

**Public Input No. 32-NFPA 96-2024 [Section No. 2.3.3]****2.3.3 UL Publications.**

Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL 60062-2096.

CAN/ UL 144, Standard for Safety LP-Gas Regulators, 2021 2024 .

UL 197, *Commercial Electric Cooking Appliances*, 2010, revised ~~2020~~ 2023 .

UL 263, *Fire Tests of Building Construction and Materials*, 2011, revised 2022.

ANSI/CAN/UL/ULC 300, *Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment, 2022 2024 .*

UL 705, *Power Ventilators, 2017 2022 .*

UL 710, *Exhaust Hoods for Commercial Cooking Equipment, 2012, revised 2021 2024 .*

UL 710A, *Safety for Rooftop Grease and Oil Collection and Containment Systems, 2006 2015 .*

UL 710B, *Recirculating Systems*, 2011, revised 2021.

UL 723, *Test for Surface Burning Characteristics of Building Materials, 2022 2023 .*

~~UL 762, *Outline of Investigation for Power Roof Ventilators for Restaurant Exhaust Appliances* , 2013.~~

UL 1046, *Grease Filters for Exhaust Ducts*, 2010, revised 2022.

UL 1479, *Fire Tests of Through-Penetration Firestops*, 2015, revised ~~2021~~ 2024 .

UL 1484, *Residential Gas Detectors*, 2016, revised 2022.

UL 1978, *Grease Ducts*, 2010, revised ~~2021~~ 2024 .

UL 2221, *Tests of Fire Resistive Grease Duct Enclosure Assemblies*, 2010, ~~revised 2014~~ .

UL 8782, *Outline of Investigation for Pollution Control Units for Commercial Cooking Operations*, 2017.

Statement of Problem and Substantiation for Public Input

Update references to most current editions. UL 762 has been withdrawn. All of the applicable requirements were incorporated into UL 705.

Submitter Information Verification

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Submittal Date: Sat Jun 01 13:32:54 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: FR-36-NFPA 96-2024

Statement: Update references to most current editions. UL 762 has been withdrawn. All of the applicable requirements were incorporated into UL 705.



Public Input No. 33-NFPA 96-2024 [Section No. 2.3.4]

2.3.4 ULC Publications.

ULC Standards, 171 Nepean Street, Suite 400, Ottawa, Ontario K2P 0B4.

ANSI/ CAN/ULC-S645 645 , *Standard for Power Roof Ventilators for Commercial and Institutional Kitchen Exhaust Systems,- R2024 2024* .

CAN/ULC-S646, *Standard for Exhaust Hoods and Related Controls for Commercial and Institutional Cooking Equipment*, R2021.

CAN/ULC-S649, *Standard for Grease Filters for Commercial and Institutional Kitchen Exhaust Fans*, R2021.

CAN/ULC-S662, *Standard for Factory-Built Grease Ducts*, R2021.

Statement of Problem and Substantiation for Public Input

Consensus has been reached to publish a new harmonized bi-national standard. The standard retains the number UL 710 for the US, however the Canadian standard has a slightly different number (omitting the "S") as shown in the markup. Add ANSI to BI National Standards.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 32-NFPA 96-2024 [Section No. 2.3.3]	
Public Input No. 35-NFPA 96-2024 [Section No. 5.4.2]	
Public Input No. 45-NFPA 96-2024 [Section No. B.1.2.8]	

Submitter Information Verification

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Submittal Date: Sat Jun 01 13:37:24 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-37-NFPA 96-2024](#)

Statement: Consensus has been reached to publish a new harmonized bi-national standard. The standard retains the number for the US, however the Canadian standard has a slightly different number (omitting the "S") as shown in the markup.

**Public Input No. 50-NFPA 96-2024 [Section No. 3.3]****3.3 General Definitions.****3.3.1 Access Panel.**

A closure device used to cover an opening into a duct, an enclosure, equipment, or an appurtenance.

3.3.2 Air Intakes.

An opening in a building's envelope whose purpose is to allow outside air to be drawn into the structure to replace inside air that is removed by exhaust systems or to improve the quality of the inside air by providing a source of air having a lower concentration of odors, suspended particles, or heating content.

3.3.3 Air Pollution Control Devices.

Equipment and devices used for the purpose of cleaning air passing through them or by them in such a manner as to reduce or remove the impurities contained therein.

3.3.4* Appliance Flue Outlet.

The opening or openings in a cooking device where vapors, combustion gases, or both leave the cooking device.

3.3.5 Appurtenance.

An accessory or a subordinate part that enables the primary device to perform or improves its intended function.

3.3.6 Assembly Occupancy.

An occupancy (1) used for a gathering of 50 or more persons for deliberation, worship, entertainment, eating, drinking, amusement, awaiting transportation, or similar uses; or (2) used as a special amusement building, regardless of occupant load. [101, 2024]

3.3.7 Automatic.

Performing a function without the necessity of human intervention.

3.3.8 Baffle Plate.

An object placed in or near an appliance to change the direction of or to retard the flow of air, air-fuel mixtures, or flue gases.

3.3.9 Broiler.**3.3.9.1 High Broiler.**

See 3.3.9.3, Upright Broiler.

3.3.9.2 Salamander Broiler.

See 3.3.9.3, Upright Broiler.

3.3.9.3 Upright Broiler.

An appliance used in the preparation of food whereby foods are exposed to intense radiant heat, and perhaps to convective heat, with the food or the food and the radiant source not limited to a horizontal mode.

3.3.10* Certified.

A formally stated recognition and approval of an acceptable level of competency, acceptable to the AHJ.

3.3.11* Classified.

Products or materials of a specific group category that are constructed, inspected, tested, and subsequently reinspected in accordance with an established set of requirements. [80, 2022]

3.3.12* Clean(ing).

For kitchen exhaust systems and cooking equipment, the act of removing grease, oil deposits, combustible creosote, and other residue.

3.3.13 Clearly Identified.

Capable of being recognized by a person of normal vision without causing uncertainty and indecisiveness about the location or operating process of the identified item.

3.3.14* Construction.**3.3.14.1 Closed Combustible Construction.**

Combustible building construction, including walls, structural framing, roofs, roof ceilings, floors, and floor-ceiling assemblies, continuously enclosing a grease duct on four sides where one or more sides are protected.

3.3.14.2 Open Combustible Construction.

Combustible building construction, including wall, structural framing, roof, roof ceiling, floor, and floor-ceiling assemblies, adjacent to a grease duct on three or fewer sides where one or more sides are protected.

3.3.15* Continuous Weld.

A metal-joining method that produces a product without visible interruption or variation in quality.

3.3.16 Damper.

A valve or plate for controlling draft or flow of gases, including air.

3.3.17 Detection Devices.

Electrical, pneumatic, thermal, mechanical, or optical sensing instruments, or subcomponents of such instruments, whose purpose is to cause an automatic action upon the occurrence of some preselected event.

3.3.18 Discharge.

The final portion of a duct or pipe where the product being conveyed is emptied or released from confinement; the termination point of the pipe or duct.

3.3.19 Duct Termination.

The final or intended end-portion of a duct system that is designed and functions to fulfill the obligations of the system in a satisfactory manner.

3.3.20 Ducts (or Duct System).

A continuous passageway for the transmission of air and vapors that, in addition to the containment components themselves, might include duct fittings, dampers, plenums, and/or other items or air-handling equipment.

3.3.20.1 Bleed Air Duct.

An intake duct in a manifold duct system, designed to input air to maintain system balance.

3.3.20.2 Grease Ducts.

A containment system for the transportation of air and grease vapors that is designed and installed to reduce the possibility of the accumulation of combustible condensation and the occurrence of damage if a fire occurs within the system.

3.3.21 Easily Accessible.

Within comfortable reach, with limited dependence on mechanical devices, extensions, or assistance.

3.3.22 Enclosure.**3.3.22.1** Continuous Enclosure.

A recognized architectural or mechanical component of a building having a fire resistance rating as required for the structure and whose purpose is to enclose the vapor removal duct for its full length to its termination point outside the structure without any portion of the enclosure having a fire resistance rating less than the required value.

3.3.22.2 Grease Duct Enclosure.**3.3.22.2.1** Factory-Built Grease Duct Enclosure.

A listed factory-built grease duct system evaluated as an enclosure system for reduced clearances to combustibles and as an alternative to a duct with its fire-rated enclosure.

3.3.22.2.2 Field-Applied Grease Duct Enclosure.

A listed system evaluated for reduced clearances to combustibles and as an alternative to a duct with its fire-rated enclosure.

3.3.23 Equipment.**3.3.23.1** Fire-Extinguishing Equipment.

Automatic fire-extinguishing systems and portable fire extinguishers provided for the protection of grease removal devices, hoods, duct systems, and cooking equipment, and listed for such use.

3.3.23.2* Solid Fuel Cooking Equipment.

Cooking equipment that utilizes solid fuel.

3.3.24 Filter.**3.3.24.1*** Grease Filter.

A removable component of the grease removal system designed to capture grease and direct it to a safe collection point.

3.3.24.2 Mesh Filter.

A filter construction consisting of a net made from intersecting strands with a space between each strand.

3.3.25 Fire Resistance Rating.

The time, in minutes or hours, that materials or assemblies have withstood a fire exposure as established in accordance with the test procedures of ASTM E119 or UL 263.

3.3.26 Fire Wall.

A wall separating buildings or subdividing a building to prevent the spread of the fire and having a fire resistance rating and structural stability.

3.3.27 Fume Incinerators.

Devices that use intense heat or fire to break down and/or oxidize vapors and odors contained in gases or air being exhausted into the atmosphere.

3.3.28 Fusible Link.

A form of fixed temperature heat-detecting device sometimes employed to restrain the operation of an electrical or mechanical control until its designed temperature is reached.

3.3.29* Grease.

Rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods.

3.3.30 Grease Removal Devices.

A system of components designed and intended to process vapors, gases, and/or air as it is drawn through such devices by collecting the airborne grease particles and concentrating them for further action at some future time, leaving the exiting air with a lower amount of combustible matter.

3.3.31 Greasetight.

Constructed and performing in such a manner as not to permit the passage of any grease under normal cooking conditions.

3.3.32 High Limit Control Device.

An operating device installed and serving as an integral component of a deep fat fryer that provides secondary limitation of the grease temperature by automatically disconnecting the thermal energy input when the temperature limit is exceeded.

3.3.33* Hood.

A device provided for a cooking appliance(s) to direct and capture grease-laden vapors and exhaust gases.

3.3.34 Interconnected.

Mutually assembled to another component in such a manner that the operation of one directly affects the other or that the contents of one specific duct system are allowed to encounter or contact the products being moved by another duct system.

3.3.35 Liquidtight.

Constructed and performing in a way that prevents the passage of any liquid at any temperature.

3.3.36 Maintenance.

Work including, but not limited to, repair, replacement, and service, performed to ensure that equipment operates properly.

