



## Long-Term Care Regulation Technical Memorandum

<b>Number:</b> TM 2023-01
<b>Title:</b> Protection of Cooking Operations in Large Type B ALFs
<b>Provider Types:</b> Assisted Living Facility (ALF)
<b>TAC Reference:</b> See Endnote. <sup>1</sup>
<b>Date Issued:</b> August 31, 2023

### 1.0 Subject and Purpose

This technical memorandum (TM) provides guidance on the interpretation of, and compliance with, the requirements for protection of cooking operations in large Type B ALFs, as established in Texas Administrative Code, Title 26 (26 TAC), Chapter 553, Licensing Standards for Assisted Living Facilities.<sup>2</sup> This TM does not provide guidance on the interpretation of, and compliance with, the requirements for protection of cooking operations in small Type A, small Type B, and large Type A ALFs. Guidance on requirements for protection of cooking operations in small Type A, small Type B, and large Type A ALFs are found in [TM 2022-02, Protection of Cooking Operations in Small Type A, Small Type B, and Large Type A ALFs](#).

The guidance provided in this TM cannot address every unique condition or configuration related to protection of cooking operations. Compliance can only be evaluated based upon the particular on-site conditions in each situation. This TM applies only to the provisions of 26 TAC Subchapter D specifically addressed herein.<sup>3</sup> It does not constitute a substantive change to any provision of those sections, nor does it address or modify any other rule in Chapter 553 or other legal requirement to which an ALF is subject, including requirements for approval by a local authority having jurisdiction (AHJ) for enforcement of its own standards.

### 2.0 Policy Details & Provider Responsibilities

Because cooking involves heat-producing appliances, a cooking operation can be a potential source of fire in an ALF. The ALF rules refer to cooking

operations. National Fire Protection Association (NFPA) codes and standards referenced in the ALF rules refer to cooking facilities. Both terms describe fire protection measures a facility must take to protect an ALF from the risk of fire originating in a location where cooking takes place. Cooking equipment that produces grease-laden vapors might be a source of ignition. A cooking operation is not necessarily considered a hazardous area according to the ALF rules or an NFPA standard, but still may require specific fire protection features.

This document includes a number of endnotes and attachments that provide more detailed information about subjects discussed in the document. HHSC encourages readers to review the endnotes and attachments.

## **2.1 Cooking Operations**

A cooking operation is any location within an ALF where the ALF is preparing meals, regardless of who can access the cooking operation. A cooking operation can use residential cooking equipment<sup>4</sup> or commercial cooking equipment.<sup>5</sup>

When cooking equipment is present in a resident living unit, there may be additional fire safety features required, but the cooking equipment is not considered a “cooking operation” as discussed in this document in that it is not required to have the same protections as cooking equipment used by the ALF to prepare meals. See the guidance in section [2.2](#) of this document for additional fire safety features required when independent cooking equipment is present in a resident living unit in a large Type B ALF.

Other AHJs, such as fire marshals and municipal building departments, may require an ALF to protect a cooking operation even when the ALF rules do not require such protection. Those AHJs might also require different protection features or might require more protection features than those required in the ALF rules. Other AHJs might not permit protection features or approaches permitted by HHSC. The ALF rules require an ALF to meet the requirements of other AHJs, in addition to the ALF rules, to obtain a license. Therefore, an ALF must meet the requirements of HHSC and other AHJs, combined.

### 2.1.1 NFPA 101

NFPA 101, *Life Safety Code*,<sup>6</sup> is an NFPA code that addresses safety to life from fire. NFPA 101 is the basis of the ALF facility construction rules.

According to the ALF rules, a large Type B ALF licensed before August 31, 2021, and continually operated under an assisted living license without interruption since then, must meet the requirements for a limited care facility in NFPA 101, Chapter 19, Existing Health Occupancies.<sup>7</sup> A large Type B ALF initially licensed on or after August 31, 2021, or any new building or building addition to a currently licensed large Type B ALF constructed on or after August 31, 2021, must meet the requirements for a limited care facility in NFPA 101, Chapter 18, New Health Care Occupancies.<sup>8</sup>

Depending on the layout of the facility, NFPA 101 requires cooking operations, in health care occupancies, other than limited cooking, to be protected in one of three ways.

The three ways are as follows:

1. A kitchen that is open to a corridor, preparing meals for 30 or fewer persons, must meet specific requirements outlined in NFPA 101 for health care occupancies.<sup>9</sup>

See section [3.2.1](#) of this document for fire protection features required when a kitchen is open to a corridor.

2. A kitchen that is not open to a corridor, preparing meals for 30 or fewer persons, can meet a subset of requirements outlined in NFPA 101 for kitchens in health care occupancies that are open to a corridor, instead of the requirements in option 3 below.<sup>10</sup>

See section [3.2.2](#) of this document for fire protection features required when a kitchen preparing meals for 30 or fewer is not open to a corridor.

3. A kitchen that is not open to the corridor, preparing meals for any number of persons, must meet NFPA 96. If the

kitchen prepares meals 30 or fewer persons, it can meet option 2 above.<sup>11</sup>

See section [3.2.3](#) of this document for fire protection features required when a kitchen not open to a corridor is preparing meals for any number of persons.

[Attachment 1](#) to this document provides a side-by-side comparison of these three options for protection of a cooking operation in a new large Type B ALF.

[Attachment 2](#) provides a comparison for an existing large Type ALF.

### **2.1.2 NFPA 96**

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*,<sup>12</sup> is an NFPA standard intended to reduce the potential fire hazard of cooking operations regardless of the type of cooking equipment used or what type of building it is used in.

NFPA 96 describes mandatory minimum preventive and operational fire safety standards for the design, installation, operation, inspection, and maintenance of cooking operations. This document does not describe all the requirements of NFPA 96. An ALF that must comply with NFPA 96 should become familiar with NFPA 96 and should consult qualified professionals about the specific NFPA 96 requirements that apply to the ALF.

Large Type B ALFs must comply with the requirements of NFPA 96 where NFPA 101 or the ALF rules require such compliance. A local AHJ can require compliance with NFPA 96 or the implementation of fire safety measures at a cooking operation even if HHSC does not.

A cooking operation protected according to NFPA 96 is not considered a “hazardous area.”

NFPA 96 includes requirements for:

- operation of all types of cooking equipment;
- exhaust or vent hoods, sometimes called range hoods;
- grease removal devices;
- exhaust ductwork;
- exhaust fans;
- dampers associated with exhaust systems;
- fire-extinguishing equipment, including fixed extinguishing systems in exhaust hoods and portable fire extinguishers;
- additional components or systems that play a role in the capture, containment and control of grease-laden waste; and
- the periodic inspection, testing and maintenance of any equipment required or governed by NFPA 96.

