

STATE BUILDING CODE INTERPRETATION NO. I-8-06

April 20, 2006

The following is offered in response to your April 10, 2006 letter to me in which you seek a formal interpretation of the provisions of Section 507.2 of the 2003 International Mechanical Code (IMC) portion of the 2005 State Building Code.

Question 1: Do pizza ovens and ovens normally utilized for baking bread and pastry in a bakery operation require a Type I or Type II hood?

Answer 1: Yes. The referenced code requires a Type I or Type II hood at or above all commercial cooking appliances. Since the appliances you describe do not produce grease or smoke, a Type II hood is sufficient for a free-standing pizza oven or oven that bakes bread and pastries. Keep in mind, however, that Section 507.2 states in part that where any cooking appliance under a single common hood requires a Type I hood, a Type I hood shall be installed; so if the aforementioned oven(s) is side-by-side with a grease or smoke producing appliance under a common hood, both appliances would require a Type I hood.

Question 2: Is NFPA 96 a referenced standard from the 2003 IMC?

Answer 2: No. At the time of adoption of the 2005 State Building Code the decision was made to utilize the provisions of Section 507 of the 2003 IMC and Section 904 of the 2003 International Building Code to govern the installation of commercial cooking hoods and associated fire suppression systems rather than NFPA 96.