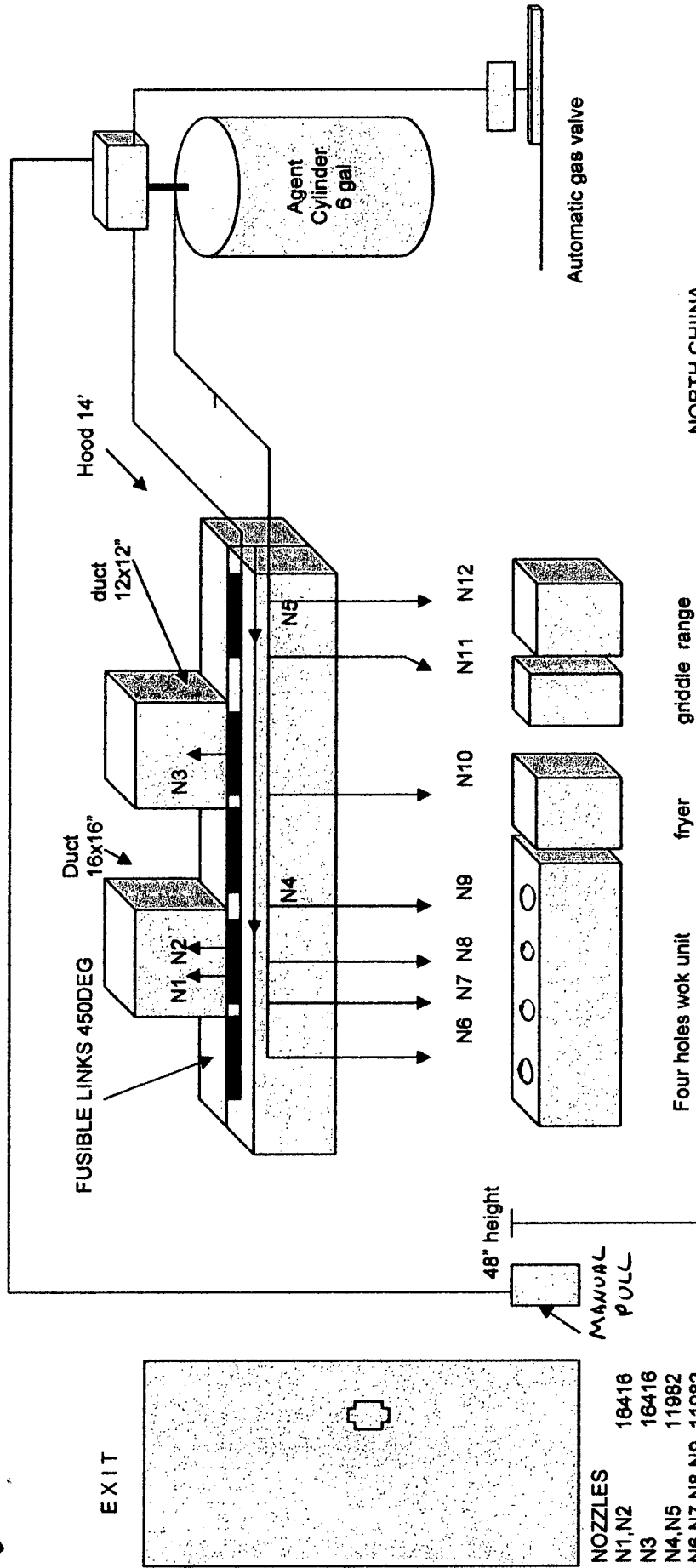


FIRE COPY

AMEREX Wet chemical fire suppression system UL 300



NOZZLES	
N1, N2	18416
N3	18416
N4, N5	11982
N6, N7, N8, N9	11982
N10	13729
N11	11982
N12	14178
Nozzles heights 48"	

