631 Snelling Ave S

To Whom It May Concern:

We are appealing the need for a hood suppression system on our bakers pride deck oven.

Our history: We have been in the restaurant business for 25 years. We have worked with pizza ovens, broilers and other types of cooking appliances. We have a good understanding of what contributes to grease-laden vapors and the need for cleanliness, maintenance, and suppression.

Attached are pictures of the oven in support of our appeal.

- We have the oven serviced and cleaned every six months
- You can see the area is clean and free of the excessive grease build up necessary to start a fire
- The temperature of that area is between 120 degrees and 115 degrees.
- It is a closed system there is no open flame

Our volume is less than the average "pizza" restaurant. We are dine-in only and have 38 seats. We average 55 covers a day, 5 days a week. Not nearly the volume of a 7 day a week, 12 hours a day, doing over 300 or more items in a day operation.

We contacted Gerry's hood suppression company and Gerry came to look at the hood and we discussed the situation. The following concerns were raised which he further discussed with the fire inspector.

- He stated that the way the oven and hood are constructed it is not conducive to fire.
- He feels that a suppression system would be difficult to install and impossible to maintain.
- He feels that adding the suppression system would compromise the NSF certification of the hood.

We understand that if we did a major renovation and changed our oven and hood arrangement that a suppression system my be required; however, we feel that we should be protector under the "grandfather" rule. When we purchased Grandpa Tony's, in addition to the pepperoni and other meat based toppings that went on the pizza, the menu contained many items other than pizza, including sausage, beef, and chicken that were all cooked in the oven. We were inspected at that time and there

were no concerns about the oven. When we converted Grandpa Tony's to Joan's in the park, we were inspected again, (opening day) there was knowledge of our menu and there were no concerns raised about the oven. Our over all menu execution has not changed in the 5 years we have been Joan's in the Park.

In addition, we maintain that almost every pizza restaurant in St Paul does more in their oven than pizza and they are not required to have suppression systems.

If there is real concern over a grease fire starting in our hood, we would be more than happy to maintain a more rigorous cleaning schedule and have it cleaned more frequently.

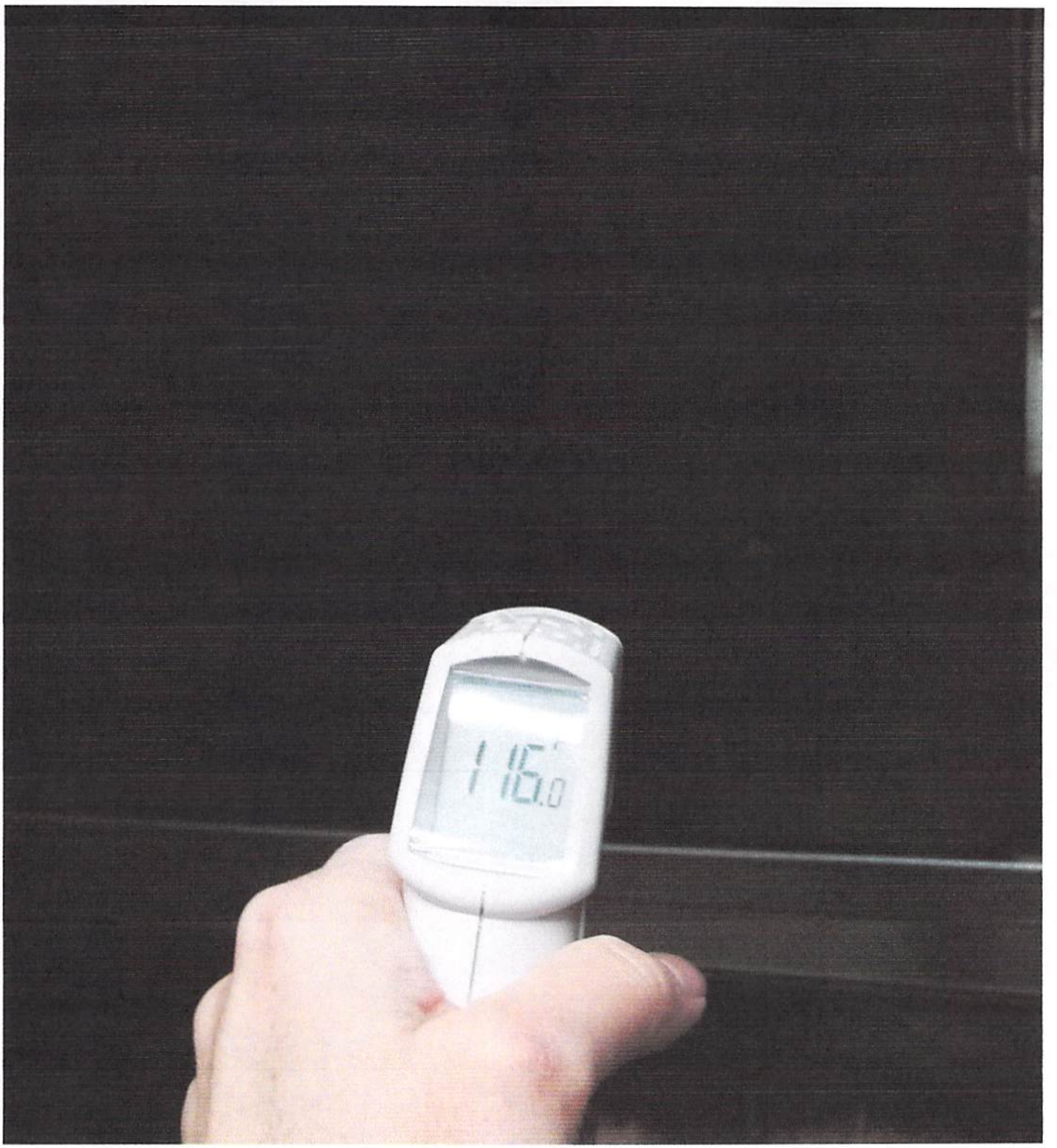
On a side note, we would like to add that the suppression system would cost upwards of $4,000 to install. Which to be honest is a huge investment for a restaurant of our volume.