3.3.37* Material.**3.3.37.1 Combustible Material.**

Any material that will burn regardless of its autoignition temperature.

3.3.37.2 Limited-Combustible (Material).

Material with limited burning characteristics that, when in the form in which it is used, does not comply with the definition of *noncombustible material*. (See 4.8.2.)

3.3.37.3* Noncombustible Material.

See 4.8.1.

3.3.38 Noncompliant.

Not meeting all applicable requirements of this standard.

3.3.39 Pitched.

To be fixed or set at a desired angle or inclination.

3.3.40 Qualified.

A competent and capable person who has met the requirements and training for a given field acceptable to the AHJ.

3.3.41 Recirculating Systems.

Systems for control of smoke or grease-laden vapors from commercial cooking equipment that do not exhaust to the outside.

3.3.42 Removable.

Capable of being transferred to another location with a limited application of effort and tools.

3.3.43 Replacement Air.

Air deliberately brought into the structure, then specifically to the vicinity of either a combustion process or a mechanically or thermally forced exhausting device, to compensate for the vapor and/or gases being consumed or expelled.

3.3.44 Single Hazard Area.

Where two or more hazards can be simultaneously involved in fire by reason of their proximity, as determined by the authority having jurisdiction.

3.3.45 Solid Cooking Fuel.

Any solid, organic, consumable fuel such as briquettes, mesquite, hardwood, or charcoal.

3.3.46 Solvent.

A substance (usually liquid) capable of dissolving or dispersing another substance; a chemical compound designed and used to convert solidified grease into a liquid or semiliquid state to facilitate a cleaning operation.

3.3.47 Space.**3.3.47.1 Concealed Spaces.**

That portion(s) of a building behind walls, over suspended ceilings, in pipe chases, and in attics whose size might normally range from 1¼ in. (44.45 mm) stud spaces to 8 ft (2.44 m) interstitial truss spaces and that might contain combustible materials such as building structural members, thermal and/or electrical insulation, and ducting.

3.3.47.2 Confined Space.

A space whose volume is less than 50 ft³/1000 Btu/hr (1.42 m³/293 W) of the aggregate input rating of all appliances installed in that space.

3.3.48 Spark Arrester.

A device or method that minimizes the passage of airborne sparks and embers into a plenum, duct, and flue.

3.3.49 Thermal Recovery Unit.

A device or series of devices whose purpose is to reclaim only the heat content of air, vapors, gases, or fluids that are being expelled through the exhaust system and to transfer the thermal energy so reclaimed to a location whereby a useful purpose can be served.

3.3.50* Trained.

A person who has become proficient in performing a skill reliably and safely through instruction and practice/field experience acceptable to the AHJ.

3.3.51 Trap.

A cuplike or U-shaped configuration located on the inside of a duct system component where liquids can accumulate.

3.3.52 Water-Wash Fire-Extinguishing System.

A water-wash system that is listed as a fire-extinguishing system.

3.3.53 Water-Wash System.

A system that employs a water spray to clean grease from the plenum of an exhaust hood and portions of the ductwork on an intermittent or continuous basis.

Add definition of Fire Alarm System into Chapter 3 (in alphabetic order)

Fire Alarm System . A system or portion of a combination system that consists of components and circuits arranged to monitor and annunciate the status of fire alarm or supervisory signal-initiating devices and to initiate the appropriate response to those signals.

Statement of Problem and Substantiation for Public Input

Currently there is no definition of a Fire Alarm System in NFPA 96 Chapter 3. Definition comes from NFPA 72 (3.3.1.18).

Submitter Information Verification

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Submittal Date: Mon Jun 03 18:26:42 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-14-NFPA 96-2024](#)

Statement: Currently there is no definition of a Fire Alarm System in NFPA 96



Public Input No. 51-NFPA 96-2024 [Section No. 3.3.44]

3.3.44 Single Hazard Area.

~~Where two or more hazards can be simultaneously involved in fire by reason of their proximity, as determined by the authority having jurisdiction~~ Any hazard that will allow fire propagation from one area to another shall constitute a single hazard area .

Statement of Problem and Substantiation for Public Input

The current definition doesn't seem to be a definition at all, since it requires the authority having jurisdiction to make the determination.

Submitter Information Verification

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Submittal Date: Mon Jun 03 18:29:09 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-16-NFPA 96-2024](#)

Statement: Removing the "As determined by the authority having jurisdiction" clarifies the definition. This also aligns better with the two uses of the phrase in the document.



Public Input No. 22-NFPA 96-2024 [Section No. 3.3.45]

3.3.45 Solid Cooking Fuel or **Flavoring**

Any solid, organic, consumable fuel or **flavoring** such as briquettes, mesquite, hardwood, or charcoal **charcoal, wood logs, wood pellets, wood chips, or sawdust**.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission_-_3.3.45_Solid_Cooking_Fuel_or_Flavoring.docx	Submission - 3.3.45 Solid Cooking Fuel or Flavoring	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

3.3.45 Solid Cooking Fuel or Flavoring

Any solid, organic, consumable fuel such as briquettes, mesquite, hardwood, charcoal, wood logs, wood pellets, wood chips, or sawdust.

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue.

Restaurants owners often push back saying wood logs, wood pellets, wood chips, or sawdust are not solid fuel.

Submitter Information Verification

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Submittal Date: Fri May 24 15:55:12 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-19-NFPA 96-2024](#)

Statement: The added language in the definition clarifies the definition to include meat smoking ovens, smokers, meat roasters, pits, and grills to solid fuel cooking appliances. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.



Public Input No. 1-NFPA 96-2023 [New Section after 4.1]

TITLE OF NEW CONTENT

LP- Gas Detection.

In all facilities where propane gas is piped to an appliance, a propane gas detector is required. The detector shall have both audio and visual notification located within the vicinity of the appliance and at the entrance(s) to the building. The intent is to advise occupants prior to entering the facility, whether it be stationary, mobile or temporary cooking operation that there may be a propane leak.

Statement of Problem and Substantiation for Public Input

There have been far too many explosions involving propane leaking into kitchens, abandoned or vacant building and food trucks. Many of these explosions could have been prevented had the occupants been aware of a leak prior to entering the area, kitchen or food truck. In many cases some ignition sources set off the explosion after an undetected leak had been filling the enclosed area prior to the explosion.

Submitter Information Verification

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Submittal Date: Fri Sep 15 15:29:04 EDT 2023

Committee: VEN-AAA

Committee Statement

Resolution: There are references to "too many explosions" but there is no data provided for explosions in active kitchens. Section 17.8.2 already requires LP-Gas system leak detection in temporary food operations. Abandoned and vacant buildings are outside the scope of NFPA 96. The requirement does not include other cooking gasses. Adding a LP-Gas leak detection is burdensome to establishments as LP-Gas already has an added smell that is detectable.



Public Input No. 23-NFPA 96-2024 [Section No. 4.1.1.1]

4.1.1.1*

Cooking equipment that has been listed in accordance with UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system. **This does not apply to solid fuel cooking appliance(s) and meat smoking appliance(s).**

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission_-_4.1.1.1.docx	Submission - 4.1.1.1	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

4.1.1.1

Cooking equipment that has been listed in accordance with UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system. This does not apply to solid fuel cooking appliance(s) and meat smoking appliance(s).

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which is not evaluated in UL 197.

Submitter Information Verification

Submitter Full Name: Frank Norton
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Submittal Date: Fri May 24 15:59:24 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The proposal creates a double negative and does not clarify the requirement that UL 197 does not apply to the use of meat smoking. Section 4.1.1.1 is an exception to the requirement 4.1.1, the proposed language adds an exception to the exception. A task group has been developed to review the requirements.

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

4.1.1.1

Cooking equipment that has been listed in accordance with UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system. **This does not apply to solid fuel cooking appliance(s) and meat smoking appliance(s).**

We would like the committee to consider adding **this additional wording** because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which is not evaluated in UL 197.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote, a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

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**Public Input No. 34-NFPA 96-2024 [Section No. 4.1.1.1]****4.1.1.1***

Cooking equipment that has been listed in accordance with UL 197 ~~or an equivalent standard for reduced emissions~~ and the reduced grease emissions test of UL 710B shall not be required to be provided with an exhaust system.

Statement of Problem and Substantiation for Public Input

Improves clarity of requirements for enforcement. UL 197 does not directly contain requirements for reduced grease emissions testing. UL 197 addresses general safety, such as electrical fire and shock hazards. The reduced grease emissions test method is found in UL 710B, and is based on the EPA 202 method. As explained in Annex A4.1.1.1, the appliance listings which correlate with these requirements also require compliance with UL 197 for general safety as well as the UL 710B reduced grease emissions performance test.

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Submittal Date: Sat Jun 01 13:40:10 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-29-NFPA 96-2024](#)

Statement: Improves clarity of requirements for enforcement. UL 197 does not directly contain requirements for reduced grease emissions testing. UL 197 addresses general safety, such as electrical fire and shock hazards. The reduced grease emissions test method is found in UL 710B, and is based on the EPA 202 method. As explained in Annex A4.1.1.1, the appliance listings which correlate with these requirements also require compliance with UL 197 for general safety as well as the UL 710B reduced grease emissions performance test.



Public Input No. 31-NFPA 96-2024 [Section No. 4.1.2]

4.1.2

All such equipment and its performance shall be maintained in accordance with the requirements of this standard and the equipment manufacturer during all periods of operation of the cooking equipment.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
96_PC_6_Rejected_but_Held.pdf	NFPA 96 Public Comment No. 6	

Statement of Problem and Substantiation for Public Input

NOTE: This Public Input appeared as "Reject but Hold" in Public Comment No. 6 of the A2023 Second Draft Report of NFPA 96 and per Regs. at 4.4.8.3.1, and needs to be considered by the TC for the next edition of the document.

Cooking equipment needs to be maintained in accordance with the standard and any and all specific requirements that the manufacturer may have. These requirement may be more explicit than the general requirements in the standard. Cooking equipment manufacturer's requirements may change between editions of this standard and the standard needs to recognize that the manufacturer's listing process should be included in the standard. The technical committee didn't disagree with this during the public input for PI-19, but stated that the solid fuel cooking equipment shouldn't be singled out. This section (4.1.2) is in reference to all cooking equipment.

Submitter Information Verification

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Submittal Date: Wed May 29 14:17:18 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-17-NFPA 96-2024](#)

Statement: Cooking equipment needs to be maintained in accordance with the standard and the inspection and maintenance requirements that the manufacturer may have.



Public Comment No. 6-NFPA 96-2022 [Section No. 4.1.2]

4.1.2

All such equipment and its performance shall be maintained in accordance with the requirements of this standard and the equipment manufacturer during all periods of operation of the cooking equipment.

