Department of Public Safety
Division of Fire and Life Safety
Proposed 2021 Code or A.A.C. Request

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REQUESTING AGENCY INFORMATION

Name:	**Business Name:**
Address: **City:** **ST:** **Zip:** **Phone:**	**Email:**

2021 Code or A.A.C. Reference Site:

PROPOSED CHANGE:

Reinstate the language as existing in the previous code section with modification(s) as defined below:

(--) Chapter 6, Section 606.3.3.2 Grease accumulation of the IFC., is revised to read: "607.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts, or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI / IKECA Standard C-10 revision 2020; Standard for the Methodology for Cleaning Commercial Exhaust Systems or other equivalent standards";

EXPLANATION of why proposed changes should be made to the 2021 Code or A.A.C.:

The existing language lends good and enduring guidance for AHJs and others. Further, the ANSI/IKECA C-10 Standard is included in The IFC as the result of an input to ICC/IFC from an AHJ that had found it to guide in a simple and suitable manner that was not available otherwise. Finally, this ANSI/IKECA C-10 is the only available conduit to harmony between ICC/IFC/IMC and NFPA 96. Most would agree that NFPA Standard 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations is the most comprehensive guidance that is available, currently. ANSI/IKECA C-10 is the only available Standard for Methodology that is suitable for all constituencies.

The addition of the term "equivalent standards" allows that other references may be found to be suitable so long as they are similarly suitable for codification.

ADDITIONAL NARRATIVE:

As described in the attached, cooking line mishaps are the largest contributing factor to reportable fires in commercial cooking operations. Approximately one third (1/3) of cooking line fires result in still greater property damage to the facility and injury to people at a predictable rate. Moreover, insufficient cleaning is found to be a cause or contributing factor in one fifth (1/5) of these fires.

ANSI/IKECA C-10 prescribes no bias in qualifying competent service providers (Food service operators themselves, property owners or, commercial service providers) except to recommend that the service provider demonstrate compliance or success with a recognized certifying/licensing body, as required by the AHJ.

Review action, Approved, As Submitted_____ As Modified_____ Defeated_____

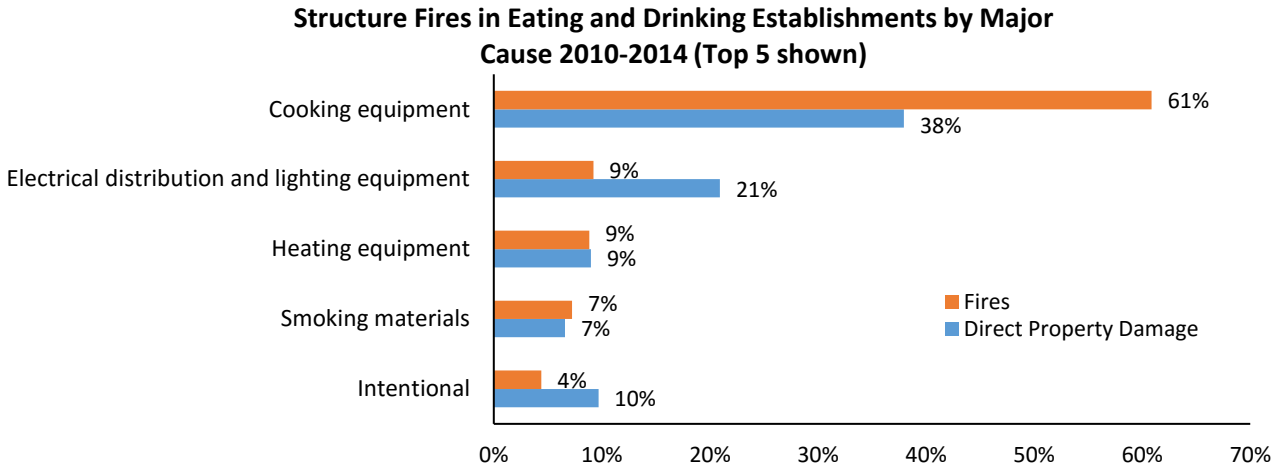
RESEARCH

Structure Fires in Eating and Drinking Establishments Fact Sheet

During 2010-2014, an estimated average of 7,410 structure fires in eating and drinking establishments were reported to U.S. fire departments each year. These fires resulted in associated annual losses of:

- Three civilian deaths
- 110 civilian injuries
- $165 million in property damage

Cooking equipment was the leading cause of fires in these properties, accounting for three out of five fires (61%) and 38% of direct property damage. Electrical distribution and lighting equipment was responsible for 9% of fires, but 21% of direct property damage, while heating equipment was responsible for 9% of fires and 9% of direct property damage. Smoking materials caused 7% of fires and 7% of direct property damage. Four percent of fires had an intentional cause, but these fires caused 10% of direct property damage.



- Deep fryers were involved in one of five fires (21%) and ranges or cooktops were involved in 14% of fires.
- Two-thirds (68%) of fires in eating and drinking establishments were small and did not spread beyond the object of origin.
- Cooking materials were the item first ignited in 43% of the fires in eating and drinking establishments.
- Failure to clean was a factor in 22% of the fires in these properties.

Source: *Structure Fires in Eating and Drinking Establishments*, Richard Campbell
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