Where an ALF is required to comply with NFPA 96 according to NFPA 101 or the ALF rules, NFPA 96 might exempt the ALF from the requirements of NFPA 96 if the ALF cooking operations use residential cooking equipment.<sup>13</sup>

See section [3.2](#) of this document for guidance on when all or part of NFPA 96 applies to a cooking operation in a large Type B ALF.

#### **2.1.2.1 Design and Installation of Systems**

The design and installation of the systems that are required by NFPA 96 are highly technical in nature. An ALF may need to engage professionals who are properly trained, qualified, and certified to perform the necessary work, depending on the system.

An ALF might have to submit design and installation plans for an exhaust hood and built-in fire extinguishment systems to a local AHJ for review and approval before installation. An ALF may have to apply and pay a fee to receive a permit from the AHJ to install the hood and other systems, which could involve the AHJ performing periodic inspections during the installation process and performing

a final acceptance inspection and test when the installation is complete.

In Texas, the design and installation of a fixed, automatic fire extinguishment system in a range hood must be performed by a person employed by a company registered with the State Fire Marshal's Office<sup>14</sup> (SFMO) and licensed by the SFMO to perform the work. When a fire extinguishment system is installed in a range hood, the licensed installer will sign and place an installation label on the system to certify the system was installed according to the manufacturer's installation instructions. HHSC will review the installation tag during licensing inspections. Any time a licensed installer installs, modifies, or adds to a fire extinguishment system, the installer completes an installation certificate using a form provided by the SFMO. An ALF should retain a copy of this form in a safe place because it will contain information that the ALF will need if it ever needs to modify the range hood or fire extinguishment system.

#### **2.1.2.2 Inspection, Testing, and Maintenance (ITM)**

An ALF must ensure the ITM of any equipment or system that is required by NFPA 96 is performed on a regular basis. ITM tasks on a fixed extinguishment system installed in a range hood must be performed semiannually by a person licensed by the SFMO to perform the work.<sup>15</sup> Other ITM tasks, such as maintenance and cleaning of range hoods, must be performed by knowledgeable individuals, but no special license is required.

HHSC does not require an ALF to have a contract with a company to perform ITM services on kitchen exhaust and fire protection systems. An ALF can hire qualified persons to perform this work, as needed, as long as the work is performed at the frequencies required by NFPA 96.

Maintenance of exhaust hoods and fire-extinguishing systems in exhaust hoods must be performed by properly

trained, qualified, and certified persons at least semiannually.<sup>16</sup> Some components of the fire-extinguishing system are considered expendable and may have to be cleaned or replaced every year. In Texas, the fire extinguishment system in a range hood must be inspected, tested, and maintained by a person employed by a company registered with the SFMO and licensed by the SFMO to perform the work. Any time a licensed person performs service on a fire extinguishment system that person must complete, sign, and attach to the system, a service tag that indicates the work that was done. HHSC will review the service tags on a fire extinguishment system during licensing inspections.

The entire exhaust system must be inspected for grease buildup by a properly trained and qualified person at least semiannually, and more frequently in an ALF where more intensive cooking is occurring.<sup>17</sup> More intensive cooking includes cooking with solid fuel, charbroiling, or wok cooking. Intensive cooking is not permitted in kitchens that are not fully protected according to NFPA 96.

If inspection of the exhaust system finds the system is contaminated with deposits of grease, the exhaust system must be cleaned by properly trained persons. When an ALF performs the inspection and cleans the exhaust system, the ALF should document in writing when the inspection and cleaning was performed. An ALF might not have trained staff or the equipment necessary to inspect and clean the exhaust system. When an ALF hires an exhaust cleaning service to inspect and clean the exhaust system, the facility must obtain a certificate showing the name of the servicing company, the name of the person performing the work, and the date the inspection or cleaning was performed. The exhaust cleaning company should provide the ALF with a report that specifies any areas in the exhaust system that the company could not access or did not clean.

## 2.2 Living Units with Independent Cooking Equipment

A living unit is a portion of a facility arranged as a separate unit with one or more bedrooms, a toilet and bathing facility, and living or dining spaces, with or without facilities for cooking. A living unit is used exclusively by the residents who live in the bedrooms in the living unit.

Independent cooking equipment<sup>18</sup> describes any electric or gas stove or range with one or more burners. Independent cooking equipment does not have to include an oven. Equipment does not have to be built-in to cabinetry or be a complete range unit that sits on the floor to be considered independent cooking equipment. For example, a hot plate that sits on a counter or other surface in a resident living unit is considered independent cooking equipment.

A living unit can include independent cooking equipment but does not have to do so. Even though meals can be cooked in a microwave oven, HHSC does not consider a microwave oven in a living unit to be independent cooking equipment.

According to the ALF rules, independent cooking equipment in a resident living unit does not have to be protected as a “cooking operation.” However, the ALF rules do require additional fire protection features in the resident living unit when a resident living unit includes independent cooking equipment.

See the specific requirements for a large Type B ALF containing living units with independent cooking equipment in section [3.3](#) of this document for fire protection features in a resident living unit when a resident living unit includes independent cooking equipment.

## 2.3 Self-Closing or Automatic Closing Doors

As part of the protection of cooking operations in a large Type B ALF, a self-closing or automatic closing door may be required. See the guidance in section [3.0](#) of this document for the safety features required, based on the specific conditions present in a large Type B ALF.



A self-closing door is a door that is normally expected to be kept closed. A self-closing door is equipped with hardware so the door will close and latch into the door frame on its own unless held open by some means. A self-closing door can only be held open by a hold-open device that automatically releases the self-closing door when the fire alarm system is activated.

An automatic-closing door is a self-closing door that is held open by a hold-open device that automatically releases the self-closing door when the fire alarm system is activated. An automatic-closing door is equipped with both self-closing hardware and a hold-open device connected to the fire alarm.

### **3.0 Requirements for Large Type B ALFs**

The following subsections are a guide to the specific requirements for large Type B ALFs discussed in this document.

[Attachment 3](#) to this document is a decision tree that may aid in determining which rule and code requirements apply to specific cooking arrangements in a large Type B ALF.

#### **3.1 Limited Cooking**

Residential cooking equipment used for activities, such as baking cookies, and located in common living areas of a large Type B ALF is not considered a “cooking operation” as discussed in this document in that it is not required to have the same protections as commercial cooking equipment.<sup>19</sup>

Microwave ovens, hot plates, and toasters located in kitchens that are not in resident living units or located in common living areas of a large Type B ALF are not considered a “cooking operation” as discussed in this document if the equipment is used only for reheating but not for meal preparation. This limited cooking is not required to have the same protections as commercial cooking equipment.<sup>20</sup>

#### **3.2 Cooking Operations**

As discussed in section [2.1](#) of this document and depending on the layout of the facility, a large Type B ALF can protect a cooking

operation that is not limited cooking in one of three ways.

