



Santa Monica Fire Department
333 Olympic Drive 2nd Floor
Santa Monica, CA 90401

Jim Hone
Fire Chief

Jim Glew
Fire Marshal

City of
Santa Monica

June, 2008

Dear Santa Monica Business Owner:

This letter provides important information regarding your commercial kitchen hood and duct - fire suppression system.

Recent changes to the 2007 California Fire Code now requires that all commercial kitchen hood and duct - fire extinguishing systems meet Underwriters Laboratory (UL) 300 standards no later than the second required servicing in 2008 (servicing of hood fire suppression systems is required every six months). The standards for fire suppression systems listed as UL 300 compliant allow for a greater level of protection for your hood fire suppression system, providing a higher level of fire and life safety for the employees and occupants of the building.

This notice is to inform you that your commercial kitchen hood and duct - fire suppression system may not be UL 300 compliant and the system may be required to be replaced this year. On the reverse side of this letter is a copy of the California State Fire Marshal Information Bulletin in regards to the new UL 300 requirements.

Such evaluation or work for compliance with UL 300 shall be completed by a licensed fire suppression contractor (C-16 licensure). The Santa Monica Fire Department requires that plans and a permit be issued for any work necessary to comply with the new UL 300 standards. Once the new system is installed, the contractor is required to perform an acceptance test witnessed by a Santa Monica Fire Department Inspector.

Please make sure to have the proof of compliance with the UL 300 requirements readily available for your next inspection or insurance carrier.

Thank you for your cooperation in this matter. If you have any questions, please contact the Fire Prevention Division at (310) 458-8915.

Yours truly,


Jim Glew, Fire Marshal

ISSUED: February 7, 2007



California State Fire Marshal Information Bulletin

UL 300 - Fire Testing of Fire Extinguishing Systems for the Protection of Restaurant Cooking Areas

The Office of the State Fire Marshal has amended Section 904.11 of the 2007 California Fire Code to clarify the application of Underwriters Laboratories Standard 300 (UL 300). These Regulations become effective January 1, 2008.

At that time all new automatic fire extinguishing systems used for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300. All existing dry chemical and wet chemical fire extinguishing systems installed for the protection of commercial cooking operations that produce grease laden vapors shall comply with UL 300, no later than the second required servicing of the system after January 1, 2008.

Exception: Public schools kitchens, without deep-fat fryers, shall be upgraded to a UL 300 compliant system during state funded modernization projects that are under the jurisdiction of the Division of the State Architect (DSA).

All systems shall be installed in accordance with the California Mechanical Code, 2007 edition, appropriate adopted standards, their listing and the manufacturers' installation instructions.

Exception: Factory-built commercial cooking recirculating systems that are tested, listed, labeled and installed in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the California Mechanical Code 2007 edition.

The regulations requiring retroactive compliance with UL 300 for all fire suppression systems installed within a Type 1 Hood should not influence the decision to replace the hood itself, any changes required to the hood would be at the discretion of the Authority Having Jurisdiction.

If you have any questions regarding the adoption of these regulations please contact James Parsegian at james.parsegian@fire.ca.gov or (916) 445-8415.

Visit our website at: <http://osfm.fire.ca.gov>