

City Specification

No. 412

Reference to HBFC Section 904,
NFPA 17A & UL 300

Huntington Beach Fire Department

Protection of Commercial Cooking Operations

REQUIREMENTS

Plans shall be submitted and approved prior to the installation of wet chemical fire protection systems for commercial cooking operations. These systems shall be installed in compliance with the National Fire Protection Association (NFPA) standards, manufacturer's specifications, Huntington Beach Fire Department, Building and Safety Department, and Municipal Code requirements, and Underwriters Laboratories Standard 300 (UL 300).

1. PERMITS

Prior to the installation of the fire protection system, plan approval and permits shall be obtained from the Building and Safety Department as well as the Fire Department.

2. SUBMITTAL

2.1 Submittal to the Fire Department shall include the following:

- Submit a minimum of three (3) complete sets of plans for permitting, which includes technical manuals. Plans shall be scaled, clear, precise, readable, and of a quality for scanning and archival retention.
- Complete and submit a Huntington Beach Fire Department *Fire Construction Permit Application form (FD042)* with the plans. Forms can be obtained through the City of Huntington Beach website or at the Fire Department Administration Office:

Huntington Beach Fire Department
2000 Main Street
Huntington Beach, CA 92648
(714) 536-5411
www.surfcity-hb.org

- Provide the contractor's license number, which includes expiration date and signature of the contractor licensee on each plan.

Protection of Commercial Cooking Operations**3. PLANS**

3.1 Plan submittals shall include, but may not be limited to, the following:

- Address and location of the building
- Location of the kitchen and hood within the building
- Complete scope of work in detail indicating if the system is a new system, in a new hood, existing hood, change-out of dry chemical to wet chemical, etc. Identify the hazard to be protected, including physical dimensions, cooking appliances, energy sources for each appliance, and air-handling equipment.
- Equipment designer's full name on the plans
- Location of all electrical and gas shut off controls
- Type of pipe, size, length, pressure rating, connection joints, fittings and hanger / supports
- Devices to be installed, such as pull station, nozzles, actuators, cylinders, etc.
- Location, function and type of detection devices, and all auxiliary equipment
- Location, elevation and size of the Type K fire extinguisher within 30 feet of the hazard

4. INSPECTION AND TESTING

4.1 All systems shall be inspected by a member of the Fire Department as well as the Building and Safety Department.

- Contractor shall provide the list of required tests.
- A system field test shall be witnessed by a member of the Fire Department.
- Requests for inspection and testing must be made at least 24 hours in advance.

APPROVED: _____
Original Signed
Duane S. Olson, Fire Chief

DATE: _____
July 13, 2009