Statement of Problem and Substantiation for Public Comment

Cooking equipment needs to be maintained in accordance with the standard and any and all specific requirements that the manufacturer may have. These requirement may be more explicit than the general requirements in the standard. Cooking equipment manufacturer's requirements may change between editions of this standard and the standard needs to recognize that the manufacturer's listing process should be included in the standard. The technical committee didn't disagree with this during the public input for PI-19, but stated that the solid fuel cooking equipment shouldn't be singled out. This section (4.1.2) is in reference to all cooking equipment.

Related Public Comments for This Document

<u>Related Comment</u>	<u>Relationship</u>
Public Comment No. 5-NFPA 96-2022 [Section No. 4.1.6]	Same type of requirement in 4.1.6 as is in 4.1.2
Public Comment No. 5-NFPA 96-2022 [Section No. 4.1.6]	

Related Item

- Public Input No. 19

Submitter Information Verification

Submitter Full Name: Scott Futrell
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Submittal Date: Wed Apr 13 11:53:57 EDT 2022
Committee: VEN-AAA

Committee Statement

Committee Action: Rejected but held

Resolution: The requirement of equipment manufacturer is not clear. Where cooking equipment manufacturers requirements change between editions they should not automatically become requirements without prior review by the technical committee. Equipment manufacturers requirements are not held to a consensus style review process. A task group has been developed to create clearer language.

**Public Input No. 56-NFPA 96-2024 [New Section after 4.1.4]****4.1.4.1**

The required rate of airflow, as determined by the most recently approved design documents, of the associated ventilation system shall be physically verified at least every 5 years or after every cleaning of hoods, grease removal device, fans, and other appurtenances.

Statement of Problem and Substantiation for Public Input

Improper airflow is acknowledged as a common problem in commercial kitchens. Whereas many kitchen hoods and their associated airflow are commonly verified prior to occupancy, periodic inspections are rarely done. The five year requirement matches the requirement from ASHRAE 62.1 Ventilation and Acceptable Indoor Air Quality, table 8-1, which addresses minimum maintenance activity for ventilation systems.

Submitter Information Verification

Submitter Full Name: Steven Winstead

Organization: NEMI

Street Address:

City:

State:

Zip:

Submittal Date: Tue Jun 04 13:52:43 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: An establishment that cleans hoods, grease removal devices, etc. weekly would also have to verify the airflow weekly. Section 4.1.4 already covers this requirement by stating that the airflows must be maintained. A lack of airflow would result in smoke in the kitchen and would then be addressed as needed.



Public Input No. 35-NFPA 96-2024 [Section No. 5.4.2]

5.4.2

Listed hood assemblies shall be tested in accordance with UL 710 or ANSI/ CAN/ULC-S646- 646 for Canada.

Statement of Problem and Substantiation for Public Input

Consensus has been reached to publish a new harmonized bi-national standard. The standard retains the number UL 710 for the US, however the Canadian standard has a slightly different number (omitting the "S") as shown in the markup. Add ANSI to BI National Standards.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 33-NFPA 96-2024 [Section No. 2.3.4]	

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
State:
Zip:
Submittal Date: Sat Jun 01 13:42:39 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-30-NFPA 96-2024](#)

Statement: Consensus has been reached to publish a new harmonized bi-national standard. The standard retains the number for the US, however the Canadian standard has a slightly different number (omitting the "S") as shown in the markup.



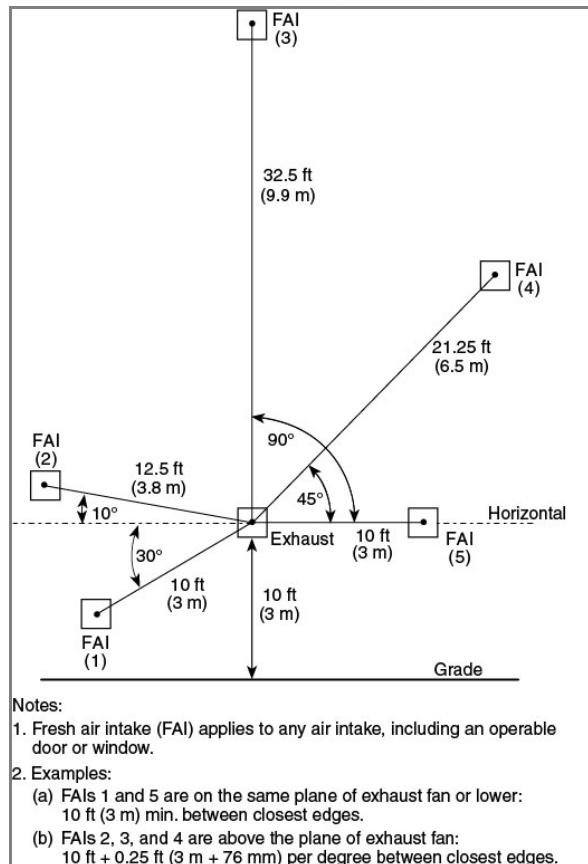
Public Input No. 16-NFPA 96-2024 [Section No. 7.8.3]

7.8.3 Wall Terminations.

Wall terminations shall be arranged with or provided with the following properties:

- (1) The termination shall be through a noncombustible wall with a minimum of 10 ft (3 m) of clearance from the outlet to adjacent buildings, property lines, grade level, combustible construction, electrical equipment or lines, and with the closest point of any air intake or operable door or window at or below the plane of the exhaust termination.
- (2) The closest point of any air intake or operable door or window above the plane of the exhaust termination shall be a minimum of 10 ft (3 m) in distance, plus 3 in. (76 mm) for each 1 degree from horizontal, the angle of degree being measured from the center of the exhaust termination to the center of the air intake or operable door or window, as indicated in Figure 7.8.3.
- (3) If the sidewall termination is not on the same plane as an air intake or operable door or window (exhaust louver is on a lower building plane but stepped out at a given distance but in close proximity to the air intake or operable door or window) is shall be located not less than 10' measured on a string) This would align with the allowable distances for a roof top fan exhaust from an air intake or operable door or window.
- (4) A wall termination in a secured area shall be permitted to be at a lower height above grade if acceptable to the authority having jurisdiction.
- (5) The exhaust flow shall be directed perpendicularly outward from the wall face or upward.
- (6) All the ductwork shall be pitched to drain the grease back into the hood(s) or with a drain provided to bring the grease back into a container within the building or into a remote grease trap.
- (7) A listed grease duct shall comply with Section 7.4; other ducts shall comply with Section 7.5.
- (8) An approved fan shall meet the requirements of 7.8.3(5) and of 8.1.2 or 8.1.4.

Figure 7.8.3 Exhaust Termination Distance from Fresh Air Intake (FAI) or Operable Door or Window.



7.8.3.1

The requirements of 7.8.3(1), 7.8.3(2), and 7.8.3(3) shall not apply to mobile and temporary cooking operations.

Statement of Problem and Substantiation for Public Input

Document Number: 96
Edition: 2017
Section:
Subject: NFPA Website Submission

Question for NFPA: 7.8.3. requires 32.5 ft of clearance directly above a sidewall discharge when openings are on the same wall plane, my question is how this is interpreted when the wall termination (in this case it's a louver mounted on the exterior wall) is on one plane and set back 20 ft from the louver are high rise residential units with openable doors and windows. Typically, we have been "measuring on a string line" the distance from the center of the fans or louvers to the operable doors or windows. This scenario is becoming more of the norm where we have wall penetrations and residential units above with the operable doors and windows, some of the residential units might be set back 5' from the exhaust termination wall and some might be 20', just enquiring how we should be measuring this. I'd be happy to send you a diagram for clarity if needed.

Submitter Information Verification

Submitter Full Name: Todd Wagstaff
Organization: City of Calgary
Street Address:
City:
State:
Zip:
Submission Date: Tue May 14 16:54:03 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The orientation of the plane was confusing in regards to it being horizontal versus vertical, substantiation type statements were provided in the recommended language. The language was outside of NFPA's manual of style. The substantiation did not provide sufficient examples. The strict reading of the requirement, in a building L configuration, could result in the exhaust getting drawn in to an opening 10 feet away.

**Public Input No. 36-NFPA 96-2024 [Section No. 8.1.1]****8.1.1**

Fans used in restaurant cooking exhaust systems shall be listed for ventilators for restaurant exhaust appliances in accordance with UL 705, ~~UL 762~~, or [ANSI/ CAN/ULC-S645-645](#) for Canada.

Statement of Problem and Substantiation for Public Input

UL 762 has been withdrawn. All of the applicable requirements were incorporated into UL 705.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
State:
Zip:
Submittal Date: Sat Jun 01 13:45:52 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-31-NFPA 96-2024](#)

Statement: UL 762 has been withdrawn. All of the applicable requirements were incorporated into UL 705.



Public Input No. 37-NFPA 96-2024 [Section No. 9.2.3]

9.2.3 Lighting Units.

9.2.3.1

~~Lighting units~~ Luminaires in hoods shall be listed for use over commercial cooking appliances and installed in accordance with the terms of their listing.

9.2.3.1.1*

Broken, damaged, or missing globes or metal guards for ~~lighting units shall~~ luminaires shall be replaced.

9.2.3.2

~~Lighting units~~ Luminaires on hoods shall not be located in concealed spaces except as permitted by 9.2.3.3 and 9.2.3.4.

9.2.3.3

~~Lighting units~~ Luminaires shall be permitted in concealed spaces where such units are part of a listed exhaust hood.

9.2.3.4

Listed ~~lighting units specifically~~ luminaires specifically listed for such use and installed in accordance with the terms of the listing shall be permitted to be installed in concealed spaces.

Statement of Problem and Substantiation for Public Input

Luminaire is preferred term (harmonized with NFPA 70, Article 410 and the referenced product standards). The Technical Committee may consider importing the definition of Luminaire from NFPA 70.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 38-NFPA 96-2024 [New Section after A.9.2.3.1.1]	

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
State:
Zip:
Submittal Date: Sat Jun 01 13:49:52 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The language is clear in the current text, the field references these as lighting units and not as luminaires.

**Public Input No. 39-NFPA 96-2024 [Section No. 9.2.4]****9.2.4***

All electrical equipment shall be installed in accordance with *NFPA 70*.

Create new 9.2.4 and renumber existing 9.2.4 as 9.2.5 as follows:

9.2.4 Electrically Operated Cooking Oil Equipment

Electrical equipment used for heating cooking oil in cooking oil storage, or filtering systems shall be listed for the purpose and installed in accordance with the manufacturer's installation instructions.

9.2.4.5

All electrical equipment shall be installed in accordance with *NFPA 70*.

Create new Annex note as follows:

A9.2.4

Cooking oil heaters are listed in accordance with UL 499. Electrically operated filter systems for cooking oil which are not integral to a cooking appliance are listed in accordance with UL 1889. Integral filter systems are addressed by the appliance listing. Filters suitable for built-in installation, side-by-side mounting or stacking are indicated in the installation instructions for the filter.