### **3.2.1 Kitchen Preparing Meals for 30 or Fewer and Open to a Corridor**

NFPA 101 allows one cooking facility or kitchen within a smoke compartment in a large Type B ALF to be open to a corridor, if the cooking facility is preparing meals for 30 or fewer residents.<sup>21</sup> Please note that [Tentative Interim Amendment \(TIA\) 12-2 to NFPA 101](#) modifies the requirements for a kitchen preparing meals for 30 or fewer and open to a corridor.<sup>22</sup>

For a kitchen to be open to a corridor all the following conditions must be met.

1. The cooking facility prepares meals for a maximum of 30 residents.<sup>23</sup>
2. The resident bedrooms in the smoke compartment, or smoke compartments, served by the cooking facility may not be licensed for more than 30 residents.<sup>24</sup>
3. Any cooktop or range provided in the cooking facility must have a range hood at least as wide as the cooking surface of the cooktop or range. The range hood must have grease baffles or another grease-collecting feature and must be able to be cleaned. The hood system must have a minimum airflow of 500 cubic feet per minute. If the hood system is not ducted to the exterior, it must have a charcoal filter to remove smoke and odor.<sup>25</sup>
4. Any cooktop or range provided in the cooking facility must be protected by a fire suppression system. The suppression system must be able to be manually activated according to NFPA 96, Section 10.5. All sources of fuel and electrical power to the cooktop or range must be automatically turned off when the suppression system is activated.<sup>26</sup>
5. Solid fuel cannot be used for cooking in the cooking facility. This means that wood-fire pizza ovens and cooking using charcoal are not allowed in the cooking facility that is open

to the corridor.<sup>27</sup> This requirement does not prevent a large Type B ALF from using a charcoal grill outside the facility.

6. Deep-fat frying, or any other cooking method that involves fully immersing food in hot oil, is not allowed in the cooking facility, whether in a dedicated cooking device or on the range or cooktop.<sup>28</sup>
7. There must be one or more portable fire extinguishers located in the kitchen area that meet the requirements of NFPA 96.<sup>29</sup>
8. The cooking facility must have a switch that is locked or located in a restricted location, that deactivates the cooktop or range. The switch must be used to deactivate the cooktop or range whenever facility staff are not present in the kitchen. The switch must include a timer that will automatically deactivate the cooktop or range without staff action after 120 minutes, if the switch is not reset by facility staff. When the timer deactivates the cooktop or range, the timer must be reset manually by authorized staff.<sup>30</sup>
9. All cooking equipment must be used, inspected, tested, and maintained according to NFPA 96, Chapter 11, and the manufacturer's instructions.<sup>31</sup>
10. The cooking operation must be protected by smoke alarms or smoke detectors as required by NFPA 101.<sup>32</sup>
11. In an existing large Type B ALF, the smoke compartment where the cooking facility is located must be protected by a fire sprinkler system.<sup>33</sup>

### **3.2.2 Kitchen Preparing Meals for 30 or Fewer and Not Open to a Corridor**

NFPA 101 allows one cooking facility or kitchen within a smoke compartment in a large Type B ALF without the kitchen having to meet all the requirements of NFPA 96.<sup>34</sup>

A kitchen used to prepare meals for 30 or fewer residents can be located in a large Type B ALF without meeting all the requirements of NFPA 96 if the following conditions are met.

1. The cooking equipment cannot be in a room where residents ordinarily sleep, such as a resident bedroom or resident living unit.<sup>35</sup>
2. The space containing the cooking equipment must be separated from any corridor by partitions that meet the requirements for corridor walls in NFPA 101. Any door in a partition between a corridor and the space containing the cooking equipment must meet the requirements for corridor doors in NFPA 101. The cooking equipment can be open to spaces other than corridors—for example, the cooking equipment can be open to a dining room if the cooking equipment and the dining room are not open to a corridor.<sup>36</sup>
3. The cooking facility prepares meals for a maximum of 30 residents.<sup>37</sup>
4. The resident bedrooms in the smoke compartment, or smoke compartments, served by the cooking facility may not be licensed for more than 30 residents.<sup>38</sup>
5. Any cooktop or range provided in the cooking facility must have a range hood at least as wide as the cooking surface of the cooktop or range. The range hood must have grease baffles or another grease-collecting feature and must be able to be cleaned. The hood system must have a minimum airflow of 500 cubic feet per minute. If the hood system is not ducted to the exterior, it must have a charcoal filter to remove smoke and odor.<sup>39</sup>
6. Any cooktop or range provided in the cooking facility must be protected by a fire suppression system. The suppression system must be able to be manually activated according to NFPA 96, Section 10.5. All sources of fuel and electrical power to the cooktop or range must be automatically turned off when the suppression system is activated.<sup>40</sup>
7. Solid fuel cannot be used for cooking in the cooking facility. This means that wood-fire pizza ovens and cooking using charcoal are not allowed.<sup>41</sup>
8. Deep-fat frying, or any other cooking method that involves fully immersing food in hot oil, is not allowed in the cooking

facility, whether in a dedicated cooking device or on the range or cooktop.<sup>42</sup>

9. There must be one or more portable fire extinguishers located in the kitchen area that meet the requirements of NFPA 96.<sup>43</sup>
10. The cooking facility must have a switch that is locked or located in a restricted location, that deactivates the cooktop or range. The switch must be used to deactivate the cooktop or range whenever facility staff are not present in the kitchen. The switch must include a timer that will automatically deactivate the cooktop or range without staff action after 120 minutes, if the switch is not reset by facility staff. When the timer deactivates the cooktop or range, the timer must be reset manually by authorized staff.<sup>44</sup>
11. All cooking equipment must be used, inspected, tested and maintained according to NFPA 96, Chapter 11, and the manufacturer's instructions.<sup>45</sup>
12. In an existing large Type B ALF, the smoke compartment where the cooking facility is located must be protected by a fire sprinkler system.<sup>46</sup>

### **3.2.3 Institutional Kitchen**

NFPA 101 allows any number of cooking facilities or kitchens within in a large Type B ALF when the kitchen is not open to a corridor and is protected according to NFPA 96.<sup>47</sup>

See section [2.1.2](#) of this document for a further discussion on the requirements of NFPA 96.

### **3.3 Living Units with Independent Cooking Equipment**

A large Type B ALF with resident living units that contain independent cooking equipment:

- Doors between the living unit and corridors or hallways must be self-closing or automatic closing (see section [2.3](#) of this document).

