

This guideline is intended to provide an overview of the City of Winnipeg requirements that pertain primarily to ventilation control and fire protection of commercial cooking equipment. The pamphlet includes information on when permits are required and emphasizes owner/user responsibilities for the use and maintenance of the equipment.

The technical requirements pertaining to commercial cooking equipment are referenced in:

- 1) The Manitoba Building Code, (M.B.C.);
- 2) The Manitoba Fire Code, (M.F.C.);
- 3) The Winnipeg Electrical By-law;
- 4) Natural Gas & Propane Installation Code, CAN/CSA - B149.1; and
- 5) National Fire Prevention Association (NFPA) 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations".

The latter document provides technical requirements pertaining to the installation and maintenance of cooking equipment exhaust systems and includes the electrical requirements. NFPA 96 is referenced by both the Manitoba Building Code and the Manitoba Fire Code.

The application of NFPA 96 is concerned with the potential fire hazard of cooking operations, irrespective of the type of cooking equipment used.

NEW INSTALLATIONS

Do I require a permit?

Yes! A mechanical permit is required for new installations.

Who can apply for a mechanical permit?

A mechanical contractor licensed with the City of Winnipeg can apply for a mechanical permit.

Where does a mechanical contractor apply for a mechanical permit?

Apply at the Planning, Property and Development Department on the main floor, Unit 31- 30 Fort Street. You will then be referred to the Mechanical Plan Examination staff.

What information must be presented to obtain the mechanical permit?

Two (2) copies of the mechanical system drawings must be presented showing compliance with the M.B.C. and NFPA 96.

Do my drawings require the seal of a professional engineer?

Yes. All drawings shall be prepared, signed and sealed by a professional engineer entitled to practice in the Province of Manitoba and skilled in the appropriate section of the work concerned.

Are there any requirements for outdoor air to be introduced into food and beverage services seating areas?

Yes. The outdoor air requirements are referenced through the M.B.C. for food and beverage services.

EXISTING COOKING EQUIPMENT EXHAUST SYSTEMS

■ **ALTERATIONS** - (*This means the repair/renewal/alteration or extension of the cooking equipment exhaust system.*)

Do I require a permit?

Yes. A permit is required for alterations to existing cooking equipment exhaust systems.

What information must I present to obtain the permit?

The information required is the same as for new installations.

NOTE: The use of existing or used equipment is subject to M.B.C. "Used Materials, Appliances and Equipment." Used equipment shall be certified by a professional engineer.

I want to relocate or change an appliance, do I need a permit?

No. A permit is not required for the change or relocation of appliances under an existing exhaust canopy (hood) unless the change or relocation includes gas fitting or electrical work, in which case gas and/or electrical permits would be required.

■ **MAINTENANCE**

Do I need a permit?

No. A permit is not required for maintenance of existing equipment exhaust systems.

Who has the responsibility of care and maintenance of cooking equipment exhaust systems?

The owner or user of the facility is responsible for the care and maintenance of all existing systems.

MAKE-UP AIR SYSTEM

Do I require a make-up air system for my cooking equipment exhaust system?

Yes. The M.B.C. and the NFPA 96 require that make-up air be provided for all exhaust systems.

Should the make-up air be heated?

Yes. The M.B.C. requires that when make-up air is introduced from outdoors to occupied parts of the building in the winter a means of tempering the air to maintain the indoor design temperature shall be provided.

Are the exhaust and make-up air required to be interlocked?

Yes. The M.B.C. requires interlocking.

How can I determine if my cooking equipment exhaust system has adequate make-up air?

An air balance test by a member of The Canadian Associated Air Balance Council (CAABC) can be used to verify adequate make-up air.

How will I know if the maintenance of my system is adequate?

Contact your district Health Food Inspector and/or City of Winnipeg Fire Prevention Branch.

How will I know if I am required to replace/up-grade an existing system or part of an existing system?

Contact the City of Winnipeg Fire Prevention Branch for their assessment at 204-986-6358.

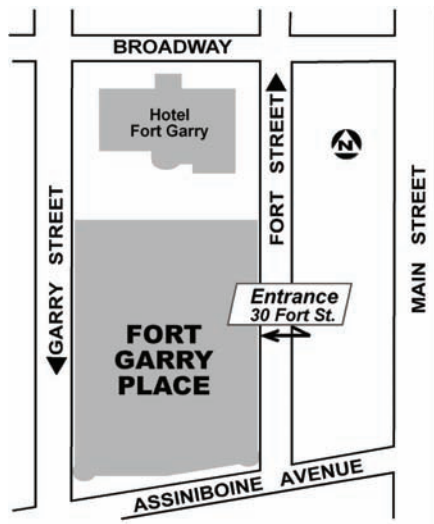
NOTE:

Class K Fire Extinguishers are required for cooking oil fires.

In-Person Customer Service Hours are:

Tuesday to Friday 8:30 am to 4:30 pm - All Zoning, Permits and Plan Examination services are available at Unit 31 – 30 Fort Street.

Mondays 8:30 am to 4:30 pm are reserved for telephone inquiries and completed application drop-offs. This enables Zoning and Permits staff to process building and development applications received throughout the week



For more information on the regulations for commercial cooking equipment contact:

Plan Examination Branch
PH: 204-986-5268
FAX: 204-986-3045

or



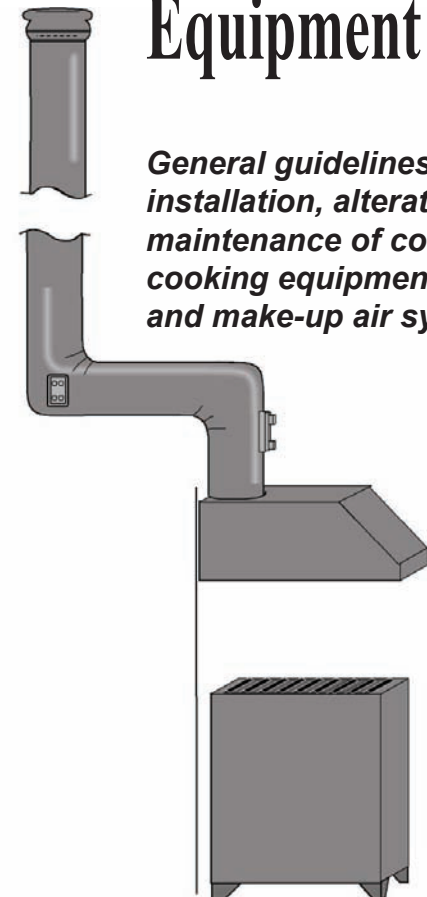
Winnipeg
at your service.

City of Winnipeg
Planning, Property and Development
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www.winnipeg.ca/ppd

July 2009

Commercial Cooking Equipment



*General guidelines for the
installation, alteration and
maintenance of commercial
cooking equipment exhaust
and make-up air systems*