Add Reference Standards to B.1.2.8:

UL 499 *Electric Heating, Appliances*, 2014, revised 2023

UL 1889 *Commercial Filters for Cooking Oil*, 1996, revised 2018

Statement of Problem and Substantiation for Public Input

This Public Input addresses safety concerns with electrically operated systems for heating and filtering cooking oil. The proposed annex note provides specific information to assist AHJ in understanding the product standards and evaluation of various configurations of both integral and separate systems. This proposal is consistent with NFPA 1, chapter 66 requirements related to cooking oil hazards.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto

Organization: UL Solutions

Street Address:

City:

State:

Zip:

Submittal Date: Sat Jun 01 14:02:14 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: FR-45-NFPA 96-2024

Statement: This added language addresses safety concerns with electrically operated systems for heating and filtering cooking oil. The annex note provides specific information to assist the AHJ in understanding the product standards and evaluation of various configurations of both integral and separate systems. This is consistent with NFPA 1, chapter 66 requirements related to cooking oil hazards.

**Public Input No. 47-NFPA 96-2024 [Section No. 9.3.7]****9.3.7**

If the heat source is non-electric and open flames are used, a listed carbon monoxide detector shall be installed in both the kitchen and dining areas.

A.9.3.7 Listing requirements for carbon monoxide detectors are contained in UL 2034 *Single or Multiple Station Carbon Monoxide Alarms* or UL 2075 *Gas and Vapor Detector and Sensors*. Installation should be per the product's installation instructions and where applicable, NFPA 72. Applicable to single station CO detectors: if a product employs dual listing for smoke and CO detection, smoke detection installation takes precedence over CO detection. Therefore, placement of smoke detectors/alarms near cooking appliances supersedes the installation requirements specified for CO alarms/detectors.

Add Reference Standards to B.1.1:

NFPA 72, *National Fire Alarm and Signaling Code*, 2022 edition

Add Reference Standards to B.1.2.8:

UL 2034, *Single or Multiple Station Carbon Monoxide Alarms*, 2017, revised 2023

UL 2075, *Gas and Vapor Detector and Sensors*, 2013, revised 2022

Statement of Problem and Substantiation for Public Input

Provides consistent language and requirements between typical Chapter 9 requirements. Annex information provides appropriate product standards and installation guidance for CO detectors, and installation considerations with dual smoke/CO detectors.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto

Organization: UL Solutions

Street Address:

City:

State:

Zip:

Submittal Date: Mon Jun 03 12:12:06 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: The annex material needs added context, in NFPA an alarm and detector are two different things. The annex needs more work relating to when a detector or an alarm is needed. See FR-39 for the changes to the body of the text. As a task group has been formed to discuss this in further detail.

**Public Input No. 53-NFPA 96-2024 [New Section after 10.1]****TITLE OF NEW CONTENT**

Add training for kitchen personnel into Section 10. New 10.10

10.10 Training.**10.10.1**

After system installation and at the required maintenance intervals, one worker shall be provided with training in emergency response procedures including the following:

- (1) Use and operation of the fire-extinguishing system(s)
- (2) Use of portable fire extinguishers
- (3) Evacuation of non-essential kitchen and all dining area personnel
- (4) Notifying the local fire department

10.10.2.2

During the time of cooking operation at least one person in the kitchen shall be trained to provide the functions listed in 10.10.1 .

10.10.2.3

The provision of training shall be the responsibility of the owner, and the training program and materials shall be acceptable to the authority having jurisdiction.

10.10.2.4

Refresher training shall be provided annually .

10.10.2.5

Initial and refresher training shall be documented, and the documentation shall be held and made available to the authority having jurisdiction upon request.

Statement of Problem and Substantiation for Public Input

Commercial cooking operations experience high personnel turnover. To safeguard personnel and to protect the public, operational personnel need to be trained in emergency response procedures.

Submitter Information Verification

Submitter Full Name: David Pelton
Organization: National Association of Fire E
Street Address:
City:
State:
Zip:
Submittal Date: Mon Jun 03 18:35:04 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The training requirements are adequately dealt with in chapter 12.1.4. The PI fails to address training of new employees and has confusion regarding the timing of training, and who would do the training.



Public Input No. 40-NFPA 96-2024 [Section No. 10.2.3 [Excluding any Sub-Sections]]

Automatic fire-extinguishing systems shall ~~comply with~~ be listed in accordance with the requirements of ANSI/CAN/UL/ULC 300- ULC 1254 and ANSI/CAN/UL/ULC 300 or other equivalent standards and shall be installed in accordance with the requirements of the listing.

Add the following standard to 2.3.3

ANSI/CAN/UL/ULC 1254, *Pre-Engineered Dry and Wet Chemical Extinguishing System Units*, 2019, revised 2022

Statement of Problem and Substantiation for Public Input

This Public Input correlates with the revision to section 5.1 of the 2024 edition of NFPA 17A, which requires certification to ANSI/CAN/UL/ULC 1254 in addition to ANSI/CAN/UL/ULC 300.

ANSI/CAN/UL/ULC 300 only addresses fire performance requirements of the fire extinguishing system. ANSI/CAN/UL/ULC 1254 also includes requirements of fire extinguishing systems for Construction, Performance, Manufacturing and Production Tests, Packaging for Shipment, Markings, and Installation Instructions.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto

Organization: UL Solutions

Street Address:

City:

State:

Zip:

Submittal Date: Sat Jun 01 14:07:35 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: FR-41-NFPA 96-2024

Statement: ANSI/CAN/UL/ULC 300 only addresses fire performance requirements of the fire extinguishing system. ANSI/CAN/UL/ULC 1254 also includes requirements of fire extinguishing systems for Construction, Performance, Manufacturing and Production Tests, Packaging for Shipment, Markings, and Installation Instructions.

**Public Input No. 18-NFPA 96-2024 [Section No. 10.3.1.3]****10.3.1.3**

Fume incinerators, thermal recovery units, air pollution control devices, or other devices installed in the exhaust duct shall not be required to comply with 10.3.1.1.

Statement of Problem and Substantiation for Public Input

Editorial. For the 2017 revision, it appears that PI 118 was not copied over to the FR 45 in a manner that matches the original intent of the submitter.

Submitter Information Verification

Submitter Full Name: Mark Conroy
Organization: Brooks Equipment Company
Street Address:
City:
State:
Zip:
Submittal Date: Thu May 23 11:16:02 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-22-NFPA 96-2024](#)

Statement: The requirement created a conflict with 9.3.1.1, removing section 10.3.1.3 fixes the conflict.

**Public Input No. 52-NFPA 96-2024 [Section No. 10.6.2]****10.6.2**

Where a fire ~~alarm signaling system~~ alarm system is serving the occupancy where the extinguishing system is located, the actuation of the automatic fire-extinguishing system shall actuate the fire ~~alarm signaling system~~ alarm system in accordance with the requirements of *NFPA 72*.

Statement of Problem and Substantiation for Public Input

See submitted PI by NAFED pertaining to add definition for "Fire Alarm System" into the standard for consistency. To correct inconsistencies amongst NFPA 17, 17A and 96 identifying the proper terminology for a "Fire Alarm System"

Submitter Information Verification

Submitter Full Name: David Pelton

Organization: National Association of Fire E

Street Address:

City:

State:

Zip:

Submittal Date: Mon Jun 03 18:31:24 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-15-NFPA 96-2024](#)

Statement: This corrects inconsistencies amongst NFPA 17, 17A and 96 identifying the proper terminology for a "Fire Alarm System"

**Public Input No. 29-NFPA 96-2024 [Section No. 10.9.5]****10.9.5**

Portable fire extinguishers shall be inspected, maintained and hydrostatically tested, in accordance with NFPA 10.

Statement of Problem and Substantiation for Public Input

Paragraph 10.9.1 covers the selection and installation of extinguishers. Paragraph 10.9.5 should cover the upkeep of extinguishers which includes inspection, maintenance and hydrostatic testing portable fire extinguishers.

Submitter Information Verification

Submitter Full Name: Marvin Garriss
Organization: Synergy Consortium Group, LLC
Affiliation: Fire Equipment Manufacturers' Association
Street Address:
City:
State:
Zip:
Submittal Date: Tue May 28 16:36:40 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: FR-23-NFPA 96-2024

Statement: Paragraph 10.9.1 covers the selection and installation of extinguishers. Paragraph 10.9.5 should cover the upkeep of extinguishers which includes inspection, maintenance and testing portable fire extinguishers.

**Public Input No. 27-NFPA 96-2024 [Section No. 11.2.1]****11.2.1.1**

Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup.

11.2.2 *

A placard shall be conspicuously placed near each Class K extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

11.2.1.2.1

The language and wording for the placard shall be approved by the authority having jurisdiction.

Statement of Problem and Substantiation for Public Input

This paragraph is copied from 10.2.1. This just reiterates and clarifies the need for both primary and secondary fire-extinguishing equipment for mobile and temporary cooking operations just as it is for the permanent structures as specified in 10.2.1 and rennumbers the existing paragraphs from 11.2.1 to 11.2.2 and 11.2.1.1 to 11.2.2.1 respectively.

Submitter Information Verification

Submitter Full Name: Marvin Garriss

Organization: Synergy Consortium Group, LLC

Affiliation: Fire Equipment Manufacturers' Association

Street Address:

City:

State:

Zip:

Submittal Date: Tue May 28 16:01:53 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-24-NFPA 96-2024](#)

Statement: This requirement is reiterated from section 10.2.1 and clarifies the need for both primary and secondary fire-extinguishing equipment for mobile an temporary cooking operations just as it is for the permanent structures as specified in 10.2.1.

**Public Input No. 28-NFPA 96-2024 [Sections 11.4.1.1, 11.4.1.2, 11.4.1.3]****Sections 11.4.1.1, 11.4.1.2, 11.4.1.3****11.4.1.1***

At least one manual ~~actuation device~~ actuator shall be located in a means of egress or at a location acceptable to the authority having jurisdiction.

11.4.1.2

The manual ~~actuation device~~ actuator shall clearly identify the hazard protected and be provided with instructions for its use.

11.4.1.3*

Manual ~~actuation devices~~ actuators installed in locations where accidental operation could occur shall be provided with a guard where required by the authority having jurisdiction.

Statement of Problem and Substantiation for Public Input

This is an editorial update for mobile and temporary cooking operations to match current language found for the permanent structures as specified in paragraphs 10.5.1.1, 10.5.1.2, and 10.5.1.3.

Submitter Information Verification

Submitter Full Name: Marvin Garriss
Organization: Synergy Consortium Group, LLC
Affiliation: Fire Equipments manufacturers' Association
Street Address:
City:
State:
Zip:
Submittal Date: Tue May 28 16:22:04 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-25-NFPA 96-2024](#)

Statement: This is an editorial update for mobile and temporary cooking operations to match current language found for the permanent structures as specified in paragraphs 10.5.1.1, 10.5.1.2, and 10.5.1.3.

