



Typical Fire Safety Requirements for Cooking Activity outside Kitchen

在廚房範圍以外煮食的一般消防安全規定

Introduction

簡介

Cooking activity outside kitchen (CAOK) is not to be mixed up with hot pot or food warming activities in seating accommodation as the latter is dealt with by licence application for general restaurant with hot pot endorsement.

「在廚房範圍以外煮食」並不是指在食肆內的座位間吃火鍋或把食物加熱，這些活動是透過附有「火鍋批註」的普通食肆牌照的申請所規管。

Under normal circumstance, cooking in a restaurant should be confined to a specially designed room which is normally referred to as a kitchen with proper fire separation from other parts of the restaurant, in particular, the seating accommodation. Experience tells that kitchen is most susceptible to fire due to activities of open-fire cooking, deep fat frying, flambéing etc as well as the presence of abundance of cooking fuel.

一般情況下，在食肆內煮食應限於在一個特別設計的房間內（通常指廚房），並有適當的防火間隔，以便與食肆的其他部分，尤其是座位間完全分隔。經驗顯示，由於廚房內會進行明火煮食、油炸食物、在食物上灑酒及點燃等活動，而且存有大量煮食燃料，因此廚房是食肆內最易發生火警的地方。

In general, fire separation between kitchen and the rest of the restaurant shall be achieved by an enclosure comprising walls of not less than 100 mm thick or fire-rated panel (e.g. glass) of not less than one hour fire resisting period (FRP); and door openings of the kitchen are to be protected by self-closing doors or equivalent to give an FRP of not less than half an hour.

一般而言，分隔廚房與食肆其他部分的防火間隔，須以厚度不少於100毫米的磚牆或抗火時效不少於一小時的防火板（例如防火玻璃）建造。通往廚房的任何門口，則須裝有抗火時效不少於半小時的自掩門或具同等保護作用的設備。

However, it is becoming more common to have cooking activities conducted outside purposely designed kitchen such as in food room, food counter, food preparation area etc, so that patrons can view the cooking skills of chefs and appreciate the cleanliness of the cooking premises. Nevertheless, cooking activities outside kitchen may create and impose additional fire hazards and risks on both staff and patrons of the restaurant.

不過，為了讓顧客觀看廚師的手藝並欣賞煮食場地的衛生程度，在廚房範圍以外的地方（例如食物房、食物櫃枱、食物調製間等）煮食已日漸普遍。可是，在廚房範圍以外煮食或會增加食肆員工及顧客面對的火警危險及風險。

To cope with the growing trend of CAOK in restaurants without compromising their fire safety standard, the Fire Services Department tends to accept CAOK provided that the following additional fire safety requirements as appropriate have been complied with:

由於在廚房範圍以外煮食日趨流行，消防處為了配合這個趨勢，通常會接納食肆在廚房範圍以外煮食的申請，惟食肆必須遵辦下列適用的附加消防安全規定，以確保食肆的消防安全水平不受影響：

General

一般規定

1. CAOK may be accepted in restaurants and shall be confined to properly designed areas such as food room, food counter, food preparation area, etc. Such areas shall be clearly indicated/ demarcated on the layout plan.

食肆可在廚房範圍以外煮食，但只限於食肆內妥為設計的範圍，例如食物房、食物櫃枱、食物調製間等。這些範圍必須在平面圖上清楚顯示／劃定。

2. The setup for the area (hereafter called the *designated area*) where cooking activities will be carried out shall be so arranged such that cooking stoves/ cooking ranges/ appliances will not jeopardize means of escape of the restaurant.

上述範圍（下稱「指定煮食範圍」）內的煮食爐／灶頭／電器的擺放，不可阻塞食肆的走火通道。

Fire Suppression

控制火勢

3. Automatic sprinkler system shall be provided throughout the restaurant regardless of the gross floor area of the premises.

