

Fire Marshal Division

February 15, 2019

Kevin Decilles
BFPE International
115 Bestwood Drive
Clayton, NC 27520

Re: Marcos Pizza
80 Amarillo Lane
Sanford, NC 27332

Application Number BCOM1810-0002

Mr. Decilles,

Thank you for submitting the plans for the hood system. The plans have been carefully reviewed by a qualified code enforcement official to examine for compliance with the North Carolina Fire Prevention Code and all other fire protection regulatory documents. There are some items that were found during the plan review process that need to be addressed before a final inspection of the new facility can be given. These items are outlined and described below.

- **Commercial cooking equipment.**
 - Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.
- **Acceptance Test**
 - An acceptance test will be conducted by the Fire Marshal's office once system has been installed and pre-tested.
 - Installation shall be per architectural and system submittals and compliant with NFPA-17A.
- **Manual system operation**
 - A manual actuation device shall be located at or near a means of egress from the cooking area, a minimum of 10 feet (3048 mm) and a maximum of 20 feet (6096 mm) from the kitchen exhaust system. The manual



actuation device shall be located a minimum of 4.5 feet (1372 mm) and a maximum of 5 feet (1524 mm) above the floor. The manual actuation shall require a maximum force of 40 pounds (178 N) and a maximum movement of 14 inches (356 mm) to actuate the fire suppression system.

- **System Interconnection**

- The actuation of the fire suppression system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.

- **Notes**

- Please schedule all fire inspections through the Fire Marshal's Office.
- Contact Number **910-893-0743**.
- Please provide system certification certificate from installing contractor.

Thank you again for submitting the plans for the hood system. Please review the plans and adhere to any notes and alterations that were made in addition to the original drawings. These remarks are for the plans that were submitted and its original intent. These remarks do not apply if the original intent changes or what was submitted on the above date changes. If you have any questions, please do not hesitate to call this office.

Again, thank you and we look forward to working with you during the construction period!

Sincerely,

Roger Sullivan
Deputy Fire Marshal



Fire Marshal Division

P.O. Box 370
Lillington, NC 27546
910-893-7580

Application for Plan Review

BCOM1810 - 0002

Application # _____ - _____

Date Received: 2.13.19 Received By: djonusm

Name of Project: MARCO'S PIZZA

Physical Address of Project: 80 AMARILLO LANE

SANFORD NC 27332

Plans Submitted By: BFPE INTERNATIONAL

Project Phone: (919) - 350 - 2699

Contact Person/Address: KEVIN DECILLES

Contact Phone: (919) - 350 - 2699 () - -

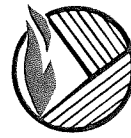
Contractor's Name/Info: BFPE INTERNATIONAL

115 BESTWOOD DR. CLAYTON, NC 27520

Contractor's Phone: (919) - 350 - 2699

- Plans that are submitted will be reviewed as quickly as possible with an average time of review between 7-10 working days.
- Status checks may be conducted on plan reviews by visiting the website <http://htweb.harnett.org/Click2GovBP/Index.jsp> or by calling the Harnett County Central Permitting Office (910-893-4759), or the Harnett County Fire Marshal's Office (910-893-7580).
- Approved plans must be picked up from the Central Permitting Office and all fees paid before any required inspections can be conducted.

Received
2.13.19



BFPE

INTERNATIONAL

FIRE, SAFETY & SECURITY

115 BESTWOOD DRIVE
CLAYTON, NC 27520
919-550-2699
FAX 919-550-0719

LETTER OF TRANSMITTAL

February 12, 2019

To:

Harnett County Building Inspections
108 E. Front Street
Lillington, NC 27546

Attention: Plans Review and Permits

RE:

Marco's Pizza
80 Amarillo Lane
Sanford, N.C. 27332

Re: Kitchen Fire Suppression

We are sending you: Attached

Via: UPS

Hand Delivered

Drawings Prints

Plans

Permit Application

Copies

3

1

Description

Shop Drawing of Kitchen fire suppression system
Application for Plan Review

For Approval

For your use

As requested

Resubmitted for approval



COMMENTS: *****

Please call Cyndy Gilchrist 919-550-2699 for our credit card number for payment of fees as discussed with Ms. Jennifer Brock . Please notify us when approved and work can begin. Our scope of work consists of installation of fire suppression system only. Please forward permit to us. We will notify you when ready for test.

Copy to: File & Installation Dept.

