

CLASS 1

Examples of equipment

Range (burners or hot top), stove and/or hot plate (gas burner, electric coil, or flat top), induction cooker, electric frying pan, convection oven if used for cooking chicken wings or other bulk meats, oven (if used for roasting meat), char broiler, wok, fry grill, griddle, Salamander, deep fat fryer, pan frying, barbecue, rotisserie, don air vertical broiler, tilting skillet, braising pan, any equipment recommended to have fire suppression by the manufacturer, and any equipment which produces or has been designed by the manufacturer to have the potential to produce comparable amounts of smoke or grease defined in the NFPA 96, A.10.1.2

CLASS 2

Examples of equipment

Any of the following if they are >6kW (20,478 BTU/h):

Closed pizza oven and conveyor pizza oven (if used only for pizza or bread), baking oven, pastry oven, warming oven, open Bain Marie, range, coffee roaster, hot dog display heater, popcorn maker, roll warmer, steam reconstitution device, and steamer.

If an appliance is designed with the potential for Class 1 Cooking, and will only be used for Class 2 cooking, then additional requirements will apply. Specific requirements can be found at fortstjohn.ca/commercial-kitchens

CLASS 4

Examples of equipment

Giles Vent less Hood Fryer (previously called Chester Fried Vent less Hood Fryer), Perfect Fryer, PFC model series, vent less commercial deep fat fryers, and Belshaw Donut Robot Fryer with insider vent less cabinet.

CLASS 5

Examples of equipment

All cooking equipment where a hood is not provided.

For specific requirements for each Cooking Class visit: fortstjohn.ca/commercial-kitchens



Scan QR Code
to visit our Building
Page for:

- Specific Requirements
- Web resources
- Contact Info
- & More!

Questions?

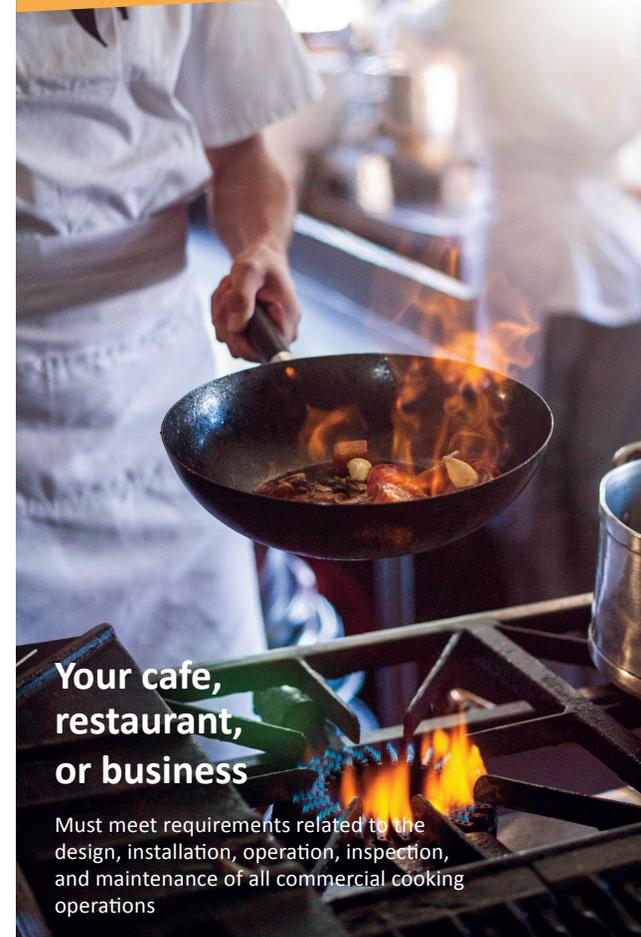
Contact Building Inspection:
250-794-3263 or
building@fortstjohn.ca

City of Fort St. John

Commercial Kitchens



Cooking Operation
Requirement Information



**Your cafe,
restaurant,
or business**

Must meet requirements related to the design, installation, operation, inspection, and maintenance of all commercial cooking operations



FORT ST. JOHN
The Energetic City

All Commercial Cooking Operations

In order to reduce the potential fire hazard of commercial cooking operations all restaurants, cafés, and businesses with commercial kitchens in the city of Fort St. John must meet the following requirements related to the design, installation, operation, inspection, and maintenance of all commercial cooking operations:

- Cooking equipment used in processes producing smoke or grease-laden vapour must be equipped with an exhaust hood that complies with NFPA 96.
- Cooking that produces grease-laden vapour and that might be a source of ignition of grease in the hood, grease removal device, or duct must be protected by fire extinguishing equipment that conforms to NFPA 10 and NFPA 17A.
- Fire extinguishing equipment shall include both automatic fire extinguishing systems as primary protection and portable fire extinguishers as secondary backup.
- The cooking equipment shall conform to the components, installation and maintenance as per NFPA 10, NFPA 17A, and NFPA 96.
- Fire protection systems for commercial cooking equipment using vegetable oil or animal fat must conform to BC Building Code Part 6 and to ANSI/UL 300 or ULC/ORD-C1254.6.
- The City of Fort St John requires the business owner/operator have equipment serviced and approved by a Certified ASTTBC service provider to ensure that all equipment is current, well maintained and safe to operate.
- Additional requirements for Commercial Kitchens in Fort St. John are based on the cooking class of a business' cooking operations. Please see an extensive list of the cooking classes below and ensure that your Commercial Kitchen meets the requirements specific to its class.

Cooking Classes

Additional requirements for Commercial Kitchens in Fort St. John are based on the cooking class of a business' cooking operations. Please see an extensive list of the cooking classes below and ensure that your Commercial Kitchen meets the requirements specific to its class.

CLASS 1 (grease-laden vapours)



CLASS 2 (steam & heat removal)



CLASS 4 (self-contained)



CLASS 5 (no hood)



CLASS 1 (grease-laden vapours)

A Class 1 Cooking Operation is defined as any cooking process which produces significant smoke or grease-laden vapours, and includes any equipment which has been designed by the manufacturer to be able to produce significant smoke or grease-laden vapours, except where specifically approved under another Class. Class 1 cooking operations require Type 1 Hood Duct and Fixed Suppression systems.

CLASS 2 (steam & heat removal)

A Class 2 Cooking Operation is defined as any cooking equipment or process which produces significant steam or heat but does not produce grease-laden vapours.

CLASS 4 (self-contained)

Class 4 Cooking Operation is defined as cooking equipment listed by an accredited certification organization such as ULC, or ETL to ventilate into the room. These devices typically have their own fire suppression and grease filtering systems.

CLASS 5 (no hood)

A Class 5 Cooking Operation is defined as cooking equipment where a hood is not provided. Products from the cooking operation may be removed by natural ventilation. Class 5 does not include cooking procedures which produce significant grease-laden vapours, significant steam or significant heat.

See table of examples of equipment for each cooking class on next page >>