



Travis County ESD No. 12

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HOOD EXTINGUISHING SYSTEM PLAN REQUIREMENTS

Travis County ESD No. 12 is governed by the 2015 International Fire Code as amended and adopted. The submittal shall conform to that, and the most current edition of NFPA 17A, NFPA 72, NFPA 96, the IMC and all other applicable codes and standards. The use of newer editions of code references is acceptable as long as the design meets or exceeds the requirements of the current adopted editions.

THE INFORMATION IN THIS DOCUMENT IS NOT ALL INCLUSIVE OF POSSIBLE ITEMS REQUIRED PER CODE. IT IS THE RESPONSIBILITY OF THE DESIGNER AND SUBMITTING CONTRACTOR TO INCLUDE ALL THE PERTINENT INFORMATION NOT MENTIONED IN THIS DOCUMENT.

REQUESTS FOR HOOD EXTINGUISHING SYSTEM INSPECTIONS WILL ONLY BE ACCEPTED FROM THE LICENSED HOOD EXTINGUISHING SYSTEM CONTRACTOR.

INFORMATION ABOUT HOOD EXTINGUISHING SYSTEM PLANS

- The hood extinguishing system plan shall be approved by Travis County ESD No. 12 prior to the installation of any system components.
- If multiple extinguishing systems are to be installed, a separate permit is required for each extinguishing system.
- The approved hood extinguishing system plan shall be on site at all times for Travis County ESD No. 12 inspections. The Travis County ESD No. 12 inspector will not perform the hood extinguishing system inspection without the Travis County ESD No. 12 approved hood extinguishing system plan.
- The cover page of the hood extinguishing system plan shall include:
 - Scope of work
 - Travis County ESD No. 12 Reviewer Signature Block
 - Address of the project
 - Proof of proper training for the designer and installer. Copies of applicable licenses shall be provided.
 - Contact information for property owner
 - All applicable codes referenced and applied for the project

MANUFACTURER'S INSTALLATION MANUAL

- The manufacturer's listed installation manual shall be on site and available on acceptance tests for the Travis County ESD No. 12 inspector. Please note, if a full manual is not available, the inspection may be discontinued and re-scheduled.
- The owner shall be provided with a copy of the manufacturer's listed installation and maintenance manual or listed owner's manual.

HOOD EXTINGUISHING SYSTEM PLAN REQUIREMENTS

- A sectional view of cooking appliances with the dimensions of each piece of cooking equipment shall be provided.
- A floor plan layout that includes the location of the cooking equipment, exit doors, manual pull(s), Class K extinguisher(s), and other non-protected appliances shall be provided.

- The size and location of any back shelf (solid/non-solid) shall be shown. If a back shelf is going to be installed, the manufacturer's detail depicting nozzle aim and placement shall be provided.
- A detection schematic that includes the location of each fusible link for each protected equipment, the location of the manual pull, and the length of the detection system shall be provided.
- The nozzle placement detail or reference to the figure number from the manufacturer's manual shall be provided.
- If applicable to the appliances on site, specify the following:
 - whether or not the fryer has a drip board
 - type of char-broiler
 - depth AND diameter of the wok (not the burner opening diameter)
- An equipment legend for each supply tank (multiple cylinders supplying the same nozzles shall be combined on legend) shall be provided. The legend shall include the type of nozzles that are connected to that tank, the tip number/identifier, the total number of flow points used, and the number of flow points allowed for that size tank.
- Hood, plenum, and duct dimensions shall be provided.
- A piping schematic that includes the equivalent pipe length calculation (if applicable), the number and type of nozzles, and the location, height, and direction of nozzle placement over each piece of cooking equipment shall be provided.

HOOD EXTINGUISHING SYSTEM INSTALLATION INFORMATION

- All hoods shall be secured in place by noncombustible supports per the International Mechanical Code.
- All discharge nozzles shall be provided with caps or other suitable devices to prevent the entrance of grease vapors, moisture, environmental contaminants, or other foreign materials into the piping. The protection device shall blow off, blow open or blow out upon agent discharge.
- All gas fueled, electrically powered and heat producing equipment located under the hood shall shut down upon activation of the extinguishing system. All sources of fuel and electric power that produce heat to all equipment protected by the system shall be shut down to all equipment protected or heat to appliances served by the common exhaust duct shall be shut down upon.
- Piping shall be rigidly supported to prevent movement (shall not be able to sway for cleaning). Swivel nozzles shall be rotated to a predetermined aiming point and then tightened to hold that angle.
- Movable cooking equipment shall be provided with a means to ensure that it is correctly positioned in relation to the appliance discharge nozzle during cooking operations.
- All deep-fat fryers shall be installed with at least a 16-inch space or 8-inch steel or tempered glass baffle plate between the fryer and surface flames from adjacent cooking equipment.
- A manual actuation device shall be located in a path of egress from the cooking area, not less than 10 feet and more than 20 feet from the hood extinguishing system. The manual actuation device shall clearly identify the hazard protected.
- Hood exhaust fans shall continue to operate after the extinguishing system has been activated.
- The exhaust fan serving a Type I hood shall have automatic controls that will activate the fan when any appliance that requires such Type I Hood is turned on, or a means of interlock shall be provided that will prevent operation of such appliances when the exhaust fan is not turned on.
- Wet chemical systems shall be provided with an audible or visual indicator to show that the system is in a ready condition or needs recharging.
- The system shall be pre-tested prior to Travis County ESD No. 12 inspection to determine that the system is properly installed and functions in accordance with the approved plans and the manufacturer's installation and maintenance manual. The complete technical manual shall be made available to the inspector. Please note, if a full manual is not available, the inspection may be

discontinued, and a re-inspection fee may apply. Testing during the Travis County ESD No. 12 inspection shall include a manual and automatic activation via fusible link. A shut down of all electrical and gas cooking equipment shall also be demonstrated. Nozzle type, height, and orientation relative to placement of cooking appliances will also be verified during the inspection.

ADDITIONAL INFORMATION

- Fire extinguishing protection is required for open pizza ovens. If the pizza oven is closed, and no protection is provided, this must be noted on the plan.
- Where a building **fire alarm** system is installed, the automatic fire-extinguishing system(s) shall be monitored by the building fire alarm system. A technician from the fire alarm company shall be on site when the hood extinguishing system is tested in the presence of a Travis County ESD No. 12 inspector.
- For existing hood extinguishing systems, where changes in the cooking equipment, positioning of cooking equipment or replacement of cooking equipment occur, a plan shall be submitted to Travis County ESD No. 12 for the hood extinguishing system and shall comply with the applicable provisions.
- Any additional inspections beyond the allotted two (2) standard inspections will incur a re-inspection fee.
- For requirements, installation notes, inspections, and cleaning/maintenance requirements for solid fuel cooking, please contact Travis County ESD No. 12 for project specific requirements.