

tribution of key blanks. Uncut key blanks shall not be permitted to leave the factory.

4. Fire service elevator keys subject to these rules shall be engraved with the words "DO NOT DUPLICATE."

606.8.2 Access to standardized fire service keys. Access to standardized fire service elevator keys shall be restricted to the following:

1. Elevator owners or their authorized agents.
2. Elevator contractors.
3. Elevator inspectors of the jurisdiction.
4. *Fire code officials* of the jurisdiction.
5. The fire department and other emergency response agencies designated by the *fire code official*.

606.8.3 Duplication or distribution of keys. A person shall not duplicate a standardized fire service elevator key or issue, give, or sell a duplicated key unless in accordance with this code.

606.8.4 Responsibility to provide keys. The building owner shall provide up to three standardized fire service elevator keys where required by the *fire code official*, upon installation of a standardized fire service key switch or switches in the building.

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**SECTION 607
COMMERCIAL KITCHEN HOODS**

[M] 607.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the *Mechanical Code of New York State*.

[M] 607.2 Where required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

Exceptions:

1. Factory-built commercial exhaust hoods that are listed and labeled in accordance with UL 710, and installed in accordance with Section 304.1 of the *Mechanical Code of New York State*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the *Mechanical Code of New York State*.
2. Factory-built commercial cooking recirculating systems that are listed and labeled in accordance with UL 710B, and installed in accordance with Section 304.1 of the *Mechanical Code of New York State*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4 and 507.5 of the *Mechanical Code of New York State*. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3.1.1 of the *Mechanical Code of New York State* For the purpose of determining the floor area required to be ventilated, each individual appliance shall be con-

sidered as occupying not less than 100 square feet (9.3 m²).

3. Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are listed and labeled for the application in accordance with NFPA 96, a hood shall not be required at or above them.
4. A Type I hood shall not be required for an electric cooking appliance where an approved testing agency provides documentation that the appliance effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with UL 710B.

607.3 Operations and maintenance. Commercial cooking systems shall be operated and maintained in accordance with Sections 607.3.1 through 607.3.4.

607.3.1 Ventilation system. The ventilation system in connection with hoods shall be operated at the required rate of air movement, and grease filters listed and labeled in accordance with UL 1046 shall be in place where equipment under a kitchen grease hood is used.

607.3.2 Grease extractors. Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

607.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 607.3.3.1 through 607.3.3.3.

607.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 607.3.3.1 or as *approved* by the *fire code official*. Inspections shall be completed by qualified individuals.

**TABLE 607.3.3.1
COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

607.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI/IFECA C10.

607.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when

the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained.

607.3.3.3.1 Tags. When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

607.3.4 Extinguishing system service. Automatic fire-extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.12.5.

607.4 Appliance connection to building piping. Gas-fired commercial cooking appliances installed on casters and appliances that are moved for cleaning and sanitation purposes shall be connected to the piping system with an appliance connector listed as complying with ANSI Z21.69. The commercial cooking appliance connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances with casters shall be limited by a restraining device installed in accordance with the connector and appliance manufacturer's instructions.

SECTION 608 COMMERCIAL KITCHEN COOKING OIL STORAGE

608.1 General. Storage of cooking oil (grease) in commercial cooking operations utilizing above-ground tanks with a capacity greater than 60 gal (227 L) installed within a building shall comply with Sections 608.2 through 608.7 and NFPA 30. For purposes of this section, cooking oil shall be classified as a Class IIIB liquid unless otherwise determined by testing.

608.2 Metallic storage tanks. Metallic cooking oil storage tanks shall be listed in accordance with UL 142 or UL 80, and shall be installed in accordance with the tank manufacturer's instructions.

608.3 Nonmetallic storage tanks. Nonmetallic cooking oil storage tanks shall be listed in accordance with UL 2152 and shall be installed in accordance with the tank manufacturer's instructions. Tank capacity shall not exceed 200 gallons (757 L) per tank.

608.4 Cooking oil storage system components. Cooking oil storage system components shall include but are not limited to piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil, and are permitted to be of either metallic or non-metallic construction.

608.4.1 Design standards. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

608.4.2 Components in contact with heated oil. System components that come in contact with heated cooking oil shall be rated for the maximum operating temperatures expected in the system.

608.5 Tank venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

608.5.1 Normal vents. Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents shall be permitted to vent inside the building.

608.5.2 Emergency vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents shall be permitted to vent inside the building.

608.6 Heating of cooking oil. Electrical equipment used for heating cooking oil in cooking oil storage systems shall be listed to UL 499 and shall comply with NFPA 70. Use of electrical immersion heaters shall be prohibited in nonmetallic tanks.

608.7 Electrical equipment. Electrical equipment used for the operation of cooking oil storage systems shall comply with NFPA 70.

SECTION 609 HYPERBARIC FACILITIES

609.1 General. Hyperbaric facilities shall be inspected, tested and maintained in accordance with NFPA 99.

609.2 Records. Records shall be maintained of all testing and repair conducted on the hyperbaric chamber and associated devices and equipment. Records shall be available to the *fire code official*.