Total flow points 14
 Agent cylinder:
 6 gallons: 18 flow points

NORTH CHINA
 22814 100TH AVE N
 EDMONDS, WA 98020
 425 774 4310

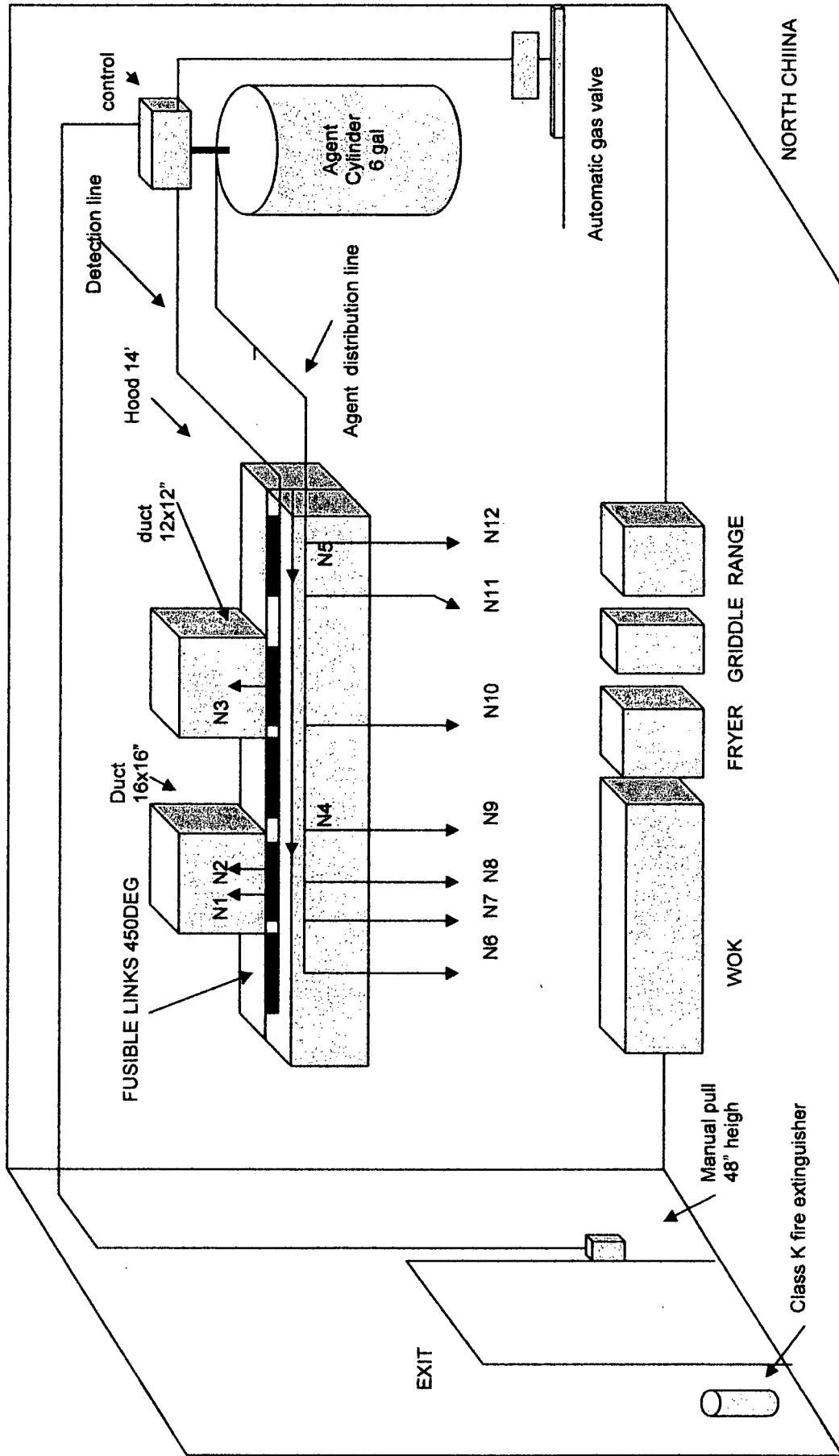
INSTALLED BY
 ORTEGA FIRE PROTECTION AND SVCS INC
 5134 S. LUCILE ST. SEATTLE, WA. 98118
 206 723 9392

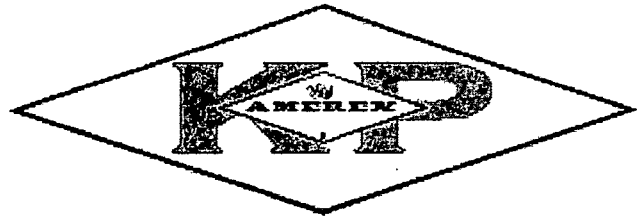
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22814 100th AVE W