AVER US
FOR COMMENTS OR SERVICE CALL
1-800-393-8287
10-19-15
KS 33

BAKERS PRIDE

From: susan dunlop <funlop97@gmail.com>
Subject: **Pics of hood**
Date: December 22, 2015 11:06:43 AM CST
To: funlop97@gmail.com

3 Attachments, 10.0 MB



631 Snelling Ave S

Ok folks it is time for a reality check. We are talking about Pizza oven and "chain fed ovens" here. Is there supportive data that states how many out of control fires there have been that have required fire department intervention or even the use of fire extinguishers in theses ovens?
How many flue fires have been caused directly by these types of ovens? I challenge any fire prevention expert to show me this data and if you can you are doing well. Let us look at this from a practical stand point. If you have a fire in the oven that is shown in this question (where is the fire going to go?
The following code citation was quoted Section 602. In addition to the specific cooking appliances identified in the definition, further examples of commercial cooking appliances that require a commercial exhaust system are griddles (flat or grooved); tilting skillets or woks; braising and frying pans; roasters; pastry ovens; pizza ovens; char broilers, salamanders and upright broilers; infrared broilers and open-burner stoves and ranges." Note that pizza ovens make the expanded list.
All of the above items other than the Pizza ovens are open heat, open top and taking into account the tilting skillet that does have a lid it to can be opened.
I believe one should be concerned about the overall housekeeping and other code violations in the entire building if one finds grease stains above a pizza oven. Now this does bring up a good point. If people are cooking more than pizza in a pizza oven is the intent of the oven maker to misrepresent their product as a pizza oven or is it a regular oven? Do we protect ovens?
We could make 1000 reasons to have or not to have coverage in these devices. Show us the data that says there have been incidents causing fires with these products.
And finally ask yourself this. If you trip on a rock because you did not see it do we paint every rock in the world yellow?

Interesting topic. You would think that the ICC and NFPA would make a clear and decisive decision on fire suppression for pizza ovens. Then write the code to specifically mandate suppression or not.

It is and will continue to challenge us.

If you look at the link I posted above you will see that the NFPAs answer is that if pizza is all that is being cooked, you are right, but once other food that produces grease laden vapors put into it, it needs a class 1 hood. After the inspection above I approached my Chief and he said no to enforcing a class 1 installation, but the hood referenced above must be maintained such that it doesn't have an accumulation of grease. Even if they have to clean it every month! Since I am new at this I decided to do all the pizza shops in town and have found that, so far, every class 2 hood has been grease covered and every pizza place puts more than pizza in their oven. So far the list includes pasta, bread stick, wings, subs, chicken strips and cheesesticks. 4 for 4 on greasy hoods, I cannot explain why yours has no grease and NONE of pizza restaurants I have been in so far are sprinklered