COMMERCIAL KITCHEN VENTILATION TESTING REQUIREMENTS
CALL FIRE MARSHAL/FIRE SUB CODE OFFICIAL AT 908-454-6121 EXT 360 TO SCHEDULE ACCEPTANCE TESTING

IMC 506.3.2.5 GREASE DUCT TEST
Prior to the use or concealment of any portion of grease duct system, a leakage test shall be performed in the presence of the Fire Inspector. Ducts shall be considered to be concealed where installed in shafts or covered by coatings or wraps that prevent the ductwork from being visually inspected on ALL sides. The permit holder shall be responsible to provide the necessary equipment and perform the grease duct leakage test. A light test or approved equivalent test method shall be performed to determine that all welded and brazed joints are liquid tight. A light test shall be performed by passing a lamp having a power rating of not less than 100 watts (or 1500 lumens for energy efficient bulb types) through the entire section of duct work to be tested. The lamp shall be open so as to emit light equally in all directions perpendicular to the duct walls.

At test shall be performed for the entire duct system, including the hood-to-duct connection. The ductwork shall be permitted to be testing in sections, provided that every joint is tested.

IMC 507.16 PERFORMANCE TEST
A performance test shall be conducted upon completion and before final approval of installation of a ventilation system serving commercial cooking appliances. The test shall verify the rate of exhaust airflow required by Section 507.13, makeup airflow required by Section 508, and proper operation as specified in this chapter the permit holder shall furnish the necessary test equipment and devices required to perform the tests.

IMC 507.16.1 CAPTURE AND CONTAINMENT TEST
The permit holder shall verify capture and containment performance of the exhaust system. This field test shall be conducted with all appliances under the hood at operating temperatures with all sources of outdoor air providing makeup air for the hood operating and with all sources of recalculated air providing conditioning for the space in which the hood is located operating. Capture and containment shall be verified visually ob observing smoke or steam produced by actual stimulated cooking, such as with smoke candles, smoke puffers etc.

IMC 507.2.1.1.1 OPERATION
Type 1 hood system shall be designed an installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods. ACCEPTANCE TESTING SHALL ONLY BE DONE BY TURNING ON THE COOKING APPLIANCES i.e. GAS, ELECTRIC.