AMEREX Wet chemical fire suppression system UL 300

NORTH CHINA RESTAURANT KITCHEN





**DESIGN, INSTALLATION,
MAINTENANCE & RECHARGE
MANUAL**

NO. 12385 REV. A

**AMEREX KP
RESTAURANT
FIRE SUPPRESSION SYSTEM**

**TESTED AND LISTED BY
UNDERWRITERS LABORATORIES
TO UL STANDARD 300
and
UNDERWRITERS LABORATORIES OF CANADA
ULC/ORD 1254.6-1995**

**AMEREX CORPORATION
Post Office Box 81
Trussville, Alabama 35173-0081
Phone: (205) 655-3271 Fax: (205) 655-5112
e-mail: sales @amerex-fire.com web page: www.amerex-fire.com**

No part of this manual may be reproduced or transmitted in any form or by any means electrical or mechanical, including photocopying or by any storage and retrieval system without the expressed permission in writing from Amerex Corporation.

A Factory Trained and Authorized Distributor must perform the installation and service of any Amerex KP Restaurant Fire Suppression System in strict accordance with this manual.

GENERAL INFORMATION

The Amerex KP Series Automatic Wet Chemical Extinguishing System is designed and has been tested to provide fire protection for commercial cooking operations covering the hood, ducts, plenum and appliances. Amerex KP Systems are a pre-engineered type as defined in NFPA 17A – Standard for Wet Chemical Extinguishing Systems. It is manufactured by the Amerex Corporation, Trussville, Alabama.

It is essential that all installations of the Amerex KP Series Systems be performed in compliance with this manual. **Those individuals responsible for the design, installation, operation and maintenance of the Amerex KP Restaurant Fire Suppression System must be trained by Amerex and hold a current Amerex Certificate.** All piping limitations, nozzle coverages, detector placements, etc. have been proven and established through exhaustive testing by Underwriters Laboratories, Inc. Use of components other than those referenced in this manual, or installations exceeding limitations stated in this manual will void all of the Amerex KP Series System listings.

LISTINGS:

The Amerex KP Series is a listed pre-engineered fire extinguishing system. The KP system is listed with Underwriters Laboratories, Inc. – USA per UL 300 fire test specification; Underwriters Laboratories of Canada, Inc. per ULC/ORD 1254.6 – 1995 and Loss Prevention Certification Board – UK per LPS 1223 rev. B. Testing required for listings under these standards involve live fire tests under specific conditions involving commercial kitchen hoods, ducts and appliances. Each test fire is allowed to reach its maximum intensity before agent is discharged. Each test was repeated using both maximum and minimum piping, variations in agent storage cylinder pressure to simulate maximum and minimum temperature ratings. Duct fire tests were extinguished with fans off and fans on; dampers open and closed. Splash tests for various appliances were conducted to assure that discharge of the agent would not cause excessive splashing of hot grease to provide greater employee safety during commercial cooking operations.

UL Standard 300 introduces a series of tests by specifically addressing the use of high efficiency fryers, ranges, woks and the unique fire extinguishing challenges that these appliances present.

DESIGN:

The Amerex KP Series Pre-Engineered System consists of mechanical and electrical components to be installed by an Authorized Factory Trained and Certified Amerex KP Systems distributor. The system is composed of an agent cylinder/discharge valve charged with Amerex KP Liquid Agent and a Mechanical Release Module (MRM) or Pneumatic Release Module (PRM). The quantity of detectors, fusible links, nozzles, corner pulleys, pulley tees and manual pull stations will vary depending on kitchen design.

The system operates either automatically if actuated by a detector or manually if actuated by a manual pull station. Upon system operation, energy sources for the cooking appliances are required to be shut off immediately. Electrical shutdown devices or suitable gas valves are referenced in this manual. Other equipment such as audible/visual signaling devices can be added where required.