- Additional smoke detectors that sound an alarm only within the living unit must be installed in the following locations in the living unit:<sup>48</sup>
  - Bedrooms;
  - Corridors;
  - Hallways;
  - Living rooms;
  - Dining rooms;
  - Offices;
  - Kitchens; and
  - Laundries.
- A heat detector must be installed in the kitchen within the living unit. The heat detector must activate the ALF's fire alarm.
- A living unit containing independent cooking equipment is not considered a "hazardous area."

#### **4.0 Background/History**

[Health and Safety Code §247.0263](#) requires HHSC to provide "guidance on the interpretation of minimum life safety code standards" prescribed under Health and Safety Code, Chapter 247, Assisted Living Facilities, and ALF rules, in 26 TAC Chapter 553. The statute requires a TM to be published at least twice a year. The statute requires surveyors to use the interpretation in a TM to assess an ALF's compliance with the requirements referenced in the TM.

#### **5.0 Resources**

[Attachment 1 – Options for Protecting Cooking Operations in a New Large Type B ALF](#)

[Attachment 2 - Options for Protecting Cooking Operations in an Existing Large Type B ALF](#)

[Attachment 3 – Decision Tree – Application of Requirements for Protecting Cooking Operations in a Type B ALF](#)

[TM 2021-02 – Smoke, Heat and Carbon Monoxide Detection](#)

[TM 2022-01 – Tentative Interim Amendments to NFPA Codes and Standards](#)

[TM 2022-02 - Protection of Cooking Operations in Small Type A, Small Type B, and Large Type A ALFs](#)

[TM 2023-02 - Life Safety Code \(LSC\) Inspection, Testing and Maintenance \(ITM\)](#)

[TIA 12-2 to NFPA 101, \*Life Safety Code\*, 2012 edition](#)

## **6.0 Contact Information**

If you have any questions about this letter, please contact the Policy and Rules Section by email at [LTCRPolicy@hhs.texas.gov](mailto:LTCRPolicy@hhs.texas.gov) or call (512) 438-3161.

## Endnote References

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<sup>1</sup> All references to Texas Administrative Code, Title 26, Part 1, Chapter 553, Licensing Standards for Assisted Living Facilities, can be viewed at the [Texas Office of the Secretary of State website](#).

Relating to all ALFs:

- [26 TAC §553.101\(3\)](#), definition of auxiliary serving kitchen
- [26 TAC §553.101\(12\)](#), definition of independent cooking equipment
- [26 TAC §553.101\(13\)](#), definition of living unit
- [26 TAC §553.101\(14\)](#), definition of neighborhood or household
- [26 TAC §553.101\(24\)](#), definition of NFPA 96

Relating to existing large Type B ALFs:

- [26 TAC §553.142\(o\)](#), kitchens, other than a kitchen serving a neighborhood or household, must meet [§553.146\(c\)](#)
- [26 TAC §553.143\(c\)\(2\)](#), doors to living units with independent cooking equipment must be self-closing or automatic-closing
- [26 TAC §553.145\(a\)\(2\)\(B\)](#), additional smoke detection and heat detection in living unit with independent cooking equipment
- [26 TAC §553.146\(c\)](#), protection of cooking operations not located in an individual resident living unit

Relating to new large Type B ALFs:

- [26 TAC §553.242\(o\)](#), kitchens must meet [§553.246\(c\)](#)
- [26 TAC §553.243\(b\)\(2\)](#), doors to living units with independent cooking equipment must be self-closing or automatic-closing
- [26 TAC §553.245\(a\)\(2\)\(B\)](#), additional smoke detection and heat detection in living unit with independent cooking equipment
- [26 TAC §553.246\(c\)](#), protection of any cooking operation not located in an individual resident living unit

<sup>2</sup> See [endnote 1](#).

<sup>3</sup> See [endnote 1](#).

<sup>4</sup> Residential cooking equipment is cooking equipment designed for and marketed to customers who intend to use the equipment in a dwelling.



<sup>5</sup> Commercial cooking equipment is cooking equipment designed for and marketed to institutional and commercial cooking operators preparing meals for large numbers of diners.

<sup>6</sup> NFPA 101, *Life Safety Code*, 2012 edition  
National Fire Protection Association (NFPA)  
1 Batterymarch Park  
Quincy, Massachusetts 02169-7471

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<sup>7</sup> See [26 TAC §553.100\(e\)\(2\)\(D\)](#) and [§553.140](#).

<sup>8</sup> See [26 TAC §553.100\(e\)\(3\)\(D\)](#) and [§553.240](#).

<sup>9</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3, including modifications to NFPA 101 by [TIA 12-2 to NFPA 101](#).  
For existing large Type B ALFs, see 19.3.2.5.3 ALFs, including modifications to NFPA 101 by [TIA 12-2 to NFPA 101](#).

<sup>10</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.4, including modifications to NFPA 101 by [TIA 12-2 to NFPA 101](#).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.4, including modifications to NFPA 101 by [TIA 12-2 to NFPA 101](#).

<sup>11</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.5.  
For existing large Type B ALFs, see 19.3.2.5.5.

- 12 NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2011 edition  
National Fire Protection Association (NFPA)  
1 Batterymarch Park  
Quincy, Massachusetts 02169-7471
  
- 13 NFPA 96 does not require additional protective equipment, such as an exhaust hood or fixed extinguishment system, when only residential equipment is used, the facility is not an assembly occupancy, and a portable fire extinguisher is located in the kitchen area. See NFPA 96, 1.1.4. Large Type B ALFs are health care occupancies according to ALF rules and NFPA codes and standards and are not assembly occupancies.
  
- 14 The [State Fire Marshal’s Office \(SFMO\)](#) is a part of the Texas Department of Insurance. The SFMO licenses companies and individuals that sell, install, certify and service:
  - Fire extinguishers;
  - Fire alarms;
  - Fire sprinklers; and,
  - Fireworks.
  
- 15 See TM 2023-02, Life Safety Code (LSC) Inspection, Testing and Maintenance (ITM), for more information.
  
- 16 See NFPA 96, 11.2.
  
- 17 See NFPA 96, 11.4, which references Table 11.4, included below:

**NFPA 96, Table 11.4, Schedule of Inspection for Grease Buildup**

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations*	Monthly
Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking*	Quarterly

**NFPA 96, Table 11.4 (continued)**

Type or Volume of Cooking	Inspection Frequency
Systems serving moderate-volume cooking operations	Semiannually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal business, or senior centers	Annually

\* Cooking with solid fuel cooking is only permitted in kitchens fully protected according to NFPA 96 and is not permitted in kitchens open to a corridor or kitchens not fully protected according to NFPA 96.

<sup>18</sup> See [26 TAC §553.101\(12\)](#).

<sup>19</sup> See [endnote 13](#).

