

General Inspection Guide for Cooking Operations in a Trailer

Cooking equipment used in fixed, mobile or temporary concession, such as trucks, buses, trailers, pavilions, tents or any form of roofed enclosure, shall comply with NFPA 96¹ unless otherwise exempted by the AHJ. {NFPA 96-4.1.9}

Grease Filters

Grease filters shall be listed and constructed of noncombustible material. {NFPA 96-6.2.3.1}

Grease filters shall be rigid construction that will not distort to crush under normal operation, handling and cleaning conditions. {NFPA 96-6.2.3.3}

Grease filters shall be arranged so that all exhaust air passes through the grease filters. {NFPA 96-6.2.3.4}

Grease filters shall be easily accessible and removable for cleaning. {NFPA 96-6.2.3.5}

Grease filters shall be installed at an angle not less than 45° from the horizontal. {NFPA 96-6.2.3.6}

Grease Trip Trays

Grease filters shall be equipped with a grease drip tray beneath their lower edges. {NFPA 96-6.2.4.1}

Grease drip tray shall be kept to the minimum size needed to collect grease. {NFPA 96-6.2.4.2}

Grease drip trays shall be pitched to drain into an enclosed metal container having a capacity not exceeding 3.8L (1 gal).

Hood Construction

Hood designed for collecting cooking vapors and residues shall be constructed of and be supported by steel not less than 1.21 mm in thickness or stainless steel not less than 0.91 mm in thickness, or other approved material of equivalent strength and fire and corrosion resistance. {NFPA 96-5.1.1}

All seams, joints and penetrations of the hood enclosure that capture grease-laden vapors and exhaust gases shall have a liquid-tight continuous external weld to the hood's lower outermost perimeter. {NFPA 96-5.1.2}

Seams, joints and penetrations of the hood shall be permitted to be internally welded, provided that the weld is formed smooth or ground smooth, so as to not trap grease, and cleanable. {NFPA 96-5.1.3}

Automatic Suppression System

Maintenance inspection every 6 months and tagged or as decided by the inspector.

Manual control is un-obscured and operating instructions posted conspicuously in the kitchen trailer.

Ensure fusible link(s) are clean.

Nozzles are aligned and cover cooking appliances.

Operation of extinguishing system shall shutoff all sources of fuel and electricity to all equipment under hood. {NFPA 96-10.4.1.}

Shutdown of electric and gas shall require manual resetting. {NFPA 96-10.4.4.}

Portable Extinguisher

Class K extinguisher shall be installed in a conspicuous place, maintained and tagged annually.

A placard shall be installed over the "K" class extinguisher noting its use as a secondary backup means to the automatic fire suppression system. {NFPA 96-10.2.1 & 10.2.2}

Use and Maintenance

Exhaust system shall be operated whenever cooking equipment is turned on. {NFPA 96-11.1.1}

Filter equipped exhaust system shall not be operated with filters removed. {NFPA 96-11.1.2}

Cooking equipment shall not be operated while its fire extinguishing or exhaust system is nonoperational or impaired. {NFPA 96-11.1.6}

Exhaust systems used in cooking operation shall be cleaned annually or as directed by the inspector. {NFPA 96-11.4(T)}

A qualified cleaning contractor will provide Owners with a maintenance certificate that can be attached to the kitchen hood or posted in the kitchen area. The maintenance certificate shall detail the following information:

- Name, address and phone number of cleaning company,
- Printed name and the signature of the qualified on-site person supervising the cleaning,
- Date of cleaning and / or inspection,
- Next cleaning due date and recommended cleaning frequency,
- Confirmation, indicating if the system could not be cleaned in all areas and stating the reasons, why the areas could not be cleaned.

Existing Fire-Extinguishing Systems-{NFPA 96-10.2.3.1}

In existing dry or wet chemical systems NOT in compliance with ANSI/UL 300, the fire-extinguishing system shall be made to comply with Section 10.2.3. of NFPA 96 when any of the following occurs:

- (1) The cooking medium is changed from animal oils and fats to vegetable oils.
- (2) The positioning of the cooking equipment is changed.
- (3) Cooking equipment is replaced.
- (4) The equipment is no longer supported by the manufacturer.