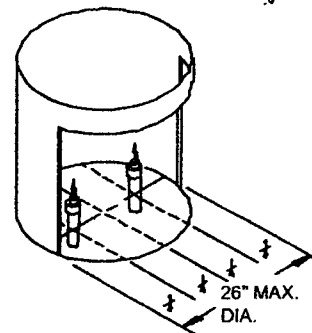
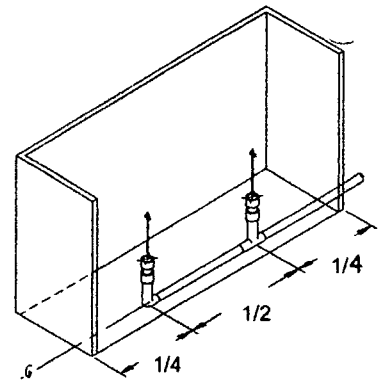
The Amerex KP System suppresses fire in commercial cooking equipment by spraying KP liquid agent in a predetermined manner onto cooking appliances and into exhaust ducts, filters and plenum areas. The primary means of fire suppression is either by saponification of surface grease or by cooling the surface of oils and hot metal surfaces with fine droplets of agent, reducing the temperature of the oil and appliance below the auto-ignition point.

Upon system discharge, the exhaust fans should be left on to aid in dispersal of the liquid suppressant that results in cooling the plenum and duct. Any integral make-up or supply air should be automatically shut off along with all cooking appliances. Some local Authorities Having Jurisdiction October require exhaust fans to be shut down by the fire suppression system. Check local fire codes and requirements in the specific area that the system is being installed.

The Amerex KP System agent storage cylinders and cartridge shall not be installed in environments below 32° F or above 120° F (0° C to 49° C).

DUCT PROTECTION LIMITATIONS – TWO NOZZLES (2 x P/N 16416)

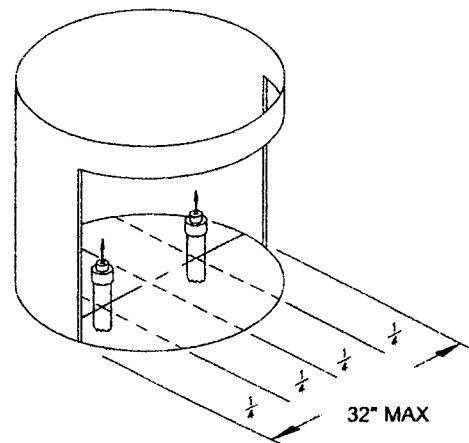
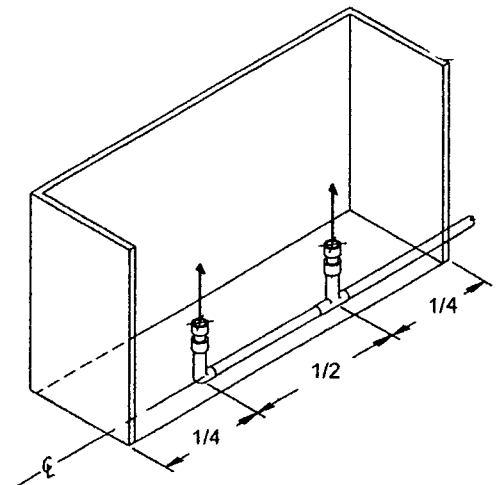
Two Amerex duct nozzles (P/N 16416) will protect ducts with a perimeter of 51 inches to 82 inches (129.5 – 208.3 cm) or a maximum diameter of 26 inches (66 cm). To correctly position the nozzles a rectangular duct should be divided along its longest side into four equal distances. A circular duct should be divided along a centerline into four equal distances. A nozzle should be placed at one quarter of the duct's width (or diameter) with both nozzles on the centerline, paced 2-8 inches (5.08 - 20.3 cm) into the duct opening and aimed at the center of the cross section of the duct. Each nozzle has one flow point.



NOTE: In no case can the diagonal dimension of each module exceed 18.8 inches (46 cm).

DUCT PROTECTION LIMITATIONS 100 IN. PERIMETER TWO – 1½ FLOW POINT NOZZLES (P/N 11983)

The Amerex solid fuel appliance/duct nozzle (P/N 11983) is listed to protect a restaurant cooking exhaust duct of unlimited length and up to 100 perimeter inches (254 cm) or 32 inch diameter (81.2 cm) using two nozzles. The nozzles total three flow points and to properly position the nozzles, a rectangular duct should be divided along its longest side into four equal distances. A circular duct should be divided along its center line into four equal distances. The nozzles are to be placed at one quarter and three quarters position of the duct width (or diameter) with both nozzles on the center line, placed 2 - 8 inches (5.08 – 20.3 cm) into the duct opening and aimed straight up in a vertically run duct.



