



California State Fire Marshal Information Bulletin

December 20, 2008

STATE FIRE MARSHAL GUIDANCE FOR

UL 300 COMPLIANCE

With the trend of using vegetable oils instead of animal fats in deep fryers and its associated fire hazards, the State Fire Marshal has been working diligently with the fire service, the restaurant industry, and numerous other stakeholders since the late 1990's to develop and implement regulations which would provide a reasonable degree of fire and life safety to address the issue. The result was the adoption of UL 300 in the 2007 California Fire Code.

Since that time, many jurisdictions have requested guidance from the Office of the State Fire Marshal regarding enforcement of deadlines for compliance with UL 300. The 2007 California Fire Code § 904.11 requires that all existing dry-chemical and wet-chemical extinguishing systems, with the exception of public school kitchens without deep-fat fryers, comply with UL 300 no later than the second required servicing of the fire extinguishing system following the effective date of the regulations. The last date for existing systems to be retrofitted in order to be in compliance with this section is December 31, 2008.

While the code is very clear as to the requirement, local authorities having jurisdiction have the regulatory ability to evaluate unique situations within their jurisdictions and apply the California Fire Code as they deem necessary.

For information regarding the California State Fire Marshal Office please visit our website <http://osfm.fire.ca.gov>