**Public Input No. 54-NFPA 96-2024 [Section No. 12.2.2]****12.2.2***

All actuation and control components, including remote manual pull stations, mechanical and electrical devices, detectors, and actuators, shall be tested for proper operation during the inspection in accordance with the manufacturer's procedures.

Add New 12.2.2.1 Where the fire extinguishing system is connected to a building fire alarm system, verification that alarm- sounding or notification devices and remote annunciation devices function properly.

Statement of Problem and Substantiation for Public Input

The connection to the building fire alarm system is a requirement of NFPA 96, Chapter 10 Fire-Extinguishing Equipment for Cooking Operations in Buildings, Section 10.6.2 and should be verified when performing maintenance.

Submitter Information Verification

Submitter Full Name: David Pelton

Organization: National Association of Fire E

Street Address:

City:

State:

Zip:

Submittal Date: Mon Jun 03 18:38:44 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-26-NFPA 96-2024](#)

Statement: The connection to the building fire alarm system is a requirement of NFPA 96, Chapter 10 Fire-Extinguishing Equipment for Cooking Operations in Buildings, Section 10.6.2 and should be verified when performing maintenance.



Public Input No. 10-NFPA 96-2024 [New Section after 12.4]

12.4.1 A grease depth gauge comb as shown in Figure 12.6.1.1.2 shall be placed upon the surface to measure grease depth.

12.4.2 Where a measured depth of 0.078 in. (2000 µm) is observed, the surfaces shall be cleaned in accordance with 12.6.

12.4.3 Where a measured depth of 0.125 in. (3175 µm) is observed in a fan housing, the surfaces shall be cleaned in accordance with 12.6.

Statement of Problem and Substantiation for Public Input

Paragraphs 12.6.1.1.2 through 12.6.1.1.4 address measurement of depth of combustible contaminants and should be relocated to section 12.4 addressing inspection.

Submitter Information Verification

Submitter Full Name: Mark Conroy
Organization: Brooks Equipment Company
Street Address:
City:
State:
Zip:
Submission Date: Mon Apr 29 13:20:02 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-52-NFPA 96-2024](#)

Statement: The requirements for grease depth have moved from the cleaning section of chapter 12 to the inspection section. Additionally, adjustments have been made to Figure 12.4.1 to show which part of the requirement is associated with the depth of the comb.



Public Input No. 11-NFPA 96-2024 [Section No. 12.6.1.1.2]

12.6.1.1.2

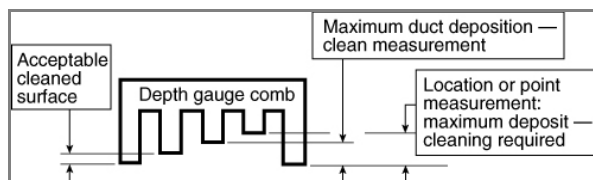
A grease depth gauge comb as shown in Figure 12.6.1.1.2 shall be placed upon the surface to measure grease depth.

Figure 12.6.1.1.2 Depth Gauge Comb.

Figure 12.6.1.1.2 Depth Gauge Comb

Revise figure nomenclature and add references as follows:

- Acceptable cleaned surface (12.6.1.1.1)
- Maximum duct deposition depth – clean measurement cleaning required (12.6.1.1.3)
- Location or point measurement: maximum deposit Fan housing deposition depth – cleaning required (12.6.1.1.4)



Statement of Problem and Substantiation for Public Input

Added references to paragraphs with combustible contaminant depths to assist users of the standard. Improved the nomenclature to state locations for combustible contaminant depths for when cleaning is required.

Submitter Information Verification

Submitter Full Name: Mark Conroy
Organization: Brooks Equipment Company
Street Address:
City:
State:
Zip:
Submittal Date: Mon Apr 29 13:23:31 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: FR-52-NFPA 96-2024

Statement: The requirements for grease depth have moved from the cleaning section of chapter 12 to the inspection section. Additionally, adjustments have been made to Figure 12.4.1 to show which part of the requirement is associated with the depth of the comb.



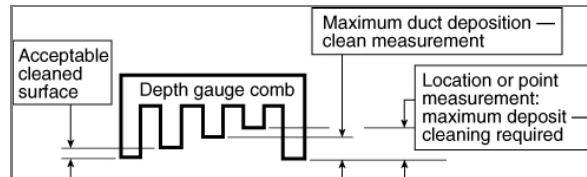
Public Input No. 9-NFPA 96-2024 [Sections 12.6.1.1.2, 12.6.1.1.3, 12.6.1.1.4]

Sections 12.6.1.1.2, 12.6.1.1.3, 12.6.1.1.4

12.6.1.1.2 –

A grease depth gauge comb as shown in Figure 12.6.1.1.2 shall be placed upon the surface to measure grease depth.

Figure 12.6.1.1.2 Depth Gauge Comb.



12.6.1.1.3 –

Where a measured depth of 0.078 in. (2000 μm) is observed, the surfaces shall be cleaned in accordance with 12.6.1.

12.6.1.1.4 –

Where a measured depth of 0.125 in. (3175 μm) is observed in a fan housing, the surfaces shall be cleaned in accordance with 12.6.1.

Statement of Problem and Substantiation for Public Input

Paragraphs 12.6.1.1.2, 12.6.2.2 and 12.6.2.3 should be moved to section 12.4 because they are inspection requirements.

Submitter Information Verification

Submitter Full Name: Mark Conroy
Organization: Brooks Equipment Company
Street Address:
City:
State:
Zip:
Submission Date: Mon Apr 29 13:10:23 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-52-NFPA 96-2024](#)

Statement: The requirements for grease depth have moved from the cleaning section of chapter 12 to the inspection section. Additionally, adjustments have been made to Figure 12.4.1 to show which part of the requirement is associated with the depth of the comb.

**Public Input No. 30-NFPA 96-2024 [Section No. 12.6.4]****12.6.4**

Components of the fire- ~~suppression~~ -extinguishing system shall not be rendered inoperable during the cleaning process except as permitted by 12 .6.5.

Statement of Problem and Substantiation for Public Input

Editor language for the terminology of "fire-extinguishing system" and clarification of provisions for permitting the fire-extinguishing system to be rendered inoperable during the cleaning process where serviced by properly trained and qualified persons allowed by the language in section 12.5.6.

Submitter Information Verification

Submitter Full Name: Marvin Garriss
Organization: Synergy Consortium Group, LLC
Affiliation: Fire Equipment Manufacturers' Association
Street Address:
City:
State:
Zip:
Submittal Date: Tue May 28 16:42:42 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-27-NFPA 96-2024](#)
Statement: Edited language for the terminology of "fire-extinguishing system" and clarification of provisions for permitting the fire-extinguishing system to be rendered inoperable during the cleaning process where serviced by properly trained and qualified persons allowed by the language in section 12.6.5.

**Public Input No. 12-NFPA 96-2024 [Section No. 12.6.9]****12.6.9**

~~When cleaning procedures are completed~~ Upon completion of exhaust system inspection or cleaning , all access panels (doors) and cover plates shall be restored to their normal operational condition.

Statement of Problem and Substantiation for Public Input

Access panels should be restored to their normal condition whenever they are removed.

Submitter Information Verification

Submitter Full Name: Mark Conroy

Organization: Brooks Equipment Company

Street Address:

City:

State:

Zip:

Submittal Date: Mon Apr 29 13:29:14 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-10-NFPA 96-2024](#)

Statement: Access panels should be restored to their normal condition whenever they are removed.

**Public Input No. 13-NFPA 96-2024 [Section No. 12.6.10]****12.6.10**

When an access panel is removed and reinstalled , a service company label or tag preprinted with the name of the company and giving the date of inspection or cleaning shall be affixed near the affected access panels.

Statement of Problem and Substantiation for Public Input

The label is installed after the access panels are reinstalled.

Submitter Information Verification

Submitter Full Name: Mark Conroy

Organization: Brooks Equipment Company

Street Address:

City:

State:

Zip:

Submittal Date: Mon Apr 29 13:30:30 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-11-NFPA 96-2024](#)

Statement: The label is installed after the access panels are reinstalled.

**Public Input No. 14-NFPA 96-2024 [Section No. 12.6.12]****12.6.12**

~~When cleaning procedures are completed~~ Upon completion of exhaust system inspection or cleaning , all electrical switches and system components shall be returned to an operable state.

Statement of Problem and Substantiation for Public Input

This paragraph also applies to inspections where switches are operated.

Submitter Information Verification

Submitter Full Name: Mark Conroy

Organization: Brooks Equipment Company

Street Address:

City:

State:

Zip:

Submittal Date: Mon Apr 29 13:31:49 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-12-NFPA 96-2024](#)

Statement: This paragraph also applies to inspections where switches are operated.

**Public Input No. 15-NFPA 96-2024 [New Section after 12.6.17]**

12.6.17.1 Metal containers used to collect grease drippings that are broken, distorted, or leaking shall be replaced.

Statement of Problem and Substantiation for Public Input

Paragraph 12.6.18 requires replacement of damaged filters. This paragraph is similar as it requires replacement of damaged grease cups.

Submitter Information Verification

Submitter Full Name: Mark Conroy

Organization: Brooks Equipment Company

Street Address:

City:

State:

Zip:

Submittal Date: Mon Apr 29 13:34:18 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-13-NFPA 96-2024](#)

Statement: Paragraph 12.6.18 requires replacement of damaged filters. This paragraph is similar as it requires replacement of missing and damaged grease cups.



Public Input No. 41-NFPA 96-2024 [Section No. 13.1.1]

13.1.1*

Cooking equipment shall be approved based on one of the following criteria:

- Listings by a testing laboratory ~~Test~~ and listed. Cooking equipment that is not listed shall be permitted to be approved in accordance with Section 1.5 based on test data acceptable to the authority having jurisdiction .

Statement of Problem and Substantiation for Public Input

Cooking equipment is usually listed in accordance with the test standards specified in A.13.1.1. This revisions clarifies that nonlisted cooking equipment can be approved based on test data evaluated to Section 1.5 equivalency requirements.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
State:
Zip:
Submittal Date: Sat Jun 01 14:12:01 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The existing language is sufficient and is still allows another test that is acceptable to the AHJ.

**Public Input No. 44-NFPA 96-2024 [Section No. 14.2.4]****14.2.4**

Recirculating systems shall be listed ~~with a testing laboratory~~ in accordance with UL 710B.

14.2.4.1

The recirculating system listing shall include integral fire protection for recirculating hoods, including canopy type.

14.2.4.2

Cooking appliances that require protection and that are under a recirculating hood shall be protected by either the integral fire protection system in accordance with UL 710B, or a system in accordance with Chapter 10.

