

Domestic Cooking Appliances Used For Commercial Purposes

When domestic cooking appliances are used in commercial buildings, Type I or II hoods are required in accordance with amended Minnesota Mechanical Code Section 507.

Use this guide to determine the type of hood required for your project.

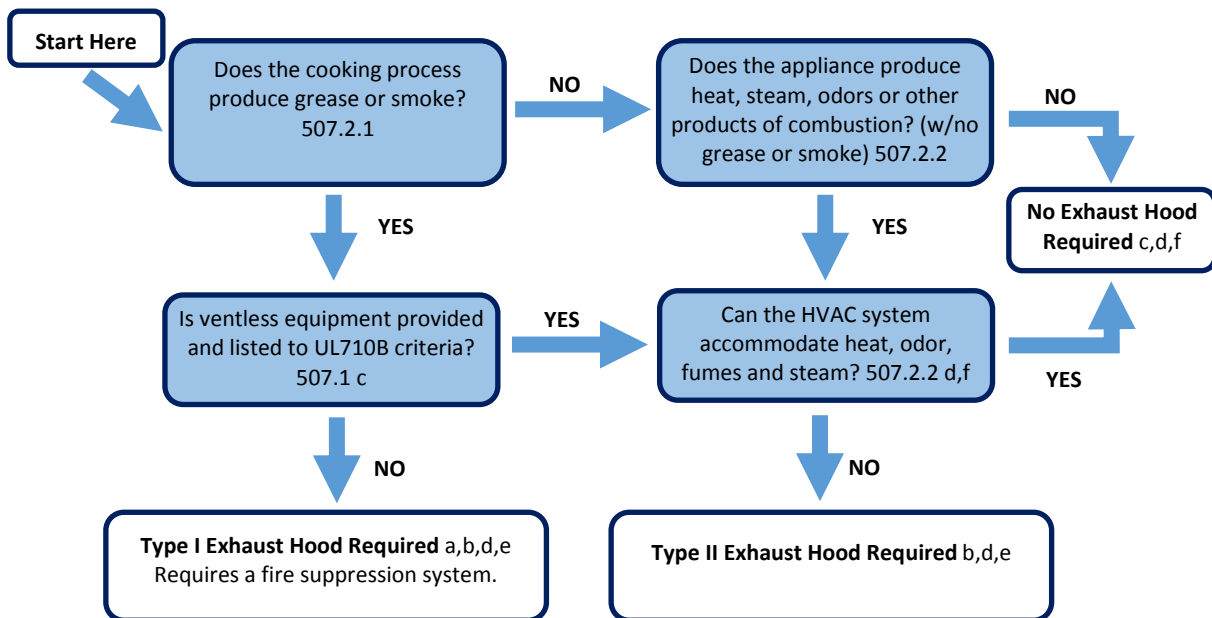
Complete the form on the second page. CS&I will make the final determination on the required hood type.

1346.0507.2 **When required** establishes where Type I or II hoods shall be installed at or above all commercial cooking or dishwashing *appliances*.

1346.0507.2.1 Type I Hoods shall be installed where cooking appliances produce grease or smoke.

1346.0507.2.2 Type II Hoods shall be installed above dishwashers and cooking appliances that produce heat, steam, or other products of combustion, with no grease or smoke.

1346.0507.2.3 **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 amended IMC Section 507.2.



- a. **Type I** Pursuant to Minnesota Building Codes, all Type I hoods require a fire suppression system.
- b. **507.1** Exhaust hoods must be listed and labeled in accordance with UL710 or comply with hood requirements in Section 507 of the 2015 Minnesota State Mechanical Code.
- c. **507.1** Recirculating systems must be listed and labeled in accordance with UL710B and installed per the 2015 Minnesota State Mechanical Code.
- d. **507.1.1** A HVAC system shall be provided to maintain a maximum relative humidity of 65 percent in the space.
- e. **507.2** Type I or Type II hoods shall be installed in accordance with ASHRAE Standard 154-2011 Section 4.
- f. **507.2.2** Other criteria must be considered whether HVAC system has capacity to compensate for heat gain associated with the process(es). A professional engineering report may be required by the code official confirming that the building HVAC system has been designed to overcome the heat gain introduced by the cooking appliances(s). (*menu/volume, *temperatures and heat gain, *type of fuel, *method of heat transfer, *space, HVAC rates, % fresh air.)

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In order to properly determine hood requirements for domestic cooking appliances when used for commercial purposes outside of a dwelling unit, information must be provided describing the frequency, duration and nature of the cooking operations. The information should be provided by the design professional, and should include answers to these questions:

Project Address: _____ **Kitchen Equipment Location:** _____

The kitchen equipment will be regulated by facilities management and only allow controlled uses as indicated below.

Who will use it?	
Will hired staff prepare the food?	
Who will be served food that is prepared in the kitchen?	
How many meals will be prepared?	
How many people will be served?	
Where will the food be consumed?	
What will be cooked?	
Will there be any limitations on cooking methods?	
Any limitations on the type of food prepared?	
How many hours of cooking time are anticipated weekly?	
What is the intent regarding clean-up and dishwashing?	

The determination will be made by Construction Services what provisions of IMC Section 507 apply for the proposed equipment and operations.

MN Department of Health (DoH) or other licensing agencies may also stipulate the equipment required. The requirements in the mechanical and building code may or may not align with the DoH or other requirements. The more restrictive requirement will apply.

Additionally, city Engineering administers the Fats, Oils and Grease (FOG) ordinance, which may require the installation of an exterior grease interceptor.

Design Professional Signature: _____ Date: _____

Construction Services and Inspection

Type of hood required: _____ CS&I Signature: _____ Date: _____