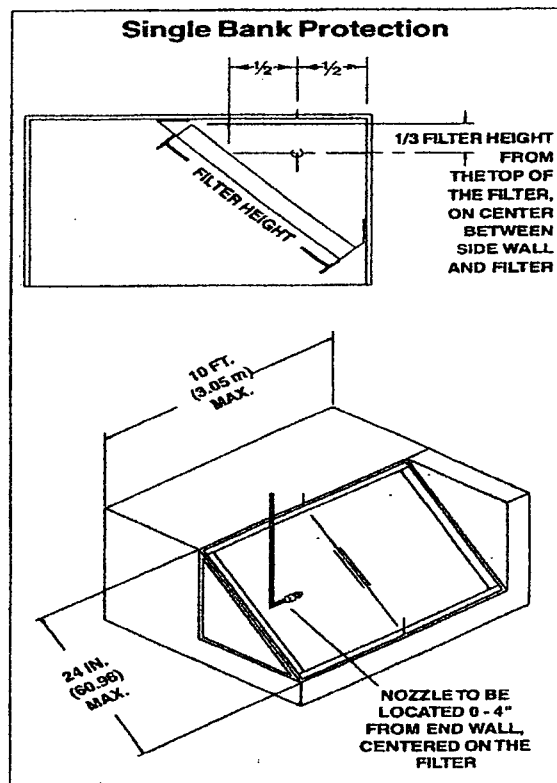
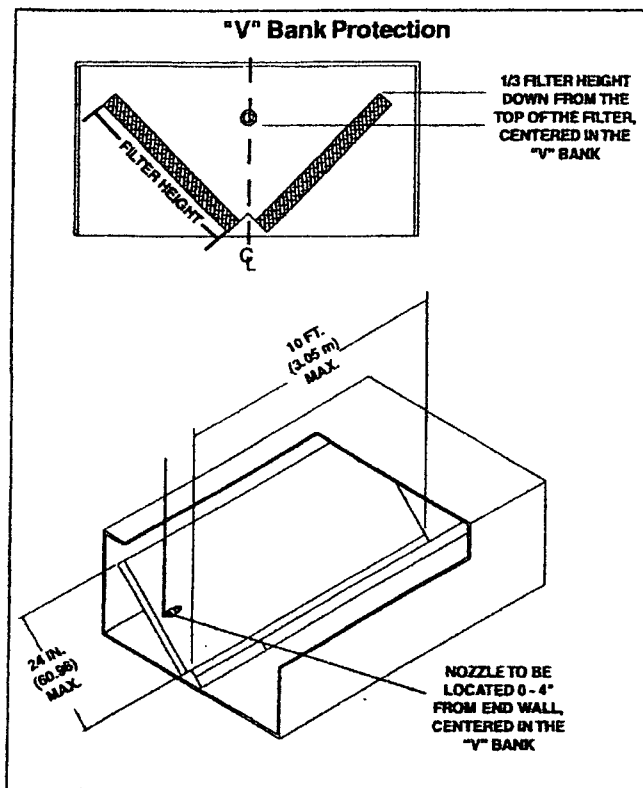
NOTE: In no case can the diagonal dimension of the duct exceed 37.2 inches (94.4 cm) without adding additional duct nozzles.

NOTE: The use of one duct nozzle P/N 11983 is permitted for duct 50 perimeter inches or less in the same manner as duct nozzle 16416.