Signed: 

BFPE International
Kevin F. DeCilles



Bulletin

by Tyco Fire Suppression & Building Products

One Stanton Street
Marinette, WI 54143-2542
www.ansul.com

Bulletin No. 5653

DATE: April 29, 2010
TO: All Authorized ANSUL R-102 System Distributors and OEMS's
FROM: Product Management – Restaurant Systems
SUBJECT: Non-UL-Listed Fire Protection for Conveyor Pizza Ovens

The UL300 Standard: *Fire Testing of Fire Extinguishing System for Protection of Commercial Cooking Equipment* does not currently address a test protocol for conveyor pizza oven protection. However, in many jurisdictions, the Authority Having Jurisdiction has required fire protection for conveyor pizza ovens. In the past, appliances not addressed in the UL300 test standard have been protected by following listed protection options for other appliances with similar operating characteristics. Generally, these appliances presented a more severe hazard than the appliance in question. In the case of conveyor pizza ovens, chain broiler protection was utilized.

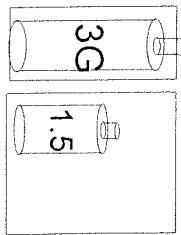
To confirm recommended protection, we recently conducted a conveyor pizza oven fire test following the chain broiler test protocol outlined in UL 300, substituting fatty hamburgers with a grease coated pizza crust, to emulate the cooking process used by conveyor pizza ovens.

Prior recommendations for conveyor pizza ovens larger than the two 1N horizontal nozzle limitations for a chain broiler, suggested using four 1N nozzles, each positioned at the end corners and aimed diagonally across the chain within the oven. Based on the actual fire testing, we now recommend two 245 nozzles per conveyor: one nozzle is positioned at the inlet and one nozzle is positioned at the outlet of the conveyor pizza oven on the same side of the oven and aimed at the opposite corners. Utilizing two 245 nozzles as recommended is suitable protection for conveyors larger than the limitations for a chain broiler but not exceeding 38 in.(96.5 cm) wide x 70 in (177.8 cm) long.

If you should have questions pertaining to this bulletin, please contact your U.S. District Manager or International Area Manager; or call Technical Services as noted below.

Main Telephone Numbers: 1-800-862-6785 or 1-715-735-7415
Customer Services: Press 2 • Technical Services: Press 4 • Training Services: Press 6 • Quality Assurance: Press 8
Literature Fax Orders: 1-800-543-9822 or 1-715-732-3474

PULL STATION IN AISLE OF EGRESS
 GAS APPLIANCE W/ SHUT-OFF
 MICRO SWITCH FOR ELECTRIC SHUT DOWN & ALARM IF NEEDED
 DETECTOR TEMP FIELD DETERMINED

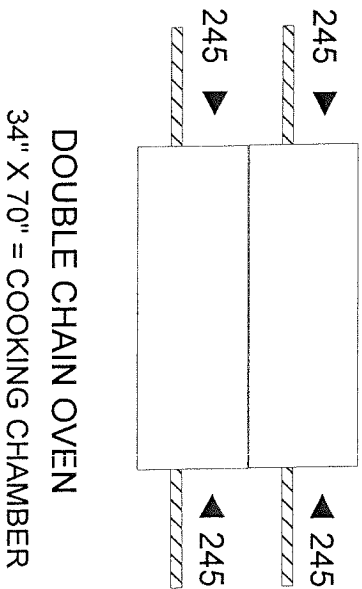
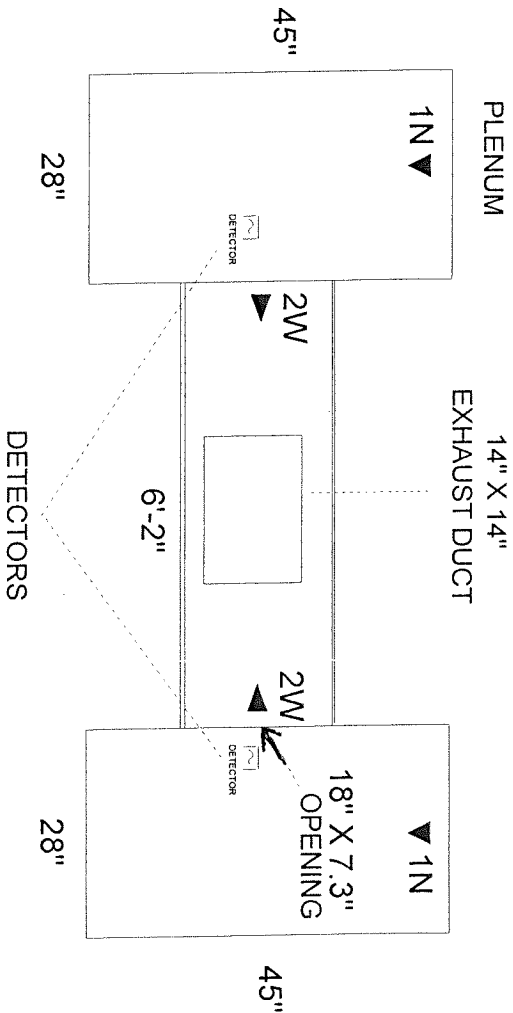


