STATE OF LOUISIANA

Department of Public Safety and Corrections
Office of State Fire Marshal Code Enforcement and Building Safety
8181 Independence Boulevard
Baton Rouge, Louisiana 70806
225-925-4920

H "BUTCH" BROWNING
FIRE MARSHAL

WET CHEMICAL HOOD SYSTEM

ROBERT WILTSE
DAMMON ENGINEERING INC
554 OLD SPANISH TRAIL
SLIDELL, LA 70458-0000

RE: P0400379
SLIDELL MEMORIAL HOSPITAL CAFETERIA RENOVATIONS
1001 GAUSE BLVD
SLIDELL, LA 70458-0000

NFPA 101, 2009

HOSPITAL

Dear Applicant:

This review pertains to the piping lay-out and nozzle location(s), of the wet chemical system, for compliance with NFPA 17A, as shown on the drawings for the above referenced project.

This is to advise that we have reviewed the drawings and specifications for the subject proposed Fire Protection System and have determined that they appear to satisfactorily comply with the adopted laws, codes, rules and regulations of The State Fire Marshal subject to the following requirements:

NOTE: THE COMMENTS LISTED BELOW IDENTIFY APPARENT DEFICIENCIES DETECTED IN OUR REVIEW OF THE DOCUMENTS SUBMITTED.

96:4.2.1 Hoods, grease extractors and ducts shall have a clearance of at least 18 inches to combustible materials. The drawings submitted indicate a wood stud wall adjacent to hood and wood framing above the hood.

1. **NOTE: The Louisiana State Fire Marshal's Office requires that all items with electrical power that occurs in the immediate vicinity of a commercial kitchen exhaust hood shall be automatically shut off in the event of a fire incidence (See Interpretive Memorandum 2010-05).**

2. **96:4.2.4.3 Provide protection on the wall from the bottom of the hood to the floor, in the same manner as required for hood and duct protection for all wall mounted exhaust hoods, where occurring at wood stud walls.**

3. **96:7.8.2.2 Hood exhaust fans shall be provided with safe access and a work surface for inspection and cleaning.**

4. **70:430.102(b) Provide a disconnecting means for all rooftop (or sidewall) exhaust fans. This disconnect shall be located within sight of the exhaust fan. The disconnecting means shall be appropriately sized/rated for the exhaust fan motor.**

5. 96:12.1.2.3.1 Provide an approved method that will ensure that all appliance(s) are returned to an approved design location, in the event they are moved for cleaning.

6. 96:10.10.1 Provide portable fire extinguishers in all kitchen cooking areas in accordance with NFPA 10. Class B "gas type" portables, such as carbon dioxide and halon, shall NOT be permitted in kitchen cooking areas.

NFPA 10 requires fire extinguishers provided for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats) to be listed and labeled for "Class K" fires.

7. 96:10.2.1.1 Provide a conspicuously placed placard near each portable fire extinguisher in the cooking area identifying its use as a secondary back-up means to the fixed automatic extinguishing system.

8. REQUIRED OPERATIONAL FEATURES

NFPA 96.8.3.1 Replacement air quantity shall be adequate to prevent negative pressures in the commercial cooking area from exceeding 0.02 inches of water column.

NFPA 96.10.5 The hood and duct extinguishing system manual pull station must be readily accessible, located in the path of egress, mechanically operated, and cannot rely on electrical power for actuation.

NFPA 96.10.4 The operation of the extinguishing system shall automatically shut off the supply fan (if ducted into the hood) and all sources of fuel and electric power that produce heat to protected equipment.

NFPA 96.8.2.3 The hood exhaust fan must continue to operate after extinguishing system activation.

NFPA 96.8.1.1 Approved upblast fans shall be hinged, supplied with flexible weatherproof electrical cable and service hold-open retainers, and listed for this use. INSPECTOR TO VERIFY.

NOTE: THE FOLLOWING COMMENTS IDENTIFY ISSUES FOR INFORMATIONAL AND CAUTIONARY PURPOSES OR ISSUES THAT COULD NOT BE VERIFIED IN THE SUBMITTED DOCUMENTS.

9. 96:12.1.2.2 Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior reevaluation of the fire-extinguishing system by the system installer or servicing agent, unless otherwise allowed by the design of the extinguishing system.