PLENUM PROTECTION

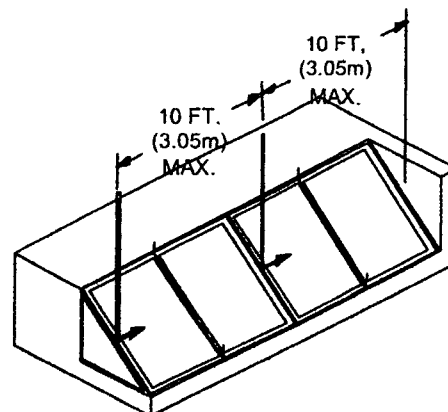
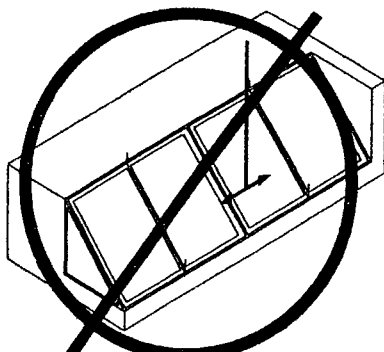
PLENUM PROTECTION LIMITATIONS – SINGLE FLOW POINT NOZZLE (P/N 11982)

The Amerex appliance, plenum nozzle (P/N 11982) is capable of protecting plenums up to 10 feet (3.048m) long with either a single inclined filter bank or a "V" bank filter arrangement. The filter height cannot exceed 24 inches (60.96 cm). Each plenum nozzle uses one flow point. The nozzle must be positioned 4 inches (10.16) maximum from the wall, aimed horizontally and positioned down 1/3 the filter height from the top of the filter.



PLENUM PROTECTION – MULTIPLE NOZZLES

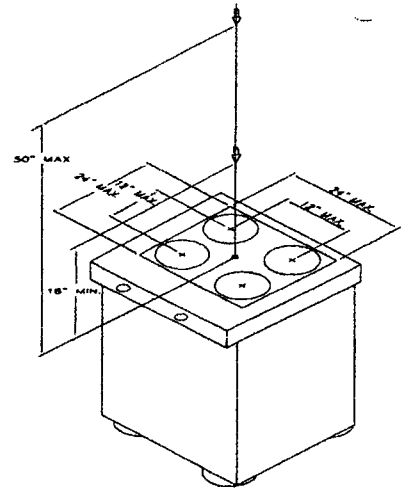
Plenums exceeding 10 feet (3.048 m) in length may be protected by using multiple plenum nozzles. Each nozzle must be protecting an area of no more than 10 feet in length. Nozzles may be positioned facing each other or facing the same direction as long as the entire plenum area is being covered. Nozzles may not face in opposite directions from a common tee.



FOUR (4) BURNER RANGE PROTECTION TWO (2) FLOW POINT NOZZLE (P/N 14178)

The Amerex 4 burner range nozzle (P/N 14178) has two (2) flow points and will protect a range surface area of 24" x 24" (61 x 61 cm). The center to center distance between burners must not exceed 12 inches. The nozzle must be located 18 – 50" (46 – 127 cm) above the range surface and centered between the burners. The nozzle is aimed straight down at the center of the appliance.

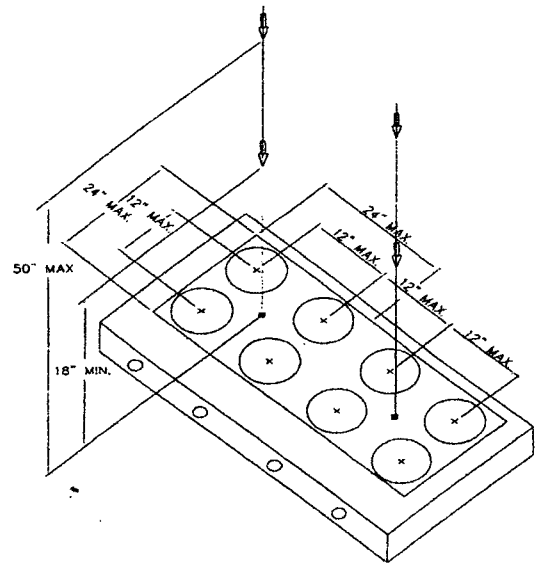
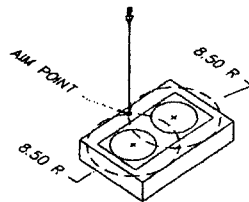
NOTE: Maximum and minimum heights must be measured from the tip of nozzle to the surface of the appliance.