Statement of Problem and Substantiation for Public Input

This Public Input removes the qualifier of “with a testing laboratory” because it is unnecessary. The definition of “listed” already identifies what types of organizations are approved to perform the product listing evaluation.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto

Organization: UL Solutions

Street Address:

City:

State:

Zip:

Submittal Date: Sat Jun 01 14:19:22 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-32-NFPA 96-2024](#)

Statement: The adjusted language removes the qualifier of “with a testing laboratory” because it is unnecessary. The definition of “listed” already identifies what types of organizations are approved to perform the product listing evaluation.

**Public Input No. 48-NFPA 96-2024 [Section No. 15.3.1]****15.3.1**

Hoods shall be sized and located in a manner capable of capturing and containing all the effluent discharging from the appliances.

A.15.3.1

Solid fuel ovens listed in accordance with UL 2162 and vented in accordance with manufacturer's instructions are not required to be provided with a hood.

Add the following standard to B.1.2.8:

UL 2162, Commercial Wood-Fired Baking Ovens – Refractory Type, 2014

Statement of Problem and Substantiation for Public Input

Corresponds with listing requirements and the exception in 507.1 of 2024 edition of IMC.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto

Organization: UL Solutions

Street Address:

City:

State:

Zip:

Submittal Date: Mon Jun 03 12:18:59 EDT 2024

Committee: VEN-AAA

Committee Statement

Resolution: [FR-33-NFPA 96-2024](#)

Statement: Corresponds with listing requirements and the exception in 507.1 of 2024 edition of IMC.



Public Input No. 17-NFPA 96-2024 [New Section after 15.4.4]

15.4.5 Standby power for mechanical exhaust of solid fuel appliances or exhaust hoods.

Where solid fuel cooking appliances are located under a Type I hood requiring mechanical exhaust, or are approved for alternate venting systems which include mechanical exhaust. Such exhaust equipment shall be provided with a source of standby power which will allow the ventilation equipment to operate for a period of not less than 90-minutes in the event of a primary power failure. The automatic operation device required in section 8.2.3.3 shall be provided with standby power to ensure automatic operation of the exhaust equipment. This section is not intended to require an exhaust fan, which was not already in operation, to automatically turn on in the event of a primary power failure unless the device required by section 8.2.3.3 is activated.

Exception: Where an approved automatic method of suppressing the solid fuel is activated, at the time of primary power loss, which will completely douse the fuel. A means of standby power shall not be required for the exhaust equipment.

Statement of Problem and Substantiation for Public Input

Solid fuels are not typically extinguished the way electricity or gas would be to the cooking appliances during a power failure. The lack of mechanical ventilation during a power loss may allow the byproducts of combustion to not be properly collected and cause damage to the structure and/or cause injury to the occupants of the structure.

This is not intended to apply to mobile and temporary cooking operations. Subsequent section(s) should be modified as such.

This is similar to a requirement which has been in place within the EPCOT Mechanical Code (EMC) since 2009. The use of generators and power inverters has been very successful. Annual testing to verify the proper operation of the standby power source should be verified by the AHJ as part of the annual facility inspection. The language included in this proposal is not directly copied from the EMC, therefore it is not a copyright issue. Also, the clarification of power to the automatic activation devices required by section 8.2.3.3 is not included in the EMC.

This will have a financial impact to operators of the solid fuel cooking systems. This modification will improve safety, protect life and property.

Submitter Information Verification

Submitter Full Name: Kenneth Locke
Organization: CFTOD
Street Address:
City:
State:
Zip:
Submittal Date: Fri May 17 15:30:04 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96. This requirement goes beyond the minimal requirements of safety standards, it also does not restrict the use of emergency power for solid fuel appliances.



Public Input No. 24-NFPA 96-2024 [New Section after 15.8]

TITLE OF NEW CONTENT

15.8.6 Cleaning of meat smoking appliance(s) shall be completed weekly to remove all grease and creosote buildup.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission - _15.8_Procedures_for_Inspection_Cleaning_and_Maintenance_for_Solid_Fuel_Cooking_and_Meat_Smoking_Appliance_s_.docx	Submission - 15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s)	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

15.8.6 Cleaning of meat smoking appliance(s) shall be completed weekly to remove all grease and creosote buildup.

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Submitter Information Verification

Submitter Full Name: Frank Norton
Organization: Society Insurance
Street Address:
City:
State:
Zip:
Submittal Date: Fri May 24 16:04:16 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: This requirement is no longer necessary based on the actions of PI-22, 25, and section 3.3.23.2.

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s).

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.6.

15.8.6 Cleaning of meat smoking appliance(s) shall be completed weekly to remove all grease and creosote buildup.

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote,

a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

NFPA Member ID 911834

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Email: fnorton@societyinsurance.com



Public Input No. 25-NFPA 96-2024 [Section No. 15.8 [Excluding any Sub-Sections]]

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.5.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s).

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission - _15.8_Procedures_for_Inspection_Cleaning_and_Maintenance_for_Solid_Fuel_Cooking_and_Meat_Smoking_Appliance_s_.docx	Submission - 15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s)	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s).

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Submitter Information Verification

Submitter Full Name: Frank Norton
Organization: Society Insurance
Street Address:
City:
State:
Zip:
Submission Date: Fri May 24 16:08:31 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-21-NFPA 96-2024](#)

Statement: With the revised definition in FR-20, the language in this section has been changed to be more applicable to the definition.

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s).

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.6.

15.8.6 Cleaning of meat smoking appliance(s) shall be completed weekly to remove all grease and creosote buildup.

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote,

a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

NFPA Member ID 911834

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Public Input No. 26-NFPA 96-2024 [New Section after 15.8.5]

TITLE OF NEW CONTENT

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through **15.8.6**.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission - _15.8_Procedures_for_Inspection_Cleaning_and_Maintenance_for_Solid_Fuel_Cooking_and_Meat_Smoking_Appliance_s_.docx	Submission - 15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s)	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.6.

We would like the committee to consider adding this additional wording because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Submitter Information Verification

Submitter Full Name: Frank Norton
Organization: Society Insurance
Street Address:
City:
State:
Zip:
Submittal Date: Fri May 24 16:13:28 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: See PI-22, 25, 3.3.23.1

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

15.8 Procedures for Inspection, Cleaning, and Maintenance for Solid Fuel Cooking and Meat Smoking Appliance(s).

Solid fuel cooking appliances shall be inspected, cleaned, and maintained in accordance with the procedures outlined in Chapter 12 and with 15.8.1 through 15.8.6.

15.8.6 Cleaning of meat smoking appliance(s) shall be completed weekly to remove all grease and creosote buildup.

We would like the committee to consider adding **this additional wording** because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which needs to be removed during weekly cleaning to reduce the fire hazard.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote,

a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

NFPA Member ID 911834

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Public Input No. 8-NFPA 96-2023 [New Section after 17.8]

TITLE OF NEW CONTENT

Type your content here ...LP Gas System Certification

The 2018 edition of NFPA 1.50.7.2.3.4 states, "LP-Gas systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems." This language if left out of NFPA 96 when the scope of mobile food trucks was transferred from NFPA 1 to NFPA 96. It is impossible to ensure public safety at mobile food trucks without the specific intent of this code section being included in NFPA 96 and allowing local AHJ's to ensure third party certification by an individual or company with expertise. Please correct this obvious oversight.

Statement of Problem and Substantiation for Public Input

It is imperative, in the interest of public safety, mobile food vendor vehicles, utilizing LP-Gas systems, be certified by an approved company/ individual with expertise. This language was in 2018 NFPA 1 chapter 50 and did not make it into NFPA 96 when mobile food vendors scope was transferred from NFPA 1 chapt 50 to NFPA 96. Please enure the necessary change is made.

Submitter Information Verification

Submitter Full Name: Rodney Kwiatkowski

Organization: West Manatee Fire Rescue

Street Address:

City:

State:

Zip:

Submittal Date: Thu Sep 21 16:17:40 EDT 2023

Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96.

**Public Input No. 49-NFPA 96-2024 [Section No. 17.10.1]****17.10.1**

If the heat source is ~~non~~electric- non-electric and open flames are used, at least one listed carbon monoxide detector shall be installed in the kitchen area .

A.17.10.1 Listing requirements for carbon monoxide detectors are contained in UL 2034 *Single or Multiple Station Carbon Monoxide Alarms* or UL 2075 *Gas and Vapor Detector and Sensors* . Installation should be per the product's installation instructions and where applicable, NFPA 72 , Applicable to single station CO detectors; if a product employs dual listing for smoke and CO detection, smoke detection installation takes precedence over CO detection. Therefore, placement of smoke detectors/alarms near cooking appliances supersedes the installation requirements specified for CO alarms/detectors.

Statement of Problem and Substantiation for Public Input

1. Provides consistent language and requirements between typical mobile/temporary requirements of Chapter 17.
2. Annex information provides appropriate product standards and installation guidance for CO detectors, and installation considerations with dual smoke/CO detectors.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
State:
Zip:
Submittal Date: Mon Jun 03 12:22:05 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: The annex material needs added context, in NFPA an alarm and detector are two different things. The annex needs more work relating to when a detector or an alarm is needed. See FR-40 for the changes to the body of the text. As a task group has been formed to discuss this in further detail.



Public Input No. 2-NFPA 96-2023 [New Section after 17.12.7]

17.13 LP Gas System Certification

17.13.1 LP Gas systems on mobile food service vehicles, used for purposes other than propulsion, shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection and maintenance of LP-Gas systems.

17.13.1.1 The certification shall be good for one year.

17.13.1.2 Recertification shall occur every time an appliance is replaced or added and if a piping connection is modified in any way.

17.13.1.2.1 A change in a cylinder shall not be considered a piping connection modification.

17.13.1.3 Mobile food service vehicles equipped with an LP-Gas system used for purposes other than propulsion, but without a current approved LP-Gas certification, shall not be permitted to be permitted to be operated for mobile food service.

Statement of Problem and Substantiation for Public Input

This language was in the 2018 edition of NFPA 1 section 50.7.2.3.4. It did not get picked up by NFPA 96 when the scope of mobile food trucks was moved from NFPA 1 to NFPA 96. The code provisions from NFPA 1 are absolutely critical to ensure food trucks are operated safely. Because of the unique mobile nature of food trucks, there is no assurance that a food truck operating within a jurisdiction is in compliance with LP-Gas provisions of NFPA 96 or 58. In addition, an AHJ does not possess the capabilities, resources or training to thoroughly inspect an LP-Gas system of every mobile food truck proposing to operate in their jurisdiction to ensure it has been installed and maintained in accordance with NFPA 96 and 58. The only way for the AHJ to have some confidence that the LP-Gas system on a food truck is in compliance with NFPA 96 and 58 is to rely on a third party certification by an individual/company with expertise.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
<u>Public Input No. 3-NFPA 96-2023 [New Section after A.17.11.6]</u>	PI No. 3 is annex material for PI No. 2
<u>Public Input No. 3-NFPA 96-2023 [New Section after A.17.11.6]</u>	

Submitter Information Verification

Submitter Full Name: Anthony Apfelbeck
Organization: Altamonte Springs Building and Fire Safety
Street Address:
City:
State:
Zip:
Submittal Date: Wed Sep 20 14:34:29 EDT 2023
Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96.



