

**CITY OF THOMPSON  
BY-LAW NO. 2056-2025**

**A BY-LAW OF THE CITY OF THOMPSON TO REGULATE THE  
INSTALLATION, MAINTENANCE, INSPECTION, AND CLEANING OF  
COMMERCIAL COOKING EQUIPMENT IN ORDER TO REDUCE FIRE  
HAZARDS AND PROTECT PUBLIC SAFETY**

**WHEREAS** fires involving commercial cooking equipment represent a significant fire risk in Canada and the City of Thompson;

**AND WHEREAS** inadequate construction, installation, and maintenance of commercial cooking exhaust systems contribute to the frequency and severity of such fires;

**AND WHEREAS** the National Fire Protection Association Standard NFPA 96 sets out standards for ventilation control and fire protection of commercial cooking operations;

**AND WHEREAS** Council for the City of Thompson deems it advisable and necessary to adopt regulations for commercial cooking equipment in the City of Thompson to enhance public safety;

**NOW THEREFORE** the Council of the City of Thompson, in open meeting assembled, enacts as follows:

**1) TITLE**

This By-law may be cited as the "Commercial Cooking Equipment By-law."

**2) DEFINITIONS**

In this By-law:

**AHJ** (Authority Having Jurisdiction) means the Fire Chief, Deputy Fire Chief, or Fire Inspector(s) for the City of Thompson.

**Commercial Cooking Equipment** means appliances, exhaust hoods, ducts, fans, and fire suppression systems used in commercial kitchens where grease-laden vapours are produced.

**NFPA 96** means the current edition of the *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations* published by the National Fire Protection Association.

**Type 1 Hood** means a hood designed for cooking operations producing grease and smoke, meeting NFPA 96 requirements.

**Type 2 Hood** means a hood designed for cooking operations that do not produce grease-laden vapours, used for removal of heat or steam, meeting NFPA 96 requirements.

**Qualified Technician** means an individual certified through Phil Acklands – Commercial Cooking Systems Training or the International Kitchen Exhaust Cleaners Association (IKECA).

### 3) APPLICATION

This By-law applies to all commercial kitchens and cooking operations within the City of Thompson.

### 4) INSTALLATION AND CONSTRUCTION REQUIREMENTS

- a) All commercial cooking exhaust systems shall be constructed and installed in accordance with NFPA 96.
- b) Type 1 Hood Requirements:
  - i) Non-combustible construction as per NFPA 96.
  - ii) Minimum clearances of 18 inches from combustibles (unless otherwise permitted).
  - iii) Grease filtration system.
  - iv) Integrated automatic fire suppression system.
  - v) Minimum exhaust airflow requirements.
  - vi) Proper make-up air supply.
  - vii) Interlock system to activate exhaust fans when cooking equipment is in operation.
  - viii) Labelled with minimum exhaust flow rate in CFM per linear foot.
- c) Type 2 Hood Requirements:
  - a. Constructed of steel, stainless steel, or copper to NFPA 96 specifications.
  - b. Minimum airflow of 200 CFM per linear foot.
  - c. Proper rooftop or horizontal termination distances.
  - d. Rigid metallic ductwork.

## **5. MAINTENANCE, CLEANING, AND INSPECTION**

1. All commercial cooking exhaust systems shall be cleaned and inspected in accordance with the cleaning frequency schedule in Schedule "A" to this By-law.
2. Only a Qualified Technician may clean or service commercial cooking exhaust systems in the City of Thompson.
3. Service providers shall:
  - a. Submit proof of qualifications to the AHJ.
  - b. Obtain an annual "Technician License" from the City as per the City of Thompson Fee and Fine Schedule, as it exists or is amended from time to time.

## **6. REPORTING OF FIRES**

1. All fires involving commercial cooking equipment, regardless of size or extinguishment method, must be reported to the AHJ immediately.
2. Failure to report a fire is an offence under this By-law.

## **7. ENFORCEMENT**

1. The AHJ is responsible for enforcing this By-law.
2. The AHJ may inspect any commercial cooking operation to verify compliance.
3. The AHJ may order suspension of operations where unsafe conditions exist.

## **8. PENALTIES**

1. Any person who contravenes this By-law is guilty of an offence and is liable on summary conviction as per the City of Thompson Fee and Fine Schedule.
2. Each day a violation continues constitutes a separate offence.

## **9. SEVERABILITY**

If any provision of this By-law is found to be invalid, the remainder shall not be affected.



**10. COMING INTO FORCE**

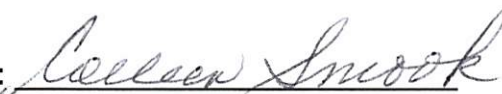
Read a first time this 8<sup>th</sup> day of September, 2025 A.D.

Read a second time this 22<sup>nd</sup> day of September, 2025 A.D.

Read a third time this 22<sup>nd</sup> day of September, 2025 A.D.

Done and passed by the Council of the City of Thompson in regular session assembled this 22<sup>nd</sup> day of September, 2025 A.D.

The City of Thompson

Per:   
Mayor

Per:   
City Manager

**SCHEDULE “A”**

Cleaning Frequency for Commercial Cooking Exhaust Systems  
(Extracted from NFPA 96)

Typers of Cooking Operation	Minimum Cleaning Frequency
Solid fuel cooking operations	Monthly
High-volume cooking operations (e.g. 24-hour services, charboiling, fast food)	Quarterly
Moderate-volume cooking operations	Semi-annually
Low-volume cooking operations (e.g., churches and seasonal	Annually

Notes:

1. Cleaning shall include hoods, grease removal devices, fans, ducts, and other appurtenances.
2. Cleaning must be performed by a Qualified Technician as defined in this By-law.

Documentation of cleaning and inspection shall be maintained on-site and made available to the AHJ upon request.