RANGE PROTECTION—MULTIPLE NOZZLES (P/N 14178)

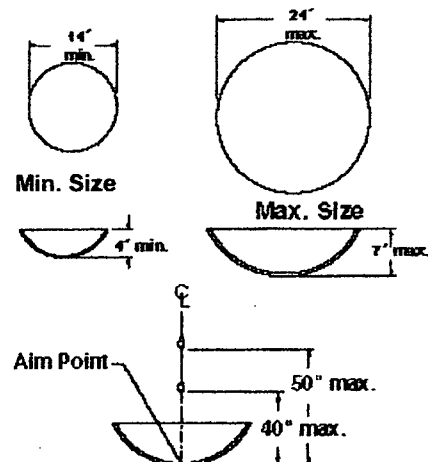
For ranges that have a surface area exceeding the capabilities of a single nozzle, multiple nozzles must be used provided that the surface area of the range is divided into equally sized modules. Each module must be equal to or less than 24" x 24" (61 x 61 cm).

NOTE: When using this nozzle to protect a two (2) burner range the aiming point is where an 8.50" radius from the center of each burner crosses one another.



WOK PROTECTION SINGLE FLOW POINT NOZZLE (P/N 11982)

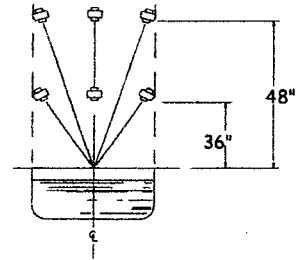
The Amerex appliance plenum nozzle (P/N 11982) has one flow point and will protect a wok with dimensions between a minimum diameter of 14" (36 cm) and a maximum diameter of 24" (61 cm) inclusive. The wok must have a height dimension between a minimum of 4" (10 cm) and a maximum of 7" (18 cm) inclusive. The nozzle must be centered over the center of the wok and located at a height between 40" (102 cm) and 50" (127 cm) from the bottom of the inside of the wok and aimed at the center of the wok.



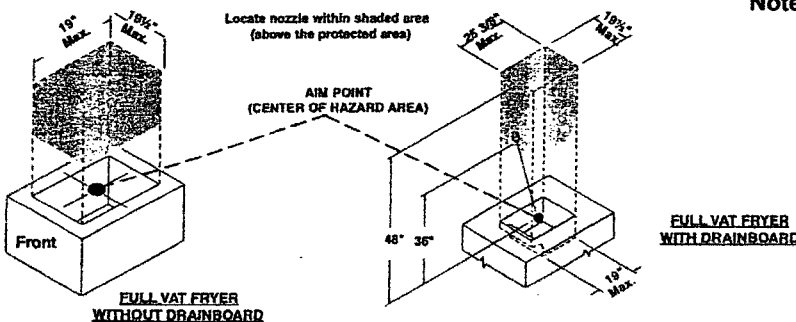
**FRYER PROTECTION (FULL VAT)
TWO FLOW POINT NOZZLE (P/N 13729)**

MAXIMUM AREA: 19½ in. (50 cm) x 25-3/8 in. (65 cm) including drainboard interface area
19½ in. (50 cm) x 19 in. (48 cm) not including drainboard interface area

The Amerex fryer nozzle (P/N 13729) uses two flow points and will protect a full vat fryer. If the fryer does not include a drainboard, the maximum fryer dimensions for single nozzle coverage are 19" x 19½" (48 x 50 cm) and the maximum protected area is 2.53 ft² (2350 cm²). If the fryer does contain a drainboard the maximum fryer dimensions for single nozzle coverage are 25-3/8" x 19½" (65 x 48 cm) and the maximum protected area is 3.44 ft² (3195 cm²). However, the maximum hazard area must not exceed 19" x 19½" (48 x 50 cm). The nozzle must be located along or anywhere within the protected area. Nozzle heights must be within 36 to 48 inches (91.44 – 121.92 cm) above the appliance surface and aimed to the center of the hazard area of the appliance.