不論食肆的樓面總面積為何，均須安裝自動花灑系統，以覆蓋食肆內的所有地方。

4. Automatic fire suppression / extinguishing system other than automatic sprinkler system shall be installed to cover all cooking ranges / stoves and locations where open flame cooking / deep fat frying / flambéing is conducted. The system shall comply with the Underwriters Laboratories (UL) test standard entitled UL-300: Fire Testing of Fire Extinguishing Systems for Protection of Commercial Cooking Equipment or other equivalent standard acceptable to the Director of Fire Services. Automatic fire suppression / extinguishing systems shall be installed in accordance with the

requirements of their listing.

於所有灶頭／煮食爐，以及用作明火煮食／油炸食物／在食物上灑酒及點燃等活動的位置，除安裝自動花灑系統外，還須額外裝設自動控制火勢／滅火的系統。該系統必須符合由美國安全檢測實驗室公司(UL)所定的測誦標準，即「UL- 300：保護商業用烹飪設備的滅火系統的防火測誦」，或消防處處長接受的其他相等標準。自動控制火勢／滅火系統的安裝亦須符合上述公司所列的規定。

Smoke Control

控制濃煙

5. Non-combustible vertical smoke barriers of an effective height of not less than 450 mm shall be installed to establish a smoke reservoir for the designated area to limit smoke propagation in case of fire.

須安裝有效高度不少於 450 毫米的垂直隔煙屏障，以便一旦火警發生時，限制濃煙擴散到指定煮食範圍以外。有關屏障須以不可燃物料製造。

Separation from Seating Accommodation

與座位間分隔

6. The designated area should be separated from the seating accommodation by a buffer area which shall be a non-combustible counter, partition, etc of a height of not less than 1100 mm; and a circulation area between the cooking stoves / cooking ranges / appliances and the counter/ partition. No cooking stoves shall be placed on the counter. The purpose of the buffer area is to ensure cooking stoves / ranges / appliances which are susceptible to accidental fires, are located away from the counter / partition.

須設立一個緩衝區，以分隔座位間與指定煮食範圍。該緩衝區須為一個高度不少於 1100 毫米並以不可燃物料製造的櫃枱或間隔，並在煮食爐／灶頭／電器與櫃枱／間隔之間保持一個通道地方。櫃枱上不得擺放煮食爐。設立緩衝區的目的是確保較易發生火警的煮食爐／灶頭／電器遠離櫃枱／間隔。

7. The designated area including the counter / partition shall not be decorated with any combustible materials.

指定煮食範圍（包括櫃枱／間隔）不得以任何可燃物料作為裝飾。

Fuel Control

控制燃料

8. Use of liquid fuel or liquefied petroleum gas in cylinders is not permitted in the designated area. Only electricity or centralized liquefied petroleum gas or town gas is allowed. Where piped gas is used, automatic cut-off device shall be provided. Use of charcoal or solid fuel for CAOK will be considered on case-by-case basis due to

possible enhanced requirements on ventilating system.

指定範圍內禁用液體燃料或罐裝石油氣，只准使用電力、中央石油氣或中央煤氣。若使用喉管式氣體，須提供自動中斷氣體供應的裝置。至於在廚房範圍以外使用木炭或固體燃料煮食的申請，本處會按每宗個案的情況考慮，因為可能須對有關通風系統施以附加規定。

Good House Keeping

良好的物業管理

9. The exhaust hoods or exhaust range hoods serving the designated area shall be degreased at frequent intervals to prevent excessive accumulation of grease / dirt from catching fire.

指定煮食範圍內抽油煙機的排氣喉管或煙罩須經常清洗，以防止因過多油脂／污垢累積而引起火警。

10. Sign(s) with English and Chinese wording shall be affixed at conspicuous location(s) near the counter / partition advising patrons not to enter the designated area.

須在櫃枱／間隔附近當眼的位置張貼中英文警告標語，提醒顧客切勿進入指定煮食範圍。

Others

其他

11. The above mentioned additional requirements are not exhaustive. Subject to the result of an on-site risk assessment when detailed layout / plan is submitted, other fire safety requirements may be imposed to take into account of unusual design of the restaurant.

以上的附加規定並未能涵蓋所有情況。本處會在食肆呈交詳細的平面圖／圖則後實地進行風險評估，或會因應食肆的特別設計而施以其他消防安全規定。

Fire Services Department

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