



## **Typical Fire Safety Requirements for Cooking Activity outside Kitchen** **在厨房范围以外煮食的一般消防安全规定**

### **Introduction**

#### **简介**

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.

「在厨房范围以外煮食」并不是指在食肆内的座位间吃火锅或把食物加热，这些活动是透过附有「火锅批注」的普通食肆牌照的申请所规管。

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.

一般情况下，在食肆内煮食应限于在一个特别设计的房间内（通常指厨房），并有适当的防火间隔，以便与食肆的其他部分，尤其是座位间完全分隔。经验显示，由于厨房内会进行明火煮食、油炸食物、在食物上洒酒及点燃等活动，而且存有大量煮食燃料，因此厨房是食肆内最易发生火警的地方。

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，分隔厨房与食肆其他部分的防火间隔，须以厚度不少于100毫米的砖墙或抗火时效不少于一小时的防火板（例如防火玻璃）建造。通往厨房的任何门口，则须装有抗火时效不少于半小时的自掩门或具同等保护作用的设备。

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.

不过，为了让顾客观看厨师的手艺并欣赏煮食场地的卫生程度，在厨房范围以外的地方（例如食物房、食物柜枱、食物调制间等）煮食已日渐普遍。可是，在厨房范围以外煮食或会增加食肆员工及顾客面对的火警危险及风险。

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:

由于在厨房范围以外煮食日趋流行，消防处为了配合这个趋势，通常会接纳食肆在厨房范围以外煮食的申请，惟食肆必须遵办下列适用的附加消防安全规定，以确保食肆的消防安全水平不受影响：

## **General**

### **一般规定**

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.

食肆可在厨房范围以外煮食，但只限于食肆内妥为设计的范围，例如食物房、食物柜枱、食物调制间等。这些范围必须在平面图上清楚显示 / 划定。

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.

上述范围（下称「指定煮食范围」）内的煮食炉 / 灶头 / 电器的摆放，不可阻塞食肆的走火通道。

## **Fire Suppression**

### **控制火势**

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

不论食肆的楼面总面积为何，均须安装自动花洒系统，以覆盖食肆内的所有地方。

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.

于所有灶头 / 煮食炉，以及用作明火煮食 / 油炸食物 / 在食物上洒酒及点燃等活动的位置，除安装自动花洒系统外，还须额外装设自动控制火势 / 灭火的系统。该系统必须符合由美国安全检测实验室公司(UL)所定的测誦标准，即「UL- 300: 保护商业用烹饪设备的灭火系统的防火测誦」，或消防处处长接受的其他相等标准。自动控制火势 / 灭火系统的安装亦须符合上述公司所列的规定。

## **Smoke Control**

### **控制浓烟**

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.

须安装有效高度不少于 450 毫米的垂直隔烟屏障，以便一旦火警发生时，限制浓烟扩散到指定煮食范围以外。有关屏障须以不可燃物料制造。

## **Separation from Seating Accommodation**

### **与座位间分隔**

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.

须设立一个缓冲区，以分隔座位间与指定煮食范围。该缓冲区须为一个高度不少于 1100 毫米并以不可燃物料制造的柜枱或间隔，并在煮食炉 / 灶头 / 电器与柜枱 / 间隔之间保持一个通道地方。柜枱上不得摆放煮食炉。设立缓冲区的目的是确保较易发生火警的煮食炉 / 灶头 / 电器远离柜枱 / 间隔。

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

指定煮食范围（包括柜枱 / 间隔）不得以任何可燃物料作为装饰。

## **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.

指定范围内禁用液体燃料或罐装石油气，只准使用电力、中央石油气或中央煤气。若使用喉管式气体，须提供自动中断气体供应的装置。至于在厨房范围以外使用木炭或固体燃料煮食的申请，本处会按每宗个案的情况考虑，因为可能须对有关通风系统施以附加规定。

### **Good House Keeping**

#### **良好的物业管理**

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.

指定煮食范围内抽油烟机的排气喉管或烟罩须经常清洗，以防止因过多油脂 / 污垢累积而引起火警。

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.

须在柜枱 / 间隔附近当眼的位置张贴中英文警告标语，提醒顾客切勿进入指定煮食范围。

### **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.

以上的附加规定并未能涵盖所有情况。本处会在食肆呈交详细的平面图 / 图则后实地进行风险评估，或会因应食肆的特别设计而施以其他消防安全规定。

Fire Services Department

May 2010

消防处

2010年5月