

1346.0507 SECTION 507 COMMERCIAL KITCHEN HOODS.

Subpart 1. **Section 507.1.** IMC Section 507.1 is amended by adding subsection 507.1.1 after the exceptions to read as follows:

507.1.1 Factory built systems with exhaust or recovery. Where factory built commercial cooking recirculating systems or dishwashers and potwashers equipped with heat and vapor exhaust or recovery systems are installed, the sensible and latent heat from the systems shall be included in the HVAC design calculations of the kitchen. A mechanical HVAC system shall be provided to maintain maximum relative humidity of 65 percent in the space.

Subp. 2. **Section 507.2.** IMC Section 507.2 is amended to read as follows:

507.2 Where required. A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

507.2.1 Type I hoods. Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges, and wok ranges.

507.2.1.1 Operation. Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.

507.2.2 Type II hoods. Type II hoods shall be installed where cooking or dishwashing appliances produce heat, steam, or products of combustion and do not produce grease or smoke, such as steamers, kettles, pasta cookers, and dishwashing machines.

Exceptions:

1. Under-counter-type commercial dishwashing machines.
2. A Type II hood is not required for dishwashers and potwashers that are provided with heat and water vapor exhaust or recovery systems that are supplied by the appliance manufacturer and are installed in accordance with the manufacturer's instructions. The additional heat and moisture loads generated by such appliances shall be accounted for in the design of the HVAC system. The HVAC system shall maintain a maximum relative humidity of 65 percent in the space.
3. A single light-duty electric convection, bread, retherm, or microwave oven that are rated at 3.7 kW or less. The additional heat and moisture loads generated by such appliances shall be accounted for in the design of the HVAC system. The HVAC system shall maintain a maximum relative humidity of 65 percent in the space.

4. A Type II hood is not required for the following electrically heated appliances: toasters, steam tables, popcorn poppers, hot dog cookers, coffee makers, rice cookers, egg cookers, and holding/warming ovens that are rated at 3.7 kW or less. The additional heat and moisture loads generated by such appliances shall be accounted for in the design of the HVAC system. The HVAC system shall maintain a maximum relative humidity of 65 percent in the space.

Subp. 3. [Repealed, 34 SR 537]

Subp. 4. **Section 507.2.3.** IMC Section 507.2.3 is amended to read as follows:

507.2.3 Domestic cooking appliances used for commercial purposes. Domestic cooking appliances utilized for commercial purposes shall be provided with Type I or II hoods as required for the type of appliances and processes in accordance with amended IMC Section 507.2. Refer to the Minnesota Food Code, Minnesota Rules, chapter 4626, for additional requirements for commercial kitchen hoods licensed and inspected by the Department of Agriculture, Department of Health, or local authorities that conduct inspections of food establishments.

Subp. 5. [Repealed, 34 SR 537]

Subp. 6. **Section 507.4.** IMC Section 507.4 is deleted.

Subp. 7. **Section 507.5.** IMC Section 507.5 is amended to read as follows:

507.5 Type II hood materials. Type II hood materials shall be constructed of stainless steel not less than 0.024 inch (0.61 mm) (No. 24 Gage) in thickness, copper sheets weighing not less than 24 ounces per square foot (7.3 kg/m²), or of other approved material and gage. Refer to the Minnesota Food Code, Minnesota Rules, chapter 4626, for additional requirements for commercial kitchen hoods licensed and inspected by the Department of Agriculture, Department of Health, or local authorities that conduct inspections of food establishments.

Subp. 8. **Section 507.7.** IMC Section 507.7 is amended to read as follows:

507.7 Hood joints, seams, and penetrations. Hood joints, seams, and penetrations shall comply with amended IMC Section 507.7.1 and IMC Section 507.7.2.

Subp. 9. **Section 507.7.1.** IMC Section 507.7.1 is amended to read as follows:

507.7.1 Type I hoods. Type I hoods shall be designed, constructed, and installed in accordance with Chapter 5 of NFPA 96-2008.

Subp. 10. **Sections 507.8 to 507.11.2.** IMC Sections 507.8 through 507.11.2 are deleted.

Subp. 11. [Repealed, 34 SR 537]

Subp. 12. **Section 507.14.** IMC Section 507.14 is deleted.

Subp. 13. [Repealed, 34 SR 537]

Statutory Authority: *MS s 16B.59; 16B.61; 16B.64; 326B.101; 326B.106; 326B.13*

History: *29 SR 299; L 2007 c 140 art 4 s 61; art 13 s 4; 34 SR 537*

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