

(Effective March 15, 2024)

WAC 51-54A-0606 Section 606—Commercial cooking equipment and systems.

606.2 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. Factory-built commercial exhaust hoods that are listed and labeled in accordance with UL 710, and installed in accordance with Section 304.1 of the *International Mechanical Code*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4, and 507.5 of the *International Mechanical Code*.
 2. Factory-built commercial cooking recirculating systems that are listed and labeled in accordance with UL 710B, and installed in accordance with Section 304.1 of the *International Mechanical Code*, shall not be required to comply with Sections 507.1.5, 507.2.3, 507.2.5, 507.2.8, 507.3.1, 507.3.3, 507.4, and 507.5 of the *International Mechanical Code*. Spaces in which such systems are located shall be considered to be kitchens and shall be ventilated in accordance with Table 403.3.1.1 of the *International Mechanical Code*. For the purpose of determining the floor area required to be ventilated, each individual appliance shall be considered as occupying not less than 100 square feet (9.3 m²).
 3. Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are listed and labeled for the application in accordance with NFPA 96, a hood shall not be required at or above them.
 4. 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 UL 710B.
 5. A Type I hood shall not be required to be installed in an R-2 occupancy with not more than 16 residents.

606.2.1 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 606.2.1 and Sections 507.2 and 507.3 of the *International Mechanical Code*.

**Table 606.2.1
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

Type of Space	Type of Cooking	Type of Hood
	2. Roasting, pan frying, and deep frying	Type I hood
Office lunch room	1. Boiling, steaming, and warming precooked food 2. Roasting, pan frying, and deep frying	Residential hood ^c or Type II hood ^d 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.

606.3 Operations, inspection, and maintenance. Commercial cooking systems shall be operated, inspected, and maintained in accordance with Sections 606.3.1 through 606.3.4 and Chapter 12 of NFPA 96.

[Statutory Authority: RCW 19.27.031 and 19.27.074. WSR 22-13-093, 23-12-107, and 23-20-027, § 51-54A-0606, filed 6/14/22, 6/7/23, and 9/25/23, effective 3/15/24.]