ANSUL R102
 4.5 GALLON
 14 FLOW POINTS
 UL 300

MARCO'S PIZZA
 80 AMARILLO LANE
 SANFORD, N.C. 27332

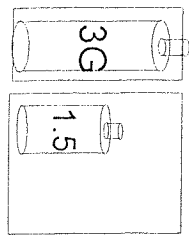
BFPE INTERNATIONAL NOT TO SCALE
 115 BESTWOOD DRIVE 2/5/19
 CLAYTON, NC 27520 BY: KFD
 PH: 919-550-2699 FAX: 919-550-0719

EXHAUST HOOD
 (PLAN VIEW)



DOUBLE CHAIN OVEN
 34" X 70" = COOKING CHAMBER

PULL STATION IN AISLE OF EGRESS
 GAS APPLIANCE W/ SHUT-OFF
 MICRO SWITCH FOR ELECTRIC SHUT DOWN & ALARM IF NEEDED
 DETECTOR TEMP FIELD DETERMINED

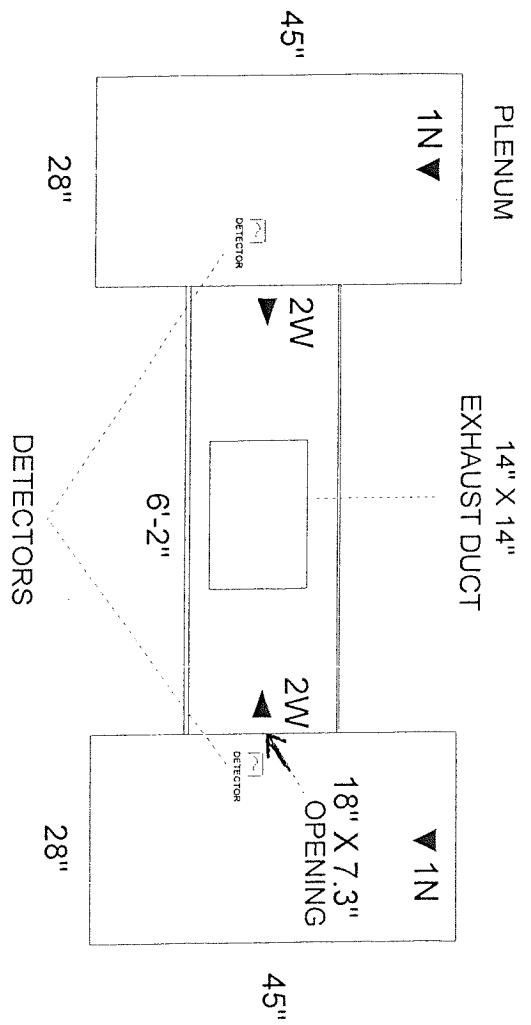


ANSUL R102
 4.5 GALLON
 14 FLOW POINTS
 UL 300

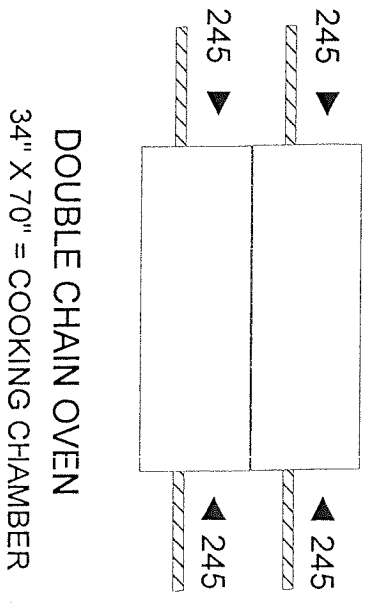
MARCO'S PIZZA
 80 AMARILLO LANE
 SANFORD, N.C. 27332

