

DEVELOPMENT SERVICES, BUILDING & LICENSING

This form is required for installations where it is proposed to use a Class 1 cooking appliance for Class 2 cooking. The following commitment is given to the City.

BUSINESS NAME:	PROJECT ADDRESS:
	BUILDING PERMIT No.:

Class 1 and 2 Cooking Operations are defined in the City of Vancouver’s Kitchen Ventilation Guidelines as follows:

“A Class 1 Cooking Operation is defined as any cooking process which produces significant smoke or grease-laden vapours, and includes any equipment which has been designed by the manufacturer to be able to produce significant smoke or grease-laden vapours, except where specifically approved under another Class.”

“A Class 2 Cooking Operation is defined as any cooking equipment or process which produces significant steam or heat and does not produce grease-laden vapours.”

APPLIANCE (type of cooking equipment):	
INTENDED USE OF APPLIANCE (may attach menu):	
EXAMPLES of CLASS 1 COOKING (“grease or smoke”)	EXAMPLES of CLASS 2 COOKING (“non-grease”)
<ul style="list-style-type: none"> • pan frying (e.g., eggs, bacon) • frying onions in bottom of soup pot • deep fat frying, grilling, broiling, stir fry, braising 	<ul style="list-style-type: none"> • boiling water (e.g., potatoes, pasta, rice, poached eggs) • reheating pre-made soups • heating beverages (e.g., hot chocolate) • melting chocolate

The undersigned, who is the business operator of the Cooking Operation, acknowledges that the appliance chosen to be used has been designed with the potential for Class 1 Cooking. **The undersigned commits to limit all use of this appliance to Class 2 Cooking.**

The undersigned acknowledges that the proposed ventilation system has not been designed to comply with the requirements for a Class 1 Cooking Operation and acknowledges that, if Class 1 Cooking is conducted on the appliance, the ventilation system will be considered in an *unsafe condition*.

Sentence 1.3.3.5.(1) of Division C of the Vancouver Building By-law states as follows:

“No person who is an *owner*¹ or who is involved in the *construction*, reconstruction or *occupancy* of a *building* shall cause, allow or maintain any *unsafe condition*.”

¹ Italicized words are as defined in the 2019 Vancouver Building and 2019 Vancouver Fire By-laws.

K3 - Commitment Not To Create Grease-Laden Cooking Vapours cont'd

Article 1.4.1.22. of Division C of the Vancouver Building By-law states as follows:

“When a *building* or part thereof is in an *unsafe condition*, the *owner* shall forthwith take all necessary action to put the *building* in a safe condition.”

Sentence 2.1.2.2.(1) of Division B of the 2019 Vancouver Fire By-law states as follows:

“Activities that create a hazard and that are not allowed for in the original design shall not be carried out in a *building* unless provisions are made to control the hazard in conformance with this *By-law*.”

If the Cooking Operation is found by the City to be in breach of this Commitment and if ordered by the City, the operator of the Cooking Operation commits to removing the appliance until a ventilation system is installed to the satisfaction of the *Chief Building Official* and the *Fire Chief*.

The operator commits to installing and maintaining a portable fire extinguisher in the kitchen area in accordance with NFPA 10, “Standard for Portable Fire Extinguishers”, and the Vancouver Fire By-law.

In addition to the above, prior to use of the appliance, the operator of the Cooking Operation commits to ensuring that a metal sign is securely mounted to the front of the hood embossed with the following words sized and coloured so that they can be easily read and understood. The operator also commits to maintaining both the sign in place and its readability throughout the operator’s responsibility of the Cooking Operation.

Sign:

**COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED.
EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL
ONLY.**

The above sign is required to be indicated on the building permit drawings.

This Commitment Not To Create Grease-Laden Cooking Vapours is executed by the BUSINESS OPERATOR of the Cooking Operation

this _____ day of _____, _____.
(Day) (Month) (Year)

1. Where **Operator** is an individual:

Operator’s Signature _____

Operator’s Name _____
(PRINT)

Signed, sealed and delivered in the presence of:

Witness’s Signature _____

Witness’s Name _____
(PRINT)

Witness’s Address _____

2. Where **Operator** is a corporation:

Name of Corporation _____

Per:

Authorized Signatory _____

Name _____
(PRINT)

Signed, sealed and delivered in the presence of:

Witness’s Signature _____

Witness’s Name _____
(PRINT)

Witness’s Address _____

3. Where **Operator** is a partnership:

Name of Partnership _____

Per:

Authorized Signatory _____

Name _____
(PRINT)

Signed, sealed and delivered in the presence of:

Witness’s Signature _____

Witness’s Name _____
(PRINT)

Witness’s Address _____

cc: Building Owner
District Fire Inspector
District Health Inspector