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California State Fire Marshal Information Bulletin

UL 300 - Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Areas

The Office of the State Fire Marshal has amended Section 904.11 of the 2007 California Fire Code to clarify the application of Underwriters Laboratories Standard 300 (UL 300). These Regulations become effective January 1, 2008.

At that time all new automatic fire extinguishing systems used for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300. All existing dry chemical and wet chemical fire extinguishing systems installed for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300, no later than the second required servicing of the system after January 1, 2008.

Exception: Public schools kitchens, without deep-fat fryers, shall be upgraded to a UL 300 compliant system during state funded modernization projects that are under the jurisdiction of the Division of the State Architect (DSA).

All systems shall be installed in accordance with the California Mechanical Code, 2007 edition, appropriate adopted standards, their listing and the manufacturers' installation instructions.

Exception: Factory-built commercial cooking recirculating systems that are tested, listed, labeled and installed in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the California Mechanical Code 2007 edition.

The regulations requiring retroactive compliance with UL 300 for all fire suppression systems installed within a Type 1 Hood should not influence the decision to replace the hood itself, any changes required to the hood would be at the discretion of the Authority Having Jurisdiction.

If you have any questions regarding the adoption of these regulations please contact James Parsegian at james.parsegian@fire.ca.gov or (916) 445-8415.

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