Public Input No. 5-NFPA 96-2023 [New Section after 17.12.7]

17.13 LP Gas System Certification

17.13.1 LP Gas SY.Stems on mobile food service vehicles, used for purposes other than propulsion, shall be certified for compliance with NFPA 58 by an approved company with expertise in the

installation, inspection, and maintenance of LP-Gas systems.

17.13.1.1 The certification shall be good for one year.

17.13.1.2 Recertification shall occur every time an appliance is replaced or added and if a piping connection is modified in anyway.

17.13.1.2.1 A change in a cylinder shall not be considered a piping connection modification.

17.13.1.3 Mobile food service vehicles equipped with an LP-Gas system used for purposes other than propulsion, but without a current approved LP-Gas certification, shall not be permitted to be operated for mobile food service.

Statement of Problem and Substantiation for Public Input

The scope of mobile food vendors was moved from NFPA 1 to NFPA 96. This language was not included in NFPA 96 when it was moved. It was in 50.7.2.3.4 in the 2018 edition of NFPA 1.

Fire inspectors/AHJ do not have the tools, knowledge, or capability to thoroughly check the gas system in these units. Most incidents with mobile food vendors have occurred because of fuel leaks, causing explosions. The only way to ensure mobile food vendors are operated safely is to require a third-party inspection of the gas system.

Submitter Information Verification

Submitter Full Name: Cheryl Edwards

Organization: Lakeland Fire Dept

Street Address:

City:

State:

Zip:

Submittal Date: Thu Sep 21 13:56:39 EDT 2023

Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96.

**Public Input No. 6-NFPA 96-2023 [New Section after 17.12.7]****17.13 LP Gas System Certification**

17.13.1 LP Gas systems on mobile food service vehicles, used for purposes other than propulsion, shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems.

17.13.1.1 The certification shall be good for one year.

17.13.1.2 Recertification shall occur every time an appliance is replaced or added and if a piping connection is modified in anyway.

17.13.1.2.1 A change in a cylinder shall not be considered a piping connection modification.

17.13.1.3 Mobile food service vehicles equipped with an LP-Gas system used for purposes other than propulsion, but without a current approved LP-Gas certification, shall not be permitted to be permitted to be operated for mobile food service.

Statement of Problem and Substantiation for Public Input

This language was in the 2018 edition of NFPA 1 section 50.7.2.3.4. It did not get picked up by NFPA 96 when the scope of mobile food trucks was moved from NFPA 1 to NFPA 96. The code provisions from NFPA 1 are absolutely critical to ensure food trucks are operated safely. Because of the unique mobile nature of food trucks, there is no assurance that a food truck operating within a jurisdiction is in compliance with LP-Gas provisions of NFPA 96 or 58. In addition, an AHJ does not have the capabilities to thoroughly inspect an LP-Gas system of every mobile food truck proposing to operate in their jurisdiction to ensure it has been installed and maintained in accordance with NFPA 96 and 58. The only way for the AHJ to have some confidence that the LP-Gas system on a food truck is in compliance with NFPA 96 and 58 is to rely on a third-party certification by an individual/company with expertise.

Submitter Information Verification

Submitter Full Name: Brett Dunckel
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Street Address:
City:
State:
Zip:
Submission Date: Thu Sep 21 15:07:09 EDT 2023
Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96.


Public Input No. 20-NFPA 96-2024 [Section No. A.3.3.23.2]
A.3.3.23.2 Solid Fuel Cooking Equipment.

This equipment includes ovens, tandoori charcoal pots, grills, broilers, rotisseries, barbecue pits, and any other type of cooking equipment that derives all or part of its heat source or flavoring from the burning of solid cooking fuel.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission - _A.3.3.23.2_Solid_Fuel_Cooking_Equipment_Annex_A_.docx	Submission - A.3.3.23.2 Solid Fuel Cooking Equipment. (Annex A)	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

A.3.3.23.2 Solid Fuel Cooking Equipment. (Annex A)

This equipment includes ovens, tandoori charcoal pots, grills, broilers, rotisseries, barbecue pits, and any other type of cooking equipment that derives all or part of its heat source or flavoring from the burning of solid cooking fuel.

We would like the committee to consider adding the word "flavoring" because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue.

Submitter Information Verification

Submitter Full Name: Frank Norton
Organization: Society Insurance
Street Address:
City:
State:
Zip:
Submission Date: Fri May 24 15:40:08 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: See action on PI-22, 23 and 3.3.23.2

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

A.3.3.23.2 Solid Fuel Cooking Equipment. (Annex A)

This equipment includes ovens, tandoori charcoal pots, grills, broilers, rotisseries, barbecue pits, and any other type of cooking equipment that derives all or part of its heat source **or flavoring** from the burning of solid cooking fuel.

We would like the committee to consider adding the word “flavoring” because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote, a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

NFPA Member ID 911834

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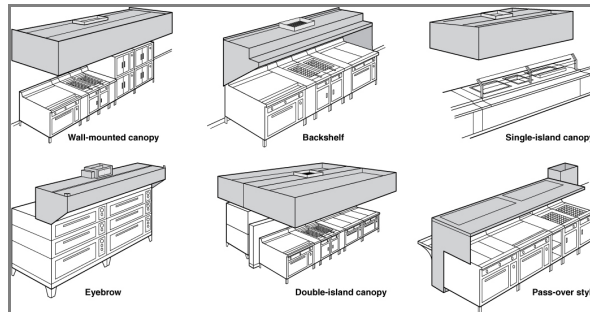


Public Input No. 21-NFPA 96-2024 [Section No. A.3.3.33]

A.3.3.33 Hood.

The term *hoods* as used in this document often refers to Type I hoods, meaning those applied to grease exhaust applications. They are built in various styles, for example, single- or double-island canopy, wall-mounted canopy, noncanopy, backshelf, high sidewall, eyebrow, and pass-over style. All such type and style hoods are applicable to this document, provided they meet all the material and performance requirements of this document. (See *Figure A.3.3.33*.)

Figure A.3.3.33 Styles of Hoods.



The following are types of hoods:

- (1) *Type I*. Hoods designed for grease exhaust applications, **solid fuel cooking appliance(s) and meat smoking appliance(s)**.
- (2) *Type II*. Hoods designed for heat and steam removal and other nongrease applications. These hoods are not applicable to the standard.

Additional Proposed Changes

<u>File Name</u>	<u>Description</u>	<u>Approved</u>
Submission - A.3.3.33_Hood_Annex_A.docx	Submission - A.3.3.33 Hood. (Annex A)	

Statement of Problem and Substantiation for Public Input

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as "ovens" and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as "ovens" and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

A.3.3.33 Hood. (Annex A)

The following are types of hoods:

- (1) Type I. Hoods designed for grease exhaust applications, solid fuel cooking appliance(s) and meat smoking appliances(s).

We would like the committee to consider adding the words "solid fuel cooking appliance(s) and meat smoking appliances(s)." because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which requires these appliances to be under a Type 1 hood.

Submitter Information Verification

Submitter Full Name: Frank Norton
Organization: Society Insurance
Street Address:
City:
State:
Zip:
Submittal Date: Fri May 24 15:50:14 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: See PI-22, 23, and 3.3.23

The purpose of our submission is to make meat smoking ovens, smokers, meat roasters, pits, and grills solid fuel cooking appliances in NFPA 96. The Authority Having Jurisdiction traditionally interrupts meat smoking ovens as “ovens” and not as solid fuel cooking appliances. They are installed, ventilated, and maintained as “ovens” and not as solid fuel cooking appliances. This has resulted in creosote and grease fires in meat smoking ovens.

A.3.3.33 Hood. (Annex A)

The following are types of hoods:

(1) Type I. Hoods designed for grease exhaust applications, **solid fuel cooking appliance(s) and meat smoking appliances(s).**

We would like the committee to consider adding the words “solid fuel cooking appliance(s) and meat smoking appliances(s).” because the burning of solid fuel for flavoring produces creosote, which when mixed with grease vapor from the cooking produces a highly flammable grease/creosote residue which requires these appliances to be under a Type 1 hood.

Reports of fires involving meat smoking ovens are increasing due to the growing number of restaurants that have added this cooking process. According to National Fire Protection Association (NFPA) data, fire departments responded to an estimated average of 12,347 structure fires per year between 2018 and 2022. While we do not know how many of those fires involved meat smoking ovens specifically, we do know that this equipment increases the risk of fire because they produce heat, smoke, grease, flammable debris, and creosote.

The Dangers of Creosote and Grease in Meating Smoking

Creosote also has a low auto-ignition point of 451 degrees Fahrenheit, which is significantly lower than that of grease. Grease buildup is not uncommon in meat smoking, and when it combines with creosote, the fire risk increases considerably. This is because the creosote-grease combination is easier to ignite and can burn hotter than creosote would by itself, often resulting in more destructive fires.

Creosote is made up of condensed volatile gases created by incomplete combustion of wood products used for flavoring. Wood smoke mixed with grease water vapor from meat smoking forms creosote/grease residue that clings to the interior of the oven and the exhaust system ductwork. Creosote is highly combustible and is well known for its fire threat in chimneys of wood-burning fireplaces.

Creosote’s flash point (the lowest temperature at which vapors will ignite when given an ignition source like a spark or flame) is surprisingly low at 165-degrees Fahrenheit. All it takes to ignite creosote in hoods, filters, and ducts is a spark, burning ember, or flame that raises the creosote temperature to 165-degrees F.

Creosote’s auto-ignition point (the lowest temperature at which it spontaneously ignites without an external source of ignition) is also surprisingly low at 451-degrees Fahrenheit. Buildup of creosote, a by-product of wood burning, is the major cause of exhaust system fires, which result from poor preventive maintenance and housekeeping.

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**Public Input No. 38-NFPA 96-2024 [New Section after A.9.2.3.1.1]****A.9.2.3.1**

These luminaires are listed in accordance with UL 1598 *Luminaires*, CSA C22.2 No. 250.0 *Luminaires* or UL 2108 *Low Voltage Lighting Systems*. Luminaires which are evaluated for commercial cooking applications will be identified as suitable for use within a commercial cooking hood, and shall specify the minimum clearance between the cooking surface and the luminaire.

Add Reference Standards to B.1.2.8:

UL 1598 *Luminaires*, 2021, revised 2024

UL 2108 *Low Voltage Lighting Systems*, 2015, revised 2023

Statement of Problem and Substantiation for Public Input

Annex note A9.2.3.1 clarifies standards and marking requirements for luminaires for use in commercial cooking hoods.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
<u>Public Input No. 37-NFPA 96-2024 [Section No. 9.2.3]</u>	
<u>Public Input No. 46-NFPA 96-2024 [Section No. B.1.2]</u>	

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
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Submission Date: Sat Jun 01 13:54:06 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: FR-49-NFPA 96-2024

Statement: Annex note A9.2.3.1 clarifies standards and marking requirements for lighting units for use in commercial cooking hoods. This has been editorially revised to match the existing text, PI-37 was resolved.

