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## Kitchen Hoods FAQs

### 1. IMC 507.2 – 6/30/2008

**Q: When is a Type I or Type II kitchen exhaust hood required for a “commercial cooking appliance” or commercial dishwashing appliance?**

**A:** The definition of commercial cooking appliance under IMC Section 202 and the kitchen exhaust hood provisions under IMC 507.2 do not provide specific demarcations to answer this question for every situation and circumstance. Whether a cooking appliance is a commercial cooking appliance depends upon several variables and factors, including the nature of use, the frequency of use, the type of appliance, and even the type of food involved.

IMC 202 broadly defines a commercial cooking appliance as appliances that produce “grease [laden] vapors, steam, fumes, smoke, or odors that are required to be removed” from a commercial “food service establishment.” A food service establishment is even more broadly defined as including any building or portion thereof used for the preparation and serving of food. IMC section 507.2.3 requires domestic cooking appliances utilized for commercial purposes shall be provided with Type I or Type II hoods as required for the type of appliances and processes in accordance with Sections 507.2, 507.2.1 and 507.2.2.

A dwelling unit, or either a dorm room or hotel sleeping room with a stove, oven, microwave, coffee maker, or toaster does not constitute a food service establishment. In addition, either an employee break room or a hotel/motel breakfast bar with microwaves, coffee makers, and toasters does not constitute the type of food service establishment that would warrant a full-blown kitchen ventilation system. None of these facilities are primarily in the business of preparing the types or quantities of food normally associated with a commercial kitchen and accordingly, neither a Type I nor a Type II exhaust hood is required for these facilities.

However, this still leaves a wide variety of occasions, situations, and operations in “commercial buildings” where food is prepared and sold, such as restaurants, taverns, cafeterias serving hospitals or dormitories, concession stands serving high school gymnasiums, and domestic kitchen facilities in church basements and convenience stores. In some instances, food-preparation appliances are brought in temporarily, adjunct to another activity. A popcorn wagon or completely enclosed popcorn machine provided for a high school basketball game is an example. This type of appliance and the frequency of its use under these circumstances would not constitute a “commercial cooking appliance.” Many convenience stores offer, besides coffee, a hot dog or a slice of pizza. Warming trays, ovens, or containers (e.g. crock pots) for such items as hot dogs or pre-cooked bratwursts, and enclosed single-pizza ovens at convenience stores are not pre-determined to be “commercial cooking appliance.” If the appliance is not a “commercial cooking appliance,” a Type I or II hood under IMC 507 is not required.

“Commercial cooking appliances,” such as those used in cafeterias, restaurants, dormitory kitchens, school kitchens, institutional kitchens, and banquet facility kitchens, that produce grease-laden vapors must be provided with a Type I hood. These appliances include deep fryers, griddles, tilting skillets or woks, braising and frying pans, charbroilers, salamander and upright broilers, infrared broilers, stoves and ranges, and barbecue equipment. Also, the type of food being prepared is a factor in whether grease-laden vapors are produced with the appliance. Commercial cooking appliances which are used in such facilities and which produce copious amounts of steam and considerable smoke, or fumes, but not grease-laden vapors or copious amounts of smoke, must be provided with at least a Type II hood. These include steamers, completely enclosed ovens, and warming ovens.

Also, under IMC 917.1, a Type I or II hood may be necessary for a permanent cooking appliance in order to fulfill the listing requirements or instructions from the manufacturer of the appliance.