Fee Amount: $90.00
Fee Code: 2.2

1. Inspections shall be completed at 2820 M St., Bakersfield, CA 93301
2. Fee shall be submitted at time of application submittal. Make check payable to Kern County Fire Department. Visa and MasterCard accepted.
3. Commercial hood systems (wet type) shall be designed, installed, and maintained in accordance with NFPA 17A, California Electrical Code, California Plumbing Code, and the system manufacturer’s specifications.
   a. System nozzle type and size.
   b. Detection line (link temperature and quantity).
   c. Maximum allowable flow points and number of flow points being used.
   d. If a fire alarm system exists, hood system must be interconnected to fire alarm.
   e. Upon activation of the system, an audible alarm horn and visual indicator strobe at the same location shall be provided.
   f. External or internal make-up air shall shut off when system activates.
   g. Exhaust air shall remain on when system is activated.
4. All new installations shall conform to the U.L. 300 system’s design.
5. All upgrade installations must be UL 300 listed and compatible with manufacturer’s design and installation requirements.
6. Gas piping shall be permitted to be installed in accessible spaces between a fixed ceiling and a dropped ceiling, whether or not such spaces are used as a plenum. Valves shall not be located in such spaces.

Exception: Appliance shutoff valves required by this code shall be permitted to be installed in accessible spaces containing vented appliances.

Plans Submittal Requirements for Commercial Fire Suppression

A complete floor plan that provides the following information:
- Kitchen area, or specific area of installation
- Hood location
- All exiting from area of hood location
- Counter tops
- Remote pull, location
- Gas valve, location
- System tank, location
- Partitions
- Walls
- One line diagram of all piping
- All appliances
- Nozzle locations, height dimensions to appliance
- Location of audible alarm Horn and visual indicator

7. All clean agent systems i.e. FM 200, shall comply with 2016 California Fire Code 904.10 through 904.10.3 and NFPA 2001. Upon activation of the system, an audible alarm horn and visual indicator strobe at the same location shall be provided.

8. All factory-built commercial cooking recirculating systems that are tested, listed and labeled and installed in accordance with UL 710 (b) and the California Mechanical Code. CFC 904.12

Additional Requirements: ________________________________________________________________

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Mailing Address:
Kern County Fire Department
2820 M St.
Bakersfield, CA 93301
Attn: Fire Prevention

Proof of ownership (Registration), vehicle license

Commercial kitchen system has an inspection within the last 6 months (write on label last 5-digits of VIN)

- Check fans are operable
- Nozzles are lined up

1. Liquefied petroleum equipment shall be installed to meet applicable fire authority standards.

Fire Extinguishers – one 2A10BC or greater and one K Extinguisher (write on label last 5-digits of VIN)

Exits – A second means of exit shall be provided in the side opposite the main exit door, or in the roof, or the rear of the unit, with an obstructed passage of at least 24” by 36”. It shall be labeled “Emergency Exit” in contrasting colors with letters at least 1” high

Electrical panel – make sure there are no open slots