10. 101:9.2.3 Construct and install kitchen exhaust hood, vent and automatic extinguishing system in accordance with NFPA 96 (2008).

a) 96:4.2.1 Hoods, grease extractors and ducts shall have a clearance of at least 18 in. to combustible materials, 3 in. to limited combustible materials and 0 in. to noncombustible materials, unless otherwise "listed".

b) 96:5.1.1 The hood shall be constructed of not less than 18 gauge steel or 20 gauge stainless steel.

c) 96:5.1.2 All seams, joints and penetrations shall have a liquidtight continuous external weld.

d) 96:5.1.2 Hood penetrations shall be permitted to be sealed by devices listed for such use. Furnish the name of the manufacturer and model designation of each device as listed with an approved independent testing laboratory.

e) 96:6.1 Provide listed grease removal system or listed grease removal filters. Listed grease filters shall be tested in accordance with U.L. 1046, "Grease Filters for Exhaust Ducts". Mesh filters shall not be used.

f) 96:7.5.1 Ducts shall be 16 gauge steel or 18 gauge stainless steel.

g) 96:7.8 Exhaust system shall terminate at exterior of building in accordance with this section.

h) 96:7.1 Dampers shall not be installed in ducts unless specifically listed for such use.

i) 96:10.1.2 Provide an approved automatic extinguishing system.

j) 96:10.3.1 Activation of any extinguishing system that protects cooking operations shall automatically shut off all sources of fuel and electric power to all appliances protected by that system.

k) 96:10.10.1 Provide portable fire extinguishers in all kitchen cooking areas in accordance with NFPA 10. Class B "gas type" portables, such as carbon dioxide and halon, shall NOT be permitted in kitchen cooking areas.

NFPA 10 requires fire extinguishers provided for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats) to be listed and labeled for "Class K" fires.

l) 96:12.1.2.4 All deep fat fryers shall be installed with at least a 16 in. space between the fryer and surface flames from adjacent cooking equipment.

m) 96:14.3.2 All solid fuel cooking equipment shall be served by hoods and duct systems that are separate from all other cooking exhaust systems.

11. 17A:5.4.6 The chemical container and expellant gas assemblies shall not be located where they will be exposed to the fire, (A minimum of 3 ft. from appliances is required), and shall be located near the protected hazard.

12. 17A:5.1.3 Installation of the suppression system shall be in accordance with the manufacturer's manual.

13. 96:10.5.1 and 17A:5.2.1.10 At least one manual control for actuation shall be located at least 42 inches and not more than 48 inches above the floor and be convenient and easily accessible at all times including the time of the fire.

14. 96:10.6 and 17A:5.2.1.9 The extinguishing system shall be connected to the fire alarm system, if provided, so that actuation of the extinguishing system will sound the fire alarm. If a fire alarm system is not in the building, an audible alarm or visual indicator shall be provided to show the system has operated.

15. 17A:4.3.1.5 Discharge nozzles shall be provided with blow-off caps.

16. 17A:6.4.4 The owner's manual or installation instructions and as-built drawings shall be given to the owner upon final acceptance of the system.

17. 96:10.2.3 and 17A:5.1.1 Installation of chemical systems for appliance protection shall be required to meet the UL-300 standard.

Changes to construction in the field which are not consistent with the reviewed documents are not authorized unless reviewed by this office for compliance with Code. Modifications to reviewed plans must be submitted to this office by the Architect/Civil Engineer for review prior to final inspection. If an Architect or Civil Engineer is not required

by RS 37:155, revisions shall be submitted by the Owner. Submittals shall include plans, completed application, a minimum $55.00 review fee, and a copy of the most current plan review letter.

This review is based on the information submitted concerning the fire protection system in the referenced facility. This review shall in no way permit and/or authorize any omissions or deviations from the specific requirements of the adopted codes, rules and regulations.

Occupancy of the project is permitted only upon the receipt of Contractor's Material & Test Certificate as per NFPA 13, Fire Alarm System Certificate and Description as per NFPA 72, or other certification as required by the applicable codes and a satisfactory inspection of the completed construction had been made by this office.

To arrange for inspection of the project, please contact the District Office at the phone number below two (2) to three (3) weeks in advance. The plans stamped reviewed by this office must be available on job site at time of inspection. Certificate of completion must be provided to the inspecting Deputy for final inspection.

This review is valid for 180 days from the date of this letter. Construction permits must be issued and/or construction must commence within this time period.

REVIEWED BY:
RON MATHIS
PLAN REVIEW DEPUTY

CC:
Slidell Memorial Hospital
Fire & Safety Commodities, Inc
Property Insurance Association*
St Tammany Fire Protection District No 1*
City Of Slidell*
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