Purpose
To clarify which scenarios require a Type I Hood & Duct System and which scenarios require a Type II Hood & Duct System.

Scope
Cooking equipment hoods in churches, fire stations, educational, day-care occupancies and/or similar non-restaurant occupancies.

Definitions
IMC means the International Mechanical Code

Policy/Conditions
A commercial hood (Type I or Type II) will not be required when domestic ranges and ovens are used for heating or occasional preparation of foods such as lunches, potlucks, etc.

If 30 or more meals per day are prepared on a regular basis, or more than two residential ranges are used, a Type II hood is required.

If a commercial range is installed or grease producing equipment is used, a Type I hood must be installed.

Rationale
Although these structures may be considered commercial occupancies, their kitchens are not considered commercial cooking establishments. As a general rule, Section 507.2.3 indicates a Type I or II hood would be required for domestic appliances, but states when the “Domestic cooking appliance (is) utilized for commercial purposes.” Most churches, fire stations, office buildings, day care centers, etc. have small kitchens designed for occasional preparation of small meals for the occupants of the building, but these kitchens are not designed or used for commercial cooking purposes.

References/Sources
Oregon Statewide Interpretation No. 507.2.3
International Mechanical Code
City of San Antonio, Texas

Appendix/Attachments