

WAC 51-54A-0609 Section 607—Commercial kitchen hoods.

607.2 Where required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease laden vapors.

EXCEPTIONS: 1. A Type I hood shall not be required for an electric cooking appliance where an approved testing agency provides documentation that the appliance effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with Section 17 of UL 710B.
 2. A Type I hood shall not be required to be installed in an R-2 occupancy, an assisted living facility licensed under chapter 388-78A WAC, or a residential treatment facility licensed under chapter 246-337 WAC with not more than 16 residents.

607.2.1 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I, Type II or residential hoods as required for the type of appliances and processes in accordance with Table 607.2.1 or Sections 507.2 and 507.3 of the *International Mechanical Code*.

**Table 607.2.1
 Type of Hood Required for Domestic
 Cooking Appliances in the Following
 Spaces^{a, b}**

Type of Space	Type of Cooking	Type of Hood
Church	1. Boiling, steaming and warming precooked food	Residential hood ^c or Type II hood
	2. Roasting, pan frying and deep frying	Type I hood
Community or party room in apartment and condominium	1. Boiling, steaming and warming precooked food	Residential hood ^c or Type II hood ^d
	2. Roasting, pan frying and deep frying	Type I hood
Day care	1. Boiling, steaming and warming precooked food	Residential hood ^c or Type II hood ^d
	2. Roasting, pan frying and deep frying	Type I hood
Dormitory, assisted living facility, nursing home	1. Boiling, steaming and warming precooked food	Residential hood ^c or Type II hood
	2. Roasting, pan frying and deep frying	Type I hood
Office lunch room	1. Boiling, steaming and warming precooked food	Residential hood ^c or Type II hood ^d
	2. Roasting, pan frying and deep frying	Type I hood

^a Commercial cooking appliances shall comply with Section 507.2 of the *International Mechanical Code*.

^b Requirements in this table apply to electric or gas fuel appliances only. Solid fuel appliances or charbroilers require Type I hoods.

^c Residential hood shall ventilate to the outside.

^d Type II hood required when more than one appliance is used.

^e Hoods are not required where the HVAC design meets IMC 507.3.

607.3 Operations, inspection and maintenance. Commercial cooking systems shall be operated, inspected and maintained in accordance with Sections 607.3.1 through 607.3.4 and Chapter 11 of NFPA 96.

[Statutory Authority: RCW 19.27.031 and 19.27.074. WSR 19-24-058, § 51-54A-0609, filed 11/27/19, effective 7/1/20; WSR 16-03-055, § 51-54A-0609, filed 1/16/16, effective 7/1/16. Statutory Authority: RCW 19.27A.031, 19.27.074 and chapters 19.27 and 34.05 RCW. WSR 13-04-063, § 51-54A-0609, filed 2/1/13, effective 7/1/13.]