



What It Takes to be UL 300 Compliant

An overview of safety recommendations by Acadia Insurance Company

Underwriter's Laboratories conducted extensive tests on the flammability of vegetable oils used in deep fat fryers and moderate sautéing. In 1998, they developed new and more comprehensive standards to help restaurants and Inns more adequately protect their investments in property, cooking equipment, exhaust systems and people.

In an effort to assist you with complying with these standards and to help protect your property, Acadia Insurance Company has adopted these guidelines and recommends them to policyholders that have commercial cooking operations.

1. Cooking equipment should be exhausted via a stainless steel hood equipped with baffle filters. Older mesh type filters no longer meet the standard. There should be no open air spaces between baffle filters or up into the ductwork.
2. The hood and ductwork should be cleaned professionally at least twice a year and tagged up to date.
3. Each cooking appliance should have its own auto-extinguishing nozzle (at minimum) For instance: 2 deep fat fryers located side by side should have 2 nozzles directly over each vat, each wok its own nozzle and a 12 burner gas stove may need up to 3 nozzles depending on the arrangement.
4. A WET Chemical extinguishing agent should be used. Vegetable oils have a propensity for re-ignition and the dry chemical extinguishing agent evaporates too quickly, so re-ignition is common. The wet chemical extinguishing agent literally suffocates the fire.
5. The automatic extinguishing system requires the following:
 - a. Remote manual pull station,
 - b. Inspected and charged semi-annually by a certified contractor,
 - c. Both of the above tagged up to date with the last calendar year.
6. Similarly, the ABC fire extinguishers should be replaced with Class K extinguishers. These are the wet chemical variety and designed specifically for vegetable oil fires, and common combustibles.
7. Deep fat fryers should be a minimum of 16 inches horizontally distant from open flame appliances (char broilers, stoves...) OR, an 8-inch stainless steel vertical barrier should be erected between the two appliances. For example if a deep fat fryer is located in between a char broiler and open flame gas stove, then 2 vertical barriers should be installed.

Maintaining a safe workplace in accordance with all laws is your responsibility. Our safety inspections and recommendations relate to underwriting concerns and do not constitute an assumption by us of your obligations to provide a safe workplace. We make no representation or warranty that our activities will place you in compliance with the law or that your premises or operations are safe. We exercise no control over your premises or operations and have no responsibility or authority to implement loss control recommendations. You are not entitled to rely upon any loss control activities provided by us, and you may not delegate any of your legal responsibilities to us.