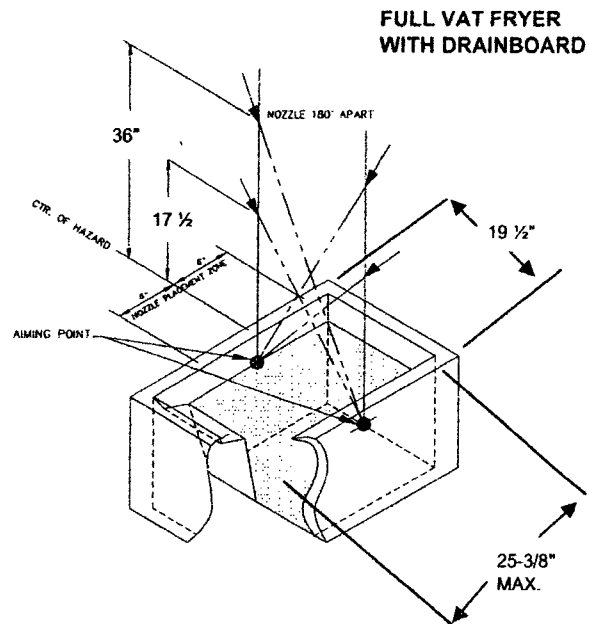


Note: Maximum & minimum heights must be measured vertically from the tip of nozzle to the top of the appliance.

**LOW PROXIMITY APPLICATION
FRYER PROTECTION (FULL VAT)****TWO (2) SINGLE FLOW POINT NOZZLE (P/N 11982)**

MAXIMUM AREA: 19½ in. (50 cm) X 25 3/8 in. (65 cm) (including drainboard interface area)
19½ in. (50 cm) x 19 in. (48 cm) (not including drainboard interface area)

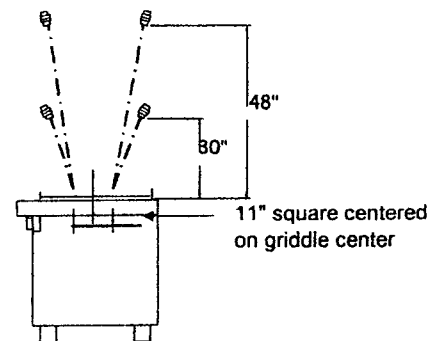
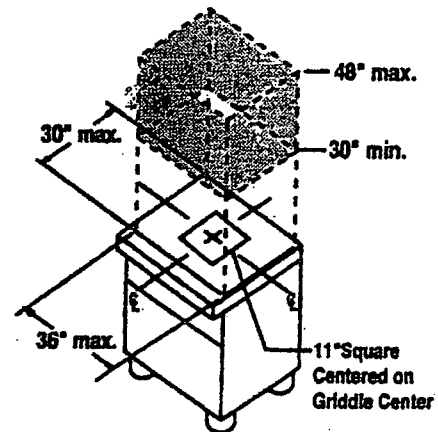
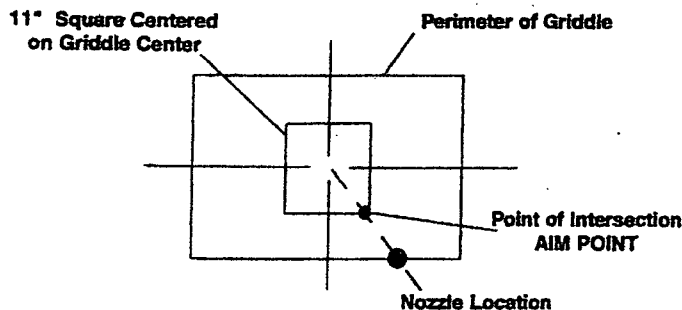
A pair of Amerex single flow point nozzles (P/N 11982) will protect a full vat fryer. The nozzles must be used in pairs located on the perimeter of the appliance, ½" back from the inside edge of the appliance and within a zone extending 6" in both directions of the center of the hazard. The nozzles are to be located 180° apart (directly across from one another). They are to be aimed at a point 3" below the top of the appliance and directly below the opposing nozzle. If the fryer does not include a drainboard, the maximum fryer dimensions are 19½" x 19" (50 x 48 cm) and the maximum protected area is 2.53 ft² (2530 cm²). If the fryer does contain a drainboard, the maximum fryer dimensions are 25 3/8" x 19 ½" (65 x 50 cm) and the maximum protected area is 3.44 ft² (3195 cm²). However, the maximum hazard area must not exceed 19 ½" x 19" (50 x 48 cm). The nozzle's height must be within 17½" to 36" (45 - 92 cm) above the appliance surface.



GRIDDