



**Celina Fire Department**  
**Fire Prevention Division**  
302 W. Walnut Street #200  
Celina, Texas 75009  
Phone 972-382-2653

## Commercial Kitchen Suppression Systems

These guidelines are to be followed when a business, facility, or organization proposes to perform cooking operations that will involve grease-laden vapors or smoke, within the City of Celina.

This guideline identifies protection for cooking surfaces which include; deep fat fryers, griddles, upright broilers, char broilers, range tops and grills, open face ovens, salamanders, cheese melters, woks, open face pizza ovens, and other similar equipment. The plenum space within the hood, above the filters, and exhaust ducts servicing the hood shall also be protected.

All commercial cooking operations for the purposes of this guideline and any other guidelines or requirements of the Fire Department shall conform to the 2006 International Fire Code, as adopted and amended by the City of Celina NFPA 17 and NFPA 17A.

This guide does not replace, nor supersede any adopted codes and/or ordinances adopted by the City of Celina, or determinations and positions of the Fire Chief or Fire Marshal.

### Performance and Installation Requirements

- The piping shall be rigidly supported to prevent excessive movement and shall be protected from mechanical or other damage.
- Both a manual and automatic means of activation shall be provided. A minimum of one manual activation pull station shall be provided in the path of egress, and shall be located no more than five feet above the floor. The manual actuation device shall be located a minimum of 10-feet and a maximum of 20-feet from the kitchen exhaust system;
- Where multiple manual actuators are installed for protection of separate extinguishing systems, they shall be clearly identified as to the hood being protected.
- Distinctive audible and/or visual alarms shall be provided to indicate system operation and activation. Specifically, an audible/visual notification device shall be provided to indicate system operation, requiring personnel attention, and system recharge.
- The fire suppression system shall be interconnected to the building fire alarm system. Activation of the Kitchen Hood Fire Suppression System shall cause the fire alarm to activate throughout the building.
- Activation of the fire suppression system shall automatically shut-off the fuel supply, ventilation controls if required, fans, and any other equipment necessary. Shut-off valves and switches shall be of the types that require a manual action to reset.
- When a building fire alarm system is provided, notification of the activation of the fire suppression system shall transmit Contact ID and conform to the *Fire Alarm Monitoring Guidelines*.
- A Type-K portable fire extinguisher shall be installed at an approved location, and within 30 feet of commercial food heat-processing equipment, as measured along an unobstructed path of travel.
- Pre-engineering fire suppression systems shall be installed only by companies and individuals licensed by the State of Texas State Fire Marshal's Office.

## **To expedite the plan review and inspection processes, please refer to the information listed below.**

### **Submittal Requirements**

- The plans will be reviewed based on the requirements in the International Fire Code, 2006 Edition and NFPA 17A;
- A “Wet” FEL signature is required;
- A minimum of three (3) sets of plans shall be submitted. Plans shall contain sufficient detail to enable the plan reviewer to accomplish a complete review. The following information shall be provided on the plans:
  - a. Indicated scale or suitable dimensions;
  - b. Include manufacturer’s data sheets;
  - c. Include hood dimensions;
  - d. Include duct perimeter;
  - e. Include appliance dimensions;
  - f. Include piping schematic;
  - g. Include floor plan;
  - h. Indicate nozzle type and number;
  - i. Indicate the location and temperature of the fusible links;
- **Scope of Work** - A minimum of one set of specifications shall be provided.
- **Equipment List** - Plans shall indicate the interconnection to the building fire alarm system;
- Plans shall indicate the interconnection to the fuel supply shut-off and indicate the type of fuel supply.
- The title block shall contain the following:
  - j. Location of the installation;
  - k. Name and complete address of the business;
  - l. Name and complete address of the installing company;
  - m. Licensing information;
  - n. “Wet” signature of the ECR, EPL, EEL;
- Provide a copy of your State of Texas State Fire Marshal’s Office license.

### **General Requirements**

- Each submittal shall have a copy of Contractors Texas Department of Insurance License .
- Plans approved by the Celina Fire Prevention Division give authorization for construction and/or operation. Final approvals are subject to field verification. Any approval issued by the Fire Prevention Division does not release the contractor or property owner from the responsibility of full compliance with all applicable codes and ordinances relating to the construction project;
- Installation, fabrication or otherwise construction of the system is prohibited without approved plans and permit;
- All installations and/or operations must concur with the approved plans. Any deviation from the approved plans requires a re-submittal to the Fire Prevention Division;
- All fire department inspection forms and permits shall be kept in a permit packet on the job site until final inspection.

### **FEES**

- \$150 per hood system.

**Any questions should be directed to Chief Mark Metdker at 972.382.2653, or email at [mmetdker@celina-tx.gov](mailto:mmetdker@celina-tx.gov)**