<sup>20</sup> For existing large Type B ALFs, see [26 TAC §553.142\(o\)\(2\)](#).  
For new large Type B ALFS, see [§553.242\(o\)\(2\)](#).

<sup>21</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3  
For existing large Type B ALFS, see NFPA 101, 19.3.2.5.3  
Note that [TIA 12-2 to NFPA 101](#) modifies the requirements of NFPA 101, 18.3.2.5.3 and 19.3.2.5.3.

<sup>22</sup> A TIA is an amendment to an NFPA standard and is considered part of the NFPA standard it amends, as though the TIA's contents were included in the standard when the standard was originally published. See [TM 2022-01, Tentative Interim Amendments to NFPA Codes and Standards](#), for further discussion of TIA and its impact on ALFs.

<sup>23</sup> See [endnote 21](#).

<sup>24</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(1).  
For existing large Type B ALFs, see NFPA 101 19.3.2.5.3(1).

<sup>25</sup> For new large Type B ALFS, see NFPA 101, 18.3.2.5.3(2)-(4).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(2)-(4).

<sup>26</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(5).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(5).

A fire suppression system protecting a cooktop or range is sometimes referred to as an “Ansul” system—Ansul is the brand name of one manufacturer of such systems. The suppression system must be listed according to UL 300, *Standard for Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment* or be tested and meet the requirements of UL 300A, *Extinguishing System Units for Residential Range Top Cooking Surfaces*.

<sup>27</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(6).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(6).

<sup>28</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(7).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(7).

<sup>29</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(8).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(8).

Also see NFPA 96, Section 10.10, Portable Fire Extinguishers.

NFPA 96 requires one portable extinguisher that uses a fire extinguishing agent that saponifies, or turns to soap, when it contacts hot grease. This type of portable fire extinguisher is known as a Class K extinguisher.

NFPA 96 also requires other portable fire extinguishers, such as a Class ABC portable fire extinguisher, when fire hazards besides grease fires may be present in the kitchen area.

<sup>30</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(9).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(9).

<sup>31</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(10).

For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(10).

<sup>32</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(11-14), as modified by [TIA 12-2](#).

For new large Type B ALFs, see NFPA 101, 19.3.2.5.3(11-14), as modified by [TIA 12-2](#).

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[Section 2.7.3 of TM 2021-02, Smoke, Heat and Carbon Monoxide Detection](#), provides additional guidance on the detection requirements for a large Type B ALF with a kitchen open to a corridor.

- <sup>33</sup> For existing large Type B ALFs, see NFPA 101, 19.3.5.3(15). Prior to August 31, 2021, the licensing standards for assisted living facilities permitted existing hospitals and nursing facilities, some of which were not required to have fire sprinkler systems, to be converted to ALFs without installing additional fire safety features. A limited number of existing large Type B ALFs were licensed through this conversion option and do not have fire sprinkler systems.

These existing Type B ALFs without fire sprinkler systems are not required to install a fire sprinkler system unless undergoing major building rehabilitation or creating a Certified Alzheimer's Assisted Living unit. An existing Type B ALF without a fire sprinkler system may not have a kitchen open to a corridor unless the facility installs a fire sprinkler system that, at least, protects the smoke compartment where the kitchen is located.

HHSC confirmed with NFPA that NFPA 101 contains an error that has appeared in multiple editions. NFPA 101, 19.3.5.4(3) should state that existing health care occupancies must meet the requirements of 19.3.2.5.3(1) through 19.3.2.5.3(10) and 19.3.2.5.3(15). Section 19.3.5.4(3) is corrected in the 2024 edition of NFPA 101. All new large Type B ALFs must be protected throughout by a fire sprinkler system.

- <sup>34</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.4.  
For existing large Type B ALFs, see 19.3.2.5.4.
- <sup>35</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.4(1).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.4(1).
- <sup>36</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.4(2).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.4(2).
- <sup>37</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(1) as required by 18.3.2.5.4(3).

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For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3.(1) as required by 19.3.2.5.4(3).

- <sup>38</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(1).  
For existing large Type B ALFs, see NFPA 101 19.3.2.5.3(1).
- <sup>39</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(2)-(4) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs, see 19.3.2.5.3(2)-(4) as required by 19.3.2.5.4(3).
- <sup>40</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(5) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs and 19.3.2.5.3(5) as required by 19.3.2.5.4(3).
- <sup>41</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(6) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs, see 19.3.2.5.3(6) as required by 19.3.2.5.4(3).
- <sup>42</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(7) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(7) as required by 19.3.2.5.4(3)
- <sup>43</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(8) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(8) as required by 19.3.2.5.4(3).
- <sup>44</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(9) as required by 18.3.2.5.4(3).  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(9) as required by 19.3.2.5.4(3).
- <sup>45</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.3(10) as required by 18.3.2.5.4(3).

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For existing large Type B ALFs, see NFPA 101, 19.3.2.5.3(10) as required by 19.3.2.5.4(3).

- <sup>46</sup> For existing large Type B ALFS, see NFPA 101, 19.3.2.5.3(15) as required by 19.3.2.5.4(3).

Prior to August 31, 2021, the licensing standards for assisted living facilities permitted existing hospitals and nursing facilities, some of which were not required to have fire sprinkler systems, to be converted to ALFs without installing addition fire safety features. A limited number of existing large Type B ALFs were licensed through this conversion option and do not have fire sprinkler systems.

These existing Type B ALFs without fire sprinkler systems and are not required to install a fire sprinkler system unless undergoing major building rehabilitation or creating a Certified Alzheimer's Assisted Living unit.

An existing Type B ALF without a fire sprinkler system may not have a kitchen open to a corridor the facility installs a fire sprinkler system that, at least, protects the smoke compartment where the kitchen is located.

- <sup>47</sup> For new large Type B ALFs, see NFPA 101, 18.3.2.5.5.  
For existing large Type B ALFs, see NFPA 101, 19.3.2.5.5.
- <sup>48</sup> For existing large Type B ALFs, see [26 TAC §553.145\(a\)\(2\)\(B\)](#).  
For new large Type B ALFS, see [26 TAC §553.245\(a\)\(2\)\(D\)](#).





