

Property Maintenance

Chapter 0729 - Fire Extinguishing Systems Installation

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Article 1 – Interpretation

729.1.1 Approved standards - defined

“approved standards” means the minimum standards for the listing and installation of equipment set by the Canadian Standards Association (C.S.A.) and/or the National Fire Protection Association (N.F.P.A.) and/or the Underwriters Laboratories of Canada (U.L.C.).

729.1.2 Commercial type - defined

“commercial type” means other than domestic type.

729.1.3 Council - defined

“Council” means the Council of The Corporation of the City of Woodstock.

729.1.4 Fire Chief - defined

“Fire Chief” means the Fire Chief of the City of Woodstock or the person serving in such capacity from time to time in the absence of the said Fire Chief.

Article 2 - Automatic Fire Extinguishing System Required

729.2.1 Commercial type - fat fryer - grill - installed – used

No person shall install or use in the City of Woodstock any commercial type fat fryer or grill in or upon any industrial or institutional premises, private club, public hall, hotel or restaurant except where there also exists an approved automatic fire extinguishing system approved by the Fire Chief.

729.2.2 General requirements

The approved automatic fire extinguishing system shall be manual as well as automatic, shall conform to the approved standards and meet the approval of the Fire Chief.

729.2.3 Approval - Fire Chief - required - application

The approval of the Fire Chief in respect of an automatic fire extinguishing system shall be obtained prior to the installation of same as follows:

- a) The applicant shall submit to the Fire Chief two sets of plans and specifications in sufficient detail to allow the Fire Chief to evaluate the fire hazard, the effect of the proposed system, and determine whether it will conform to the approved standards.

729.2.4 Maintained - good working order - owners – operators

It shall be the responsibility of the owners and operators of commercial type fat fryers or frying grills to maintain the fire extinguishing system and equipment in good working order.

729.2.5 Inspected - serviced - annually - certification

The fire extinguishing system shall be inspected and serviced at least annually by a properly qualified technician and the said owners and operators shall produce evidence by way of certification that the system has been inspected and will function as intended, upon demand of the Fire Chief.

Article 3 - Exemption

729.3.1 Assurance - no substance - flash point under 550°C

This Chapter shall not apply to the installation of deep fat fryers for use with cooking substances that have a flash point greater than 550°C provided that the owners of same shall have first delivered to the Fire Chief a signed assurance undertaking that no substance will be used in such fryer with a flash point of less than 550°C. By-law 5232-76, June 3, 1976.

Article 4 - Enforcement

729.4.1

Every person who contravenes any of the provisions of this Chapter is guilty of an offence and upon conviction is liable to a fine or penalty as provided in the *Provincial Offences Act*. By-law 7139-94, June 2, 1994.