**Public Input No. 42-NFPA 96-2024 [Section No. A.13.1.1]****A.13.1.1**

Cooking appliances that are designed for permanent installation, including, but not limited to, ranges, ovens, stoves, broilers, grills, fryers, griddles, and barbecues, should be installed in accordance with the manufacturer's installation instructions.

- (1) Commercial electric cooking appliances should be listed and labeled in accordance with UL 197.
- (2) Microwave cooking appliances should be listed and labeled in accordance with UL 923.
- (3) Oil-burning stoves should be listed and labeled in accordance with UL 896.
- (4) Wood-fired cooking appliances should be listed and labeled in accordance with UL 737 or UL 2162, depending on exact appliance type.
- (5) Gas-fired cooking appliances should be listed and labeled in accordance with ANSI Z83.11.
- (6) Gas-wood-fired cooking appliances should be listed and labeled in accordance with ANSI Z83.11, ~~UL 737~~, and/or UL 2162, depending on exact appliance type.

Statement of Problem and Substantiation for Public Input

The reference to UL 737 is incorrect, as the scope of UL 737 is limited to residential heating stoves which are not intended for commercial cooking applications.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
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City:
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Zip:
Submittal Date: Sat Jun 01 14:15:42 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-42-NFPA 96-2024](#)

Statement: The reference to UL 737 is incorrect, as the scope of UL 737 is limited to residential heating stoves which are not intended for commercial cooking applications.

**Public Input No. 43-NFPA 96-2024 [Section No. A.13.1.2.1]****A.13.1.2.1**

Gas-fueled appliances should be installed to the requirements of NFPA 54 or NFPA 58. Electric appliances should be installed to the requirements of NFPA 70. Solid-fuel fired appliances should be installed to the requirements of NFPA 211.

Statement of Problem and Substantiation for Public Input

Expands the annex note to cover electric and solid-fuel appliances in addition to gas.

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
City:
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Zip:
Submittal Date: Sat Jun 01 14:17:33 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-35-NFPA 96-2024](#)
Statement: Expands the annex note to cover electric and solid-fuel appliances in addition to gas.



Public Input No. 3-NFPA 96-2023 [New Section after A.17.11.6]

A.17.13 The certification documentation might consist of the following:

- (1) The name of the certification company
- (2) The license number, certificate of fitness number or other applicable identifying number that demonstrates the certification company is approved to install, inspect, and maintain LP-Gas systems
- (3) The corporate name of the mobile food service business
- (4) The identifying name on the side of the mobile food vehicle
- (5) Date of inspection
- (6) Vehicle tag number and VIN
- (7) A signed statement by the agent for the certification company that reads: The LP-Gas system has been inspected for compliance with the current editions of NFPA 96 and NFPA 58 and found to be in compliance with the provisions of the these codes. In addition, leak detection has been conducted on the LP-Gas system piping and the piping has been found to maintain integrity.

Statement of Problem and Substantiation for Public Input

Annex Material for PI No.2. The language in this PI was the annex language contained in NFPA 1 to match the code text submitted in PI No. 2. This annex text provides the AHJ, third-party and food truck operator guidance as to what information is needed with the certification. See justification for PI No. 2.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 2-NFPA 96-2023 [New Section after 17.12.7]	PI No. 3 is annex material for PI No. 2
Public Input No. 2-NFPA 96-2023 [New Section after 17.12.7]	

Submitter Information Verification

Submitter Full Name: Anthony Apfelbeck
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Street Address:
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Submittal Date: Wed Sep 20 15:04:59 EDT 2023
Committee: VEN-AAA

Committee Statement

Resolution: The requirements are not appropriate within the scope of NFPA 96. PI-2 was resolved, therefore this PI does not work.

**Public Input No. 46-NFPA 96-2024 [Section No. B.1.2]****B.1.2 Other Publications.****B.1.2.1 ANSI Publications.**

American National Standards Institute, Inc., 25 West 43rd Street, 4th Floor, New York, NY 10036.

ANSI Z83.11, *Gas Food Service Equipment*, 2006 (reaffirmed 2011).

B.1.2.2 ASHRAE Publications.

ASHRAE, 180 Technology Parkway, Peachtree Corners, GA 30092.

Kuehn, T. H., et al., "Effects of air velocity on grease deposition in exhaust ductwork," ASHRAE Research Project 1033-RP Final Report. Minneapolis: University of Minnesota, 2006.

ANSI/ASHRAE 154, *Ventilation for Commercial Cooking Operations*, 2011.

B.1.2.3 ASTM Publications.

ASTM International, 100 Barr Harbor Drive, P.O. Box C700, West Conshohocken, PA 19428-2959.

ASTM E136, *Standard Test Method for Behavior of Materials in a Vertical Tube Furnace at 750°C*, 2016a.

B.1.2.4 CSA Group

CSA Group 178 Rexdale Boulevard, Toronto, ON M9W 1R3, Canada. www.csagroup.org.

CSA C22.2 No 250.0, revised 2024.

B.1.2.5 EPA Publications.

Environmental Protection Agency, William Jefferson Clinton East Building, 1200 Pennsylvania Avenue, NW, Washington, DC 20460.

EPA Test Method 202, *Determination of Condensable Particulate Emissions for Stationary Sources*, 2010.

B.1.2.5 6 GA Publications.

Gypsum Association, 962 Wayne Avenue, Suite 620, Silver Spring, MD 20910.

Fire Resistance Design Manual, 2012.

B.1.2.6 7 IKECA Publications.

International Kitchen Exhaust Cleaning Association, 2331 Rock Spring Road, Forest Hill, MD 21050.

ANSI/IKECA C10, *Standard for the Methodology for Cleaning Commercial Kitchen Exhaust Systems*, 2016.

ANSI/IKECA I10, *Standard for the Methodology for Inspection of Commercial Kitchen Exhaust Systems*, 2015.

B.1.2.7 8 NSF International Publications.

NSF International, P.O. Box 130140, 789 N. Dixboro Road, Ann Arbor, MI 48105.

NSF/ANSI 2, *Food Equipment*, 2014.

B.1.2.8 9 UL Publications.

Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL 60062-2096.

UL 197, *Commercial Electric Cooking Appliances*, 2010, revised 2020.

ANSI/CAN/UL/ULC 199, *Automatic Sprinklers for Fire-Protection Service*, 2022.

UL 199B, *Outline of Investigation for Automatic Sprinkler Systems Used for Protection of Commercial Cooking Equipment*, 2015.

UL 199E, *Outline of Investigation for Fire Testing of Sprinklers and Water Spray Nozzles for Protection of Deep Fat Fryers*, 2004.

ANSI/CAN/UL/ULC 300, *Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, 2022.

UL 710B, *Recirculating Systems*, 2011, revised 2021.

UL 737, *Fireplace Stoves*, 2011, revised 2020.

UL 896, *Oil-Burning Stoves*, 1993, revised 2022.

UL 923, *Microwave Cooking Appliances*, 2013, revised 2020.

UL 1046, *Grease Filters for Exhaust Ducts*, 2010, revised 2022.

UL 2162, *Commercial Wood-Fired Baking Ovens — Refractory Type*, 2014, revised 2019.

UL 8782, *Outline of Investigation for Pollution Control Units for Commercial Cooking Operations*, 2017.

B.1.2.9 10 ULC Publications.

Underwriters Laboratories of Canada, 7 Underwriters Road, Toronto, ON M1R 3A9, Canada.

CAN/ULC-S649, *Standard for Grease Filters for Commercial and Institutional Kitchen Exhaust Fans*, R2021.

B.1.2.10 11 US Government Publications.

US Government Publishing Office, 732 North Capitol Street, NW, Washington, DC 20401-0001.

Title 49, Code of Federal Regulations, Part 180.205, "General Requirements for Requalification of Specification Cylinders."

Statement of Problem and Substantiation for Public Input

Annex note A.9.2.3.1 clarifies standards and marking requirements for luminaires for use in commercial cooking hoods. CSA was added to Annex B and renumbered.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 38-NFPA 96-2024 [New Section after A.9.2.3.1.1]	

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
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City:
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Submittal Date: Mon Jun 03 12:01:47 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-47-NFPA 96-2024](#)
Statement: Creating a new section in Annex B for the inclusion of CSA standards. See FR-38



Public Input No. 45-NFPA 96-2024 [Section No. B.1.2.8]

B.1.2.8 UL Publications.

Underwriters Laboratories Inc., 333 Pfingsten Road, Northbrook, IL 60062-2096.

UL 197, *Commercial Electric Cooking Appliances*, 2010, revised ~~2020~~ 2023 .

ANSI/CAN/UL/ULC 199, *Automatic Sprinklers for Fire-Protection Service*, 2022, revised 2024 .

UL 199B, *Outline of Investigation for Automatic Sprinkler Systems Used for Protection of Commercial Cooking Equipment*, 2015.

UL 199E, *Outline of Investigation for Fire Testing of Sprinklers and Water Spray Nozzles for Protection of Deep Fat Fryers*, 2004.

ANSI/CAN/UL/ULC 300, *Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment*, ~~2022~~ 2024 .

UL 710B, *Recirculating Systems*, 2011, revised 2021.

~~UL 737, *Fireplace Stoves*, 2011, revised 2020.~~

UL 896, *Oil-Burning Stoves*, 1993, revised 2022.

UL 923, *Microwave Cooking Appliances*, 2013, revised ~~2020~~ 2024 .

UL 1046, *Grease Filters for Exhaust Ducts*, 2010, revised 2022.

UL 2162, *Commercial Wood-Fired Baking Ovens — Refractory Type*, 2014, revised 2019.

UL 8782, *Outline of Investigation for Pollution Control Units for Commercial Cooking Operations*, 2017.

Statement of Problem and Substantiation for Public Input

Update references to most current editions. UL 737 is incorrect, as the scope of UL 737 is limited to residential heating stoves which are not intended for commercial cooking applications.

Related Public Inputs for This Document

<u>Related Input</u>	<u>Relationship</u>
Public Input No. 32-NFPA 96-2024 [Section No. 2.3.3]	
Public Input No. 33-NFPA 96-2024 [Section No. 2.3.4]	

Submitter Information Verification

Submitter Full Name: Kelly Nicoletto
Organization: UL Solutions
Street Address:
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State:
Zip:
Submittal Date: Sat Jun 01 14:25:59 EDT 2024
Committee: VEN-AAA

Committee Statement

Resolution: [FR-46-NFPA 96-2024](#)

Statement: Update references to most current editions. UL 737 is incorrect, as the scope of UL 737 is limited to residential heating stoves which are not intended for commercial cooking applications. Included UL 1598 and UL 2108 per FR-38.