## Attachment 1 - Options for Protecting Cooking Operations in a new large Type B ALF

<b>NFPA 101, 18.3.2.5.3, as modified by TIA 12-02</b>	<b>NFPA 101, 18.3.2.5.4, as modified by TIA 12-02</b>	<b>NFPA 101, 18.3.2.5.5</b>
Equipment listed in accordance with UL 197 <sup>1</sup> is not prohibited.	Equipment listed in accordance with UL 197 <sup>1</sup> is not prohibited.	Equipment listed in accordance with UL 197 <sup>1</sup> is exempt from NFPA 96 (NFPA 96, 4.1.1.1-4.1.1.2)
Within a smoke compartment, where residential or commercial cooking equipment is used to prepare meals for 30 or fewer persons, one cooking facility shall be permitted to be open to the corridor, provided that all of the following conditions are met:(18.3.2.5.3)	Within a smoke compartment, where residential or commercial cooking equipment is used to prepare meals for 30 or fewer persons, one cooking facility shall be permitted [that does not comply with NFPA 96], provided that all of the following conditions are met:(18.3.2.5.4)	
	Cooking equipment cannot be located in a sleeping room. (18.3.2.5.4(1))	
	Cooking equipment separated from the corridor (18.3.2.5.4(2))	Cannot be open to corridor. Not considered a hazard according to 18.3.2.1. (NFPA 101, 18/19.3.2.5.5)
Cooking facility can serve no more than 30 residents. (18.3.2.5.3(1))	Cooking facility can serve no more than 30 residents. (18.3.2.5.3(1), as required by 18.3.2.5.4(3))	No limit on number residents served.
Any cooktop or range has a range hood at least as wide as the cooking surface, with grease-collecting and clean-out capability. (18.3.2.5.3(2))	Any cooktop or range has a range hood at least as wide as the cooking surface, with grease-collecting and clean-out capability. (18.3.2.5.3(2), as required by 18.3.2.4.5.4(3))	A range hood must provide listed grease filters, listed baffles, or other listed grease removal devices for use with commercial cooking equipment. (NFPA 96, 6.1)

<b>NFPA 101, 18.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.5 (cont.)</b>
The hood system must have a minimum airflow of 500 cubic feet per minute. (18.3.2.5.3(3))	The hood system must have a minimum airflow of 500 cubic feet per minute. (18.3.2.5.3(3), as required by 18.3.2.5.4(3))	The exhaust air volume of the range hood must be sufficient to provide for capture and removal of grease-laden cooking vapors. (NFPA 96, 8.2.2) The design of the range hood system must provide adequate replacement air to prevent negative pressures in the cooking facility. (NFPA 96, 8.3)
A hood system that is not ducted to the exterior of the building must have a charcoal filter to remove smoke and odor. (18.3.2.5.3(4))	A hood system that is not ducted to the exterior of the building must have a charcoal filter to remove smoke and odor. (18.3.2.5.3(4), as required by 18.3.2.5.4(3))	All exhaust ducts must lead directly to the exterior of the building. (NFPA 96, 7.1.2)
The cooktop or range meets the following following:(18.3.2.5.3(5))	The cooktop or range meets the following following:(18.3.5.3(5), as required by 18.3.2.5.4(3))	
<ul style="list-style-type: none"> <li>The cooktop or range is protected by a UL 300 or UL 300A suppression system (18.3.2.5.3(5)(a))</li> </ul>	<ul style="list-style-type: none"> <li>The cooktop or range is protected by UL 300 or UL 300A suppression system (18.3.2.5.3(5)(a), as required by 18.3.2.5.4(3))</li> </ul>	The automatic extinguishment system must meet UL 300 or other equivalent standards. (NFPA 96, 10.2.3)
<ul style="list-style-type: none"> <li>A UL 300 or UL 300A suppression system must activate fire alarm. (NFPA 72, 17.13.)<sup>1</sup></li> </ul>	<ul style="list-style-type: none"> <li>A UL 300 or UL 300A suppression system must activate fire alarm. (NFPA 72, 17.13.)<sup>1</sup></li> </ul>	Activation of the automatic fire-extinguishing system must activate the fire alarm system. (NFPA 96, 10.6.2)

<b>NFPA 101, 18.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.5 (cont.)</b>
<ul style="list-style-type: none"> <li>A manual release of the suppression system must be provided according to NFPA 96. (18.3.2.5.3(5)(b))</li> </ul>	<ul style="list-style-type: none"> <li>A manual release of the suppression system must be provided according to NFPA 96. (18.3.2.5.3(5)(b), as required by 18.3.2.5.4(3))</li> </ul>	A means for manual activation of the automatic fire-extinguishing system is required. (NFPA 96, 10.5)
<ul style="list-style-type: none"> <li>An interlock must be provided to turn off fuel and electrical power to the cooktop or range when the suppression system is activated. (18.3.2.5.3(5)(c))</li> </ul>	<ul style="list-style-type: none"> <li>An interlock must be provided to turn off fuel and electrical power to the cooktop or range when the suppression system is activated (18.3.2.5.3(5)(c), as required by 18.3.2.5.4(3))</li> </ul>	On activation of fire-extinguishing system for a cooking operation, all sources of fuel and electrical power that produce heat to all equipment requiring protection shall automatically shut off. Shutoff device must not be automatically reset. (NFPA 96, 10.4)
Solid fuel cooking is not permitted. (18.3.2.5.3(6))	Solid fuel cooking is not permitted (18.3.2.5.3(6), as required by 18.3.2.5.4(3))	Solid fuel cooking permitted, if such operations meet the requirements of NFPA 96, Ch. 14. (NFPA 96, 4.1.6 and Ch. 14)
Deep-fat frying is not permitted. (18.3.2.5.3(7))	Deep-fat frying is not permitted (18.3.2.5.3(7), as required by 18.3.2.5.4(3))	Deep-fat frying is permitted, if deep-fat fryers are installed according to the requirements of NFPA 96.
Portable fire extinguishers are required according to NFPA 96. (18.3.2.5.3(8))	Portable fire extinguishers are required according to NFPA 96 (18.3.2.5.3(8), as required by 18.3.2.5.4(3))	Portable fire extinguishers are required. (NFPA 96, 10.10)
A switch must be located in the cooking facility meeting all the following: (18.3.2.5.3(9))	A switch must be located in the cooking facility meeting all the following: (18.3.2.5.3(9), as required by 18.3.2.5.4(3))	

<b>NFPA 101, 18.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.5 (cont.)</b>
<ul style="list-style-type: none"> <li>Switch must be locked or located in a restricted location. The switch must deactivate the cooktop or range. (18.3.2.5.3(9)(a))</li> </ul>	<ul style="list-style-type: none"> <li>Switch must be locked or located in a restricted location. The switch must deactivate the cooktop or range (18.3.2.5.3(9)(a), as required by 18.3.2.5.4(3))</li> </ul>	
<ul style="list-style-type: none"> <li>The cooktop or range must be deactivated by the switch whenever staff is not present in the cooking facility. (18.3.2.5.3(9)(b))</li> </ul>	<ul style="list-style-type: none"> <li>The cooktop or range must be deactivated by the switch whenever staff is not present in the cooking facility (18.3.2.5.3(9)(b), as required by 18.3.2.5.4(3))</li> </ul>	
<ul style="list-style-type: none"> <li>The switch must automatically shut-off the cooktop or range after 120 minutes. (18.3.2.5.3(9)(c))</li> </ul>	<ul style="list-style-type: none"> <li>The switch must automatically shut-off the cooktop or range after 120 minutes. (18.3.2.5.3(9)(c), as required by 18.3.2.5.4(3))</li> </ul>	
<p>Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer’s instructions. (18.3.2.5.3(10))</p>	<p>Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer’s instructions. (18.3.2.5.3(10), as required by 18.3.2.5.4(3))</p>	<p>Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer’s instructions.</p>