BFPE INTERNATIONAL NOT TO SCALE
 115 BESTWOOD DRIVE 2/5/19
 CLAYTON, NC 27520 BY: KFD
 PH: 919-550-2699 FAX: 919-550-0719

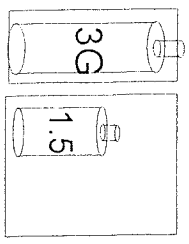
EXHAUST HOOD
 (PLAN VIEW)



COPY



PULL STATION IN AISLE OF EGRESS
 GAS APPLIANCE W/ SHUT-OFF
 MICRO SWITCH FOR ELECTRIC SHUT DOWN & ALARM IF NEEDED
 DETECTOR TEMP FIELD DETERMINED



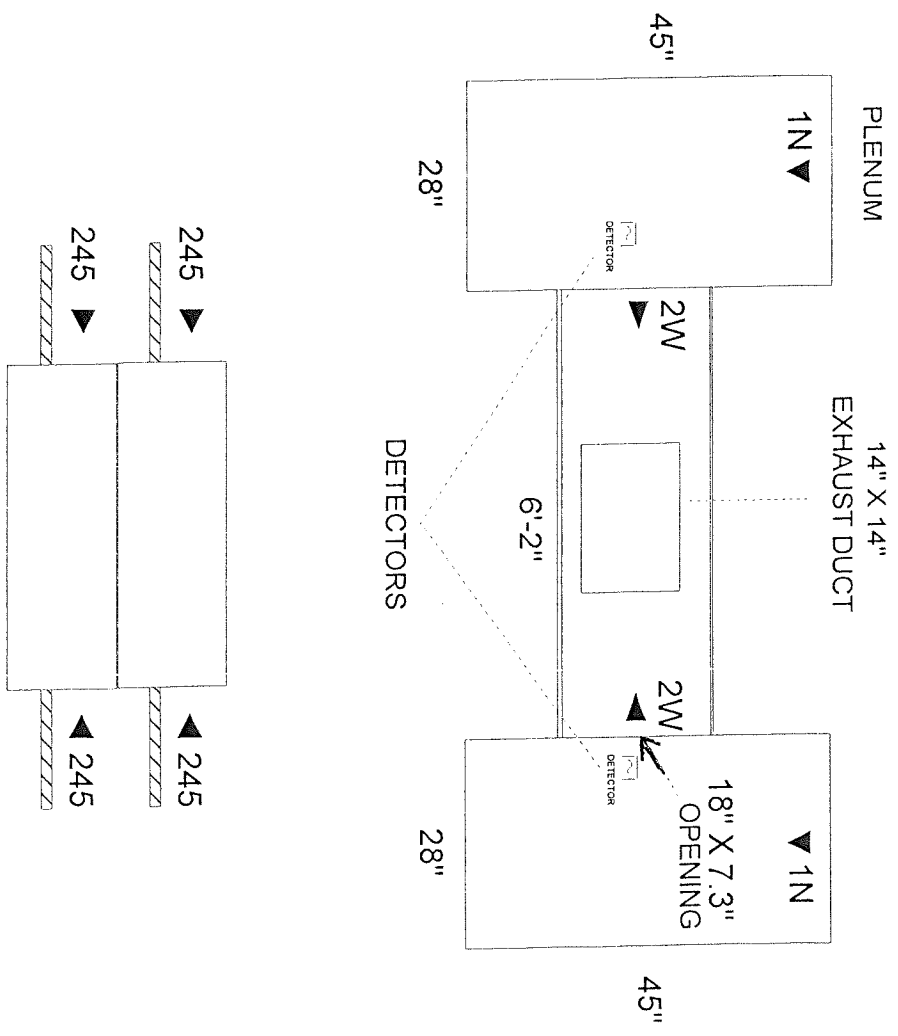
ANSUL R102
 4.5 GALLON
 14 FLOW POINTS
 UL 300

MARCO'S PIZZA
 80 AMARILLO LANE
 SANFORD, N.C. 27332

BFPE INTERNATIONAL NOT TO SCALE
 115 BESTWOOD DRIVE 2/5/19
 CLAYTON, NC 27520 BY: KFD
 PH: 919-550-2699 FAX: 919-550-0719

COPY

EXHAUST HOOD
 (PLAN VIEW)



DOUBLE CHAIN OVEN
 34" X 70" = COOKING CHAMBER