained within the building;
 - e) Propane cylinders shall be shut off at the tank valve when not in use;

- f) Propane cylinders shall be connected and secured to the barbecue;
- g) Propane cylinders shall be kept in an upright position at all times including when cylinders are in transit, in service or in storage; and
- h) If a building has a freight or service elevator, propane cylinders shall be delivered to and from the dwelling units within the building using that elevator. If a building has a passenger elevator only, propane cylinders may be delivered to and from dwelling units within the building using that elevator as long as no passengers other than the person who owns the tank or maintenance or delivery personnel are on the elevator at the time of the delivery.