<b>NFPA 101, 18.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 18.3.2.5.5 (cont.)</b>
At least two AC-powered, interconnected smoke alarms with battery backup and silence feature must be located between 20 and 25 feet from the cooktop or range. (18.3.2.5.3(11))		
The smoke alarm required by 18.3.2.5.3(11) can be outside of the kitchen if it is required to achieve the 20-ft minimum required distance. (18.3.2.5.3(12))		
In lieu of the smoke alarms required by 18.3.2.5.3(11), one system smoke detector may be provided, located between 20 and 25 feet of the cooktop or range, that issues a local alarm and can be silenced at or near the detector. The smoke detector is not required to activate the fire alarm system or notify emergency forces) (18.3.2.5.3(13))		
System smoke detectors required for corridor smoke detection system must be at least 25 feet from cooktop or range (18/19.3.5.3(14))		

**Footnotes for Attachment 1**

- <sup>1</sup> Cooking equipment that meets UL 197, *Commercial Electric Cooking Appliances*, either does not produce grease laden vapors or contains an integral system to limit the emission of grease laden air. Commercial electric cooking equipment that is covered by UL 197 includes coffee makers, conductive cookers, food warmers, fryers, griddles, steam kettles, steam cookers, nut warmers, popcorn machines, ranges, utensil warmers and other electric cooking appliances found in commercial kitchens, restaurants, and other business establishments where food is dispensed. UL 197 does not cover vending machines, cooking appliances intended for household use, commercial cooking appliances rated more than 600 volts, or microwave cooking appliances.
- <sup>2</sup> NFPA 72, 17.13. Detection of the Operation of Other Automatic Extinguishing Systems. The operation of fire extinguishing systems or suppression systems shall initiate an alarm signal by alarm initiating devices installed in accordance with their individual listings.

## Attachment 2 - Options for Protecting Cooking Operations in an existing large Type B ALF

<b>NFPA 101, 19.3.2.5.3, as modified by TIA 12-02</b>	<b>NFPA 101, 19.3.2.5.4, as modified by TIA 12-02</b>	<b>NFPA 101, 19.3.2.5.5</b>
Equipment listed in accordance with UL 197 <sup>1</sup> is not prohibited.	Equipment listed in accordance with UL 197 <sup>1</sup> is not prohibited.	Equipment listed in accordance with UL 197 <sup>1</sup> is exempt from NFPA 96 (NFPA 96, 4.1.1.1-4.1.1.2)
Within a smoke compartment, where residential or commercial cooking equipment is used to prepare meals for 30 or fewer persons, one cooking facility shall be permitted to be open to the corridor, provided that all of the following conditions are met:(19.3.2.5.3)	Within a smoke compartment, where residential or commercial cooking equipment is used to prepare meals for 30 or fewer persons, one cooking facility [that does not comply with NFPA 96], shall be permitted provided that all of the following conditions are met:(19.3.2.5.4)	
	Cooking equipment cannot be located in a sleeping room. (19.3.2.5.4(1))	
	Cooking equipment must be separated from the corridor (19.3.2.5.4(2))	Cannot be open to corridor. Not considered a hazard according to 19.3.2.1. (NFPA 101, 18/19.3.2.5.5)
Cooking facility can serve no more than 30 residents. (19.3.2.5.3(1))	Cooking facility can serve no more than 30 residents. (19.3.2.5.3(1), as required by 18.3.2.5.4(3))	No limit on number residents served.
Any cooktop or range has a range hood at least as wide as the cooking surface, with grease-collecting and clean-out capability. (19.3.2.5.3(2))	Any cooktop or range has a range hood at least as wide as the cooking surface, with grease-collecting and clean-out capability. (19.3.2.5.3(2), as required by 19.3.2.5.4(3))	A range hood must provide listed grease filters, listed baffles, or other listed grease removal devices for use with commercial cooking equipment. (NFPA 96, 6.1)

<b>NFPA 101, 19.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.5 (cont.)</b>
The hood system must have a minimum airflow of 500 cubic feet per minute. (19.3.2.5.3(3))	The hood system must have a minimum airflow of 500 cubic feet per minute. (19.3.2.5.3(3), as required by 19.3.2.5.4(3))	The exhaust air volume of the range hood must be sufficient to provide for capture and removal of grease-laden cooking vapors. (NFPA 96, 8.2.2) The design of the range hood system must provide adequate replacement air to prevent negative pressures in the cooking facility. (NFPA 96, 8.3)
A hood system that is not ducted to the exterior of the building must have a charcoal filter to remove smoke and odor. (19.3.2.5.3(4))	A hood system that is not ducted to the exterior of the building must have a charcoal filter to remove smoke and odor. (19.3.2.5.3(4), as required by 19.3.2.5.4(3))	All exhaust ducts must lead directly to the exterior of the building. (NFPA 96, 7.1.2)
The cooktop or range meets the following following:(19.3.2.5.3(5))	The cooktop or range meets the following following:(19.3.2.5.3(5), as required by 19.3.2.5.4(3))	
<ul style="list-style-type: none"> <li>The cooktop or range is protected by a UL 300 or UL 300A suppression system (19.3.2.5.3(5)(a))</li> </ul>	<ul style="list-style-type: none"> <li>The cooktop or range is protected by UL 300 or UL 300A suppression system (19.3.2.5.3(5)(a), as required by 19.3.2.5.4(3))</li> </ul>	The automatic extinguishment system must meet UL 300 or other equivalent standards. (NFPA 96, 10.2.3)
<ul style="list-style-type: none"> <li>A UL 300 or UL 300A suppression system must activate fire alarm. (NFPA 72, 17.13.)<sup>2</sup></li> </ul>	<ul style="list-style-type: none"> <li>A UL 300 or UL 300A suppression system must activate fire alarm. (NFPA 72, 17.13.)<sup>2</sup></li> </ul>	Activation of the automatic fire-extinguishing system must activate the fire alarm system. (NFPA 96, 10.6.2)
<ul style="list-style-type: none"> <li>A manual release of the suppression system must be provided according to NFPA 96. (19.3.2.5.3(5)(b))</li> </ul>	<ul style="list-style-type: none"> <li>A manual release of the suppression system must be provided according to NFPA 96. (19.3.2.5.3(5)(b), as required by 19.3.4.5.4(3))</li> </ul>	A means for manual activation of the automatic fire-extinguishing system is required. (NFPA 96, 10.5)



<b>NFPA 101, 19.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.5 (cont.)</b>
<ul style="list-style-type: none"> <li>An interlock must be provided to turn off fuel and electrical power to the cooktop or range when the suppression system is activated. (19.3.2.5.3(5)(c))</li> </ul>	<ul style="list-style-type: none"> <li>An interlock must be provided to turn off fuel and electrical power to the cooktop or range when the suppression system is activated (19.3.2.5.3(5)(c), as required by 19.3.2.5.4(3))</li> </ul>	<p>On activation of fire-extinguishing system for a cooking operation, all sources of fuel and electrical power that produce heat to all equipment requiring protection shall automatically shutoff. Shutoff device must not be automatically reset. (NFPA 96, 10.4)</p>
<p>Solid fuel cooking is not permitted. (19.3.2.5.3(6))</p>	<p>Solid fuel cooking is not permitted (19.3.2.5.3(6), as required by 19.3.2.5.4(3))</p>	<p>Solid fuel cooking permitted, if such operations meet the requirements of NFPA 96, Ch. 14. (NFPA 96, 4.1.6 and Ch. 14)</p>
<p>Deep-fat frying is not permitted. (19.3.2.5.3(7))</p>	<p>Deep-fat frying is not permitted (19.3.2.5.3(7), as required by 19.3.2.5.4(3))</p>	<p>Deep-fat frying is permitted, if deep-fat fryers are installed according to the requirements of NFPA 96.</p>
<p>Portable fire extinguishers are required according to NFPA 96. (19.3.2.5.3(8))</p>	<p>Portable fire extinguishers are required according to NFPA 96 (19.3.2.5.3(8), as required by 19.3.2.5.4(3))</p>	<p>Portable fire extinguishers are required. (NFPA 96, 10.10)</p>
<p>A switch must be located in the cooking facility meeting all the following: (19.3.2.5.3(9))</p>	<p>A switch must be located in the cooking facility meeting all the following: (19.3.2.5.3(9), as required by 19.3.2.5.4(3))</p>	
<ul style="list-style-type: none"> <li>Switch must be locked or located in a restricted location. The switch must deactivate the cooktop or range. (19.3.2.5.3(9)(a))</li> </ul>	<ul style="list-style-type: none"> <li>Switch must be locked or located in a restricted location. The switch must deactivate the cooktop or range (19.3.2.5.3(9)(a), as required by 19.3.2.5.4(3))</li> </ul>	
<ul style="list-style-type: none"> <li>The cooktop or range must be deactivated by the switch whenever staff is not present in the cooking facility. (18.3.2.5.3(9)(b))</li> </ul>	<ul style="list-style-type: none"> <li>The cooktop or range must be deactivated by the switch whenever staff is not present in the cooking facility (19.3.2.5.3(9)(b), as required by 19.3.2.5.4(3))</li> </ul>	

<b>NFPA 101, 19.3.2.5.3, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.4, as modified by TIA 12-02 (cont.)</b>	<b>NFPA 101, 19.3.2.5.5 (cont.)</b>
<ul style="list-style-type: none"> <li>The switch must automatically shut-off the cooktop or range after 120 minutes. (19.3.2.5.3(9)(c))</li> </ul>	<ul style="list-style-type: none"> <li>The switch must automatically shut-off the cooktop or range after 120 minutes. (19.3.2.5.3(9)(c), as required by 19.3.2.5.4(3))</li> </ul>	
Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer's instructions. (19.3.2.5.3(10))	Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer's instructions. (19.3.2.5.3(10), as required by 19.3.2.5.4(3))	Procedures for the use, inspection, testing and maintenance of the cooking equipment must be according to NFPA 96, Ch. 11, and the manufacturer's instructions
At least two AC-powered, interconnected smoke alarms with battery backup and silence feature must be located between 20 and 25 feet from the cooktop or range. (19.3.2.5.3(11))		
The smoke alarm required by 19.3.5.3(11) can be outside of the kitchen if it is required to achieve the 20-ft minimum required distance. (18.3.2.5.3(12))		
In lieu of the smoke alarms required by 19.3.2.5.3(11), one system smoke detector may be provided, located between 20 and 25 feet of the cooktop or range, that issues a local alarm and can be silenced at or near the detector. The smoke detector is not required to activate the fire alarm system or notify emergency forces) (19.3.2.5.3(13))		

NFPA 101, 19.3.2.5.3, as modified by TIA 12-02 (cont.)	NFPA 101, 19.3.2.5.4, as modified by TIA 12-02 (cont.)	NFPA 101, 19.3.2.5.5 (cont.)
A system smoke detector required for a corridor smoke detection system must be at least 25 feet from any cooktop or range (19.3.2.5.3(14))		
The smoke compartment where the cooking facility is located must be protected by a fire sprinkler system (19.3.2.5.3(15)) <sup>3</sup>	The smoke compartment where the cooking facility is located must be protected by a fire sprinkler system (19.3.2.5.3(15), as required by 19.3.2.5.4(3)) <sup>3</sup>	

<b>Footnotes for Attachment 2</b>	
<p><sup>1</sup> Cooking equipment that meets UL 197, <i>Commercial Electric Cooking Appliances</i>, either does not produce grease laden vapors or contains an integral system to limit the emission of grease laden air. Commercial electric cooking equipment that is covered by UL 197 includes coffee makers, conductive cookers, food warmers, fryers, griddles, steam kettles, steam cookers, nut warmers, popcorn machines, ranges, utensil warmers and other electric cooking appliances found in commercial kitchens, restaurants, and other business establishments where food is dispensed. UL 197 does not cover vending machines, cooking appliances intended for household use, commercial cooking appliances rated more than 600 volts, or microwave cooking appliances.</p>	<p><sup>2</sup> NFPA 72, 17.13. Detection of the Operation of Other Automatic Extinguishing Systems. The operation of fire extinguishing systems or suppression systems shall initiate an alarm signal by alarm initiating devices installed in accordance with their individual listings.</p> <p><sup>3</sup> HHSC confirmed with NFPA that NFPA 101 contains an error that has appeared in multiple editions. NFPA 101, 19.3.2.5.4(3) should state that existing health care occupancies must meet the requirements of 19.3.2.5.3.(1) through 19.3.2.5.3(10) and 19.3.2.5.3(15). Section 19.3.2.5.4(3) is corrected in the 2024 edition of NFPA 101.</p>

Attachment 3 – Decision Tree – Application of Requirements for Protecting Cooking Operations in a Type B ALF



