



CHARLESTON FIRE DEPARTMENT



Fire Marshal Division

Information Bulletin

Controlled Cooking Plan

All commercial buildings containing cooking equipment shall comply with the requirements of the International Codes regarding the use of commercial hoods and fire suppression systems. Facilities that are approved to utilize a controlled cooking plan through the State Fire Marshal or the City of Charleston must submit a written request. Requests will not be considered for newly constructed or renovated facilities or facilities with existing equipment that is in need of repair. This plan is intended to assist existing facilities, utilizing existing equipment that do not produce grease-laden vapors, and not equipped with a fire suppression system.

The facility must request the use of a controlled cooking plan and receive acceptance from the City of Charleston. The request letter must acknowledge and confirm acceptance of the items listed below.

- 1) No surface frying or deep fat frying will be conducted.
- 2) No cooking, baking, or other activities that will produce grease-laden vapors (no cooking or preparation of meats, fatty foods, or food that require grease, oil, or similar cooking mediums).
- 3) A prominent sign shall be posted near the cooking appliance, no smaller than 8 1/2" x 11" and laminated or framed to protect the sign, containing the following information:

Controlled Cooking Plan

The following must be observed at all times:

- No cooking with grease or oils
- No cooking that produces grease-laden vapors (surface frying, deep fat frying, cooking of meats, etc.)

Violation of this plan will require the installation of a commercial hood and fire suppression system

Please contact the Charleston Fire Department - Fire Marshal Division at (843)724-3429 with any additional questions.