

Agenda
Mechanical Board of Appeals and Examiners
Building Services Conference Room
June 8, 2011, 12 noon

Approval of Minutes of Last Meeting

Unfinished Business

1. None

New Business

1. Appeal No. 3-2011. Caroline Peterson would like the board to review section 507, 507.2 and 507.2.3. Mrs. Peterson would like an exemption from installing a type I hood in a cooking school, when grease laden vapors will be infrequent.

SECTION 507

COMMERCIAL KITCHEN HOODS

507.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or II and shall be designed to capture and confine cooking vapors and residues. Commercial kitchen exhaust hood systems shall operate during the cooking operation.

507.2 Where required. A Type I or Type II hood shall be installed at or above all *commercial cooking appliances* in accordance with Sections 507.2.1 and 507.2.2. Where any cooking *appliance* under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

507.2.3 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2, 507.2.1 and 507.2.2.

COMMERCIAL COOKING APPLIANCES. Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot-top ranges; under-fired broilers (charbroilers); ovens; barbecues; rotisseries; and similar appliances. For the purpose of

this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

MEDIUM-DUTY COOKING APPLIANCE. Medium-duty cooking *appliances* include electric discrete element ranges (with or without oven), electric and gas hot-top ranges, electric and gas griddles, electric and gas double-sided griddles, electric and gas fryers (including open deep fat fryers, donut fryers, kettle fryers and pressure fryers), electric and gas conveyor pizza ovens, electric and gas tilting skillets (braising pans) and electric and gas rotisseries.

Adjournment

Accessibility. Upon request, accommodations for this hearing will be provided for persons with disabilities. Please contact the Planning and Building Services Department office at 367-8670, 48 hours in advance.

For questions concerning this hearing, please call (605) 367-8670 for assistance.