

The following requirement applies to Class 4 Cooking Operations:

- Comply with the manufacturer's installation, operational and listing requirements.

Examples of Class 4 cooking equipment include:

- Giles Ventless Hood Fryer (previously called Chester Fried Ventless Hood Fryer)
- Perfect Fryer PFC model series, ventless commercial deep fat fryers
- Belshaw Donut Robot Fryer with Insider ventless cabinet

Class 5 Cooking Operation

(no hood)

A Class 5 Cooking Operation is defined as cooking equipment where a hood is not provided. Products from the cooking operation may be removed by the room ventilation. Class 5 does not include cooking procedures which produce significant grease-laden vapours, significant steam or significant heat.

Where complaints are received by the Health Department such as mould from too much moisture, over-heating in the work environment, objectionable odours, or build up of grease or smoke residue, the owner or manager is responsible to make the required corrections, such as a menu change or applying for a building permit to comply with the appropriate Class of Cooking Operation.

Examples of Class 5 Cooking Operations include:

- the following if they are ≤ 6 kW: coffee maker, coffee roaster, hot dog display heater, pastry oven, closed pizza oven, baking oven, warming oven, popcorn maker, roll warmer, toaster
- Pennine grills (for making Pennines, i.e., not for processes which cause grease-laden vapours such as grilling or braising meat)
- microwave oven, crock pot

IV. Submission for Building Permit

For a Class 1 Cooking Operation, a review of the kitchen ventilation system is required by the Processing Centre - Building Branch. The required submission documents for a Building Permit are summarized in

“K1 - Restaurants or Kitchen Exhaust Systems - Building Application Submission Requirements”

One of the required documents is “K2 - Kitchen Ventilation Details Checklist”. Where there are multiple professionals responsible for various components, each professional may complete a separate copy of the form, initialing only those areas for which they are responsible. It is the *registered professional's* responsibility to understand and comply with all the regulations and to design a system which functions in accordance with good engineering practice.

Under an existing hood, if the type of cooking appliance is changed or an existing appliance line-up is reorganized, this affects the type and location of fire suppression nozzles