Permit Requirements
Commercial Fire Suppression & Commercial Hood Systems

Kern County Fire Department
Office of the Fire Marshal ~ Fire Prevention
2820 M St. ~ Bakersfield, CA 93301
Telephone (661) 391-3310 ~ Fax (661) 636-0466/67
Website: kerncountyfire.org
Email: fireprevention@kerncountyfire.org

Please include completed Application for Permit (KCFD 200) with submittal

Fee Amount: $395.00
Fee Code: 1.3

This document is to aid in the construction permitting process including Change of Use/Occupancy for commercial fire suppression hood system permits within commercial buildings or tenant spaces regarding what should be submitted for the Fire Marshal’s Office review. Because every building differs, this guideline is not intended to identify each code requirement applicable, therefore the applicant must follow all appropriate codes adopted by Kern County for the process or construction under review. Other Fire Department operational permits may be required.

1. Permits for Commercial Fire Suppression & Commercial Hood Systems shall be applied for at 2820 M St., Bakersfield, CA 93301.
2. Fee shall be submitted at the time of application submittal. Make check payable to Kern County Fire Department. Visa and MasterCard accepted.
3. These requirements apply to new construction, existing buildings, with the exception of single-family residences.

Documentation Submittal Requirements:

5. Provide three (3) copies of the plans with mechanical drawings only and one (1) set of the most current system components and design cut sheets from the manufacturer’s manual.
6. Fire System Installation Data sheet shall contain the following information:
   a. Contractor’s business name, address, C-16 license number, telephone number, and designer’s name.
   b. Business name, business site address, date.
   c. Manufacturer system type (Pyro Chem, Ansul, Range Guard, Amerex, etc.)
   d. System is mechanical or electrical.
   e. Mechanical or electrical gas valve, size, and location and shall be installed to manufacturer’s specifications and will be visible and established below the T-Bar per 2019CPC1210.2.2.1
   f. Plenum, duct, and hood dimensions.
   g. Discharge piping, size, type, pipe scheduling, etc.
   h. Appliance, size, and type (gas, electric).
   i. System (tank) size and quantity.
   j. System nozzle type and size.
k. Detection line (link temperature and quantity).
l. Maximum allowable flow points and the number of flow points being used.
m. If a fire alarm system exists, the hood system must be interconnected to the fire alarm.
n. Upon activation of the system, an audible alarm horn and visual indicator strobe at the same location shall be provided.
o. External or internal make-up air shall shut off when the system activates.
p. Exhaust air shall remain on when the system is activated.

7. All new installations shall conform to the UL 300 system’s design.
8. All upgrade installations must be UL 300 listed and compatible with the manufacturer’s design and installation requirements.
9. Gas piping shall be permitted to be installed in accessible spaces between a fixed ceiling and a dropped ceiling, whether or not such spaces are used as a plenum. Valves shall not be located in such spaces.

Exception: Appliance shutoff valves required by this code shall be permitted to be installed in accessible spaces containing vented appliances.

**Plans Submittal Requirements for Commercial Fire Suppression**

A complete floor plan that provides the following information:

- Kitchen area, or specific area of installation
- Hood location
- All exiting from the area of hood location
- Countertops
- Remote pull, location
- Gas valve, location (Shall be below the ceiling in plain sight)
- System tank, location (Shall be below the ceiling in plain sight)
- Partitions
- Walls
- One line diagram of all piping
- All appliances
- Nozzle locations, height dimensions to the appliance
- Location of audible alarm Horn and the visual indicator

10. All clean agent systems i.e. FM 200, shall comply with the 2019 California Fire Code 904.10 through 904.10.3 and NFPA 2001. Upon activation of the system, an audible alarm horn and visual indicator strobe at the same location shall be provided.
11. All factory-built commercial cooking recirculating systems that are tested, listed, and labeled and installed in accordance with UL 710 (b) and the California Mechanical Code. CFC 904.12

Additional Requirements: ________________________________________________________________

**Mailing Address:**
Kern County Fire Department
2820 M St.
Bakersfield, CA 93301
Attn: Fire Prevention