



Commercial Cooking Declaration

Business Name:

Project Address:

Permit No:

The purpose of this document is to identify the type of cooking operations being conducted at this location to determine the type of ventilation system required to meet National Building Code – Alberta Edition.

In order to determine the required ventilation requirements, it is necessary to differentiate between Class 1 and Class 2 cooking operations.

These are defined by ANSI/ASHRAE Standard 154-22 Ventilation for Commercial Cooking Operations as follows:

- **Type I hood:** a hood used for collecting and removing convective heat, grease particulate, condensable vapour, and smoke. This category includes listed grease removal devices and a fire suppression system. Type I hoods are installed over cooking appliances, such as ranges, fryers, griddles, broilers, and ovens, that produce smoke or grease-laden vapors.
- **Type II hood:** a hood that collects and removes steam, heat, and products of combustion where grease or smoke is not present. It may or may not have grease filters or baffles and is not designed to have a fire suppression system. A Type II hood can be used where the cooking operation from each appliance underneath the hood does not produce grease in excess of 3.1×10^{-7} lb/ft³ (5 mg/m³) when measured at 500 cfm (236 L/s) exhaust airflow.

The following table provides guidance on how the City of Calgary commonly interprets Class 1 and Class 2 cooking. these examples are not exhaustive and specific cases should be discussed with your mechanical plans' examiner.

Class 1 Cooking (involving grease or smoke)	Class 2 cooking (involving heat or steam)
Deep fat frying, grilling, broiling, stir fry, braising	Boiling water (e.g., pasta, rice, poached eggs)
Pan frying (e.g., bacon, eggs, raw meat products)	Reheating of pre-made soups
Hot Pot, cooking proteins in oil/broth	Heating beverages (e.g., hot chocolate)
Meat cooked on a vertical rotisserie	Melting chocolate
Cooking in an open or closed top chain broiler	Cooking within an enclosed oven

The undersigned acknowledges and confirms that all food prepared and/or cooked at the Project Address will not produce grease-laden vapors and that if Class 1 Cooking is conducted on the application, the ventilation system will be considered unsafe. Unsafe conditions are subject to enforcement action by the City of Calgary which may include but is not necessarily limited to the requirement to cease operations.

Owner/Operator's signature:

Date:

Owner/Operator's name (print):

Note: Refer to STANDATA interpretation [23-FCI-004/23-BCI-009](#) for fixed fire suppression and exhaust systems for commercial cooking – cooking, cleaning, maintenance and qualified persons