



**NASSAU COUNTY FIRE
COMMISSION
OFFICE OF THE FIRE
MARSHAL**

Nassau County Public Safety Center
1194 Prospect Avenue
Westbury, New York 11590

FIRE MARSHAL BULLETIN

July 10, 2017

To: NCFM-Licensed Grease Hood and Duct Exhaust System Contractors

From: Assistant Chief Fire Marshal – Michael F. Uttaro - *muttaro@nassaucountyny.gov*

Re: Commercial Cooking Appliance - Hood Type Requirements

This NCFM Bulletin was developed for occupancies that utilize grease hood exhaust systems with variable speed exhaust fans in any restaurant, delicatessen, banquet hall, cafeteria, coffee shop, diner or other place where food is served or prepared. This also pertains to places used for civic, political, institutional, religious, social, recreational, educational, or similar purposes.

An increase in fire department responses to elevated carbon monoxide levels and smoke conditions has been observed in kitchen grease hood exhaust systems utilizing variable speed exhaust fans. These events have been observed when the exhaust fans are operating at CFM volumes that have been reduced below the requirements of section 507.5 of the 2015 International Mechanical Code, or the minimum CFM specified in a listed hood assembly.

****UPDATED 7/10/2017** - In an effort to provide for increased fire and health safety to the employees and occupants of these establishments, the modification of exhaust fan CFM volumes below the system design specifications shall be prohibited.**

In accordance with **Section 507.1.1 of the 2015 International Mechanical Code**, “the exhaust fan serving a Type 1 hood shall have automatic controls that will activate the fan when any appliance that requires such Type 1 hood is turned on...”

When utilizing thermostat controls to comply with this section, the temperature sensor shall be mounted in the hood, on the appliance side of the grease filters, and shall not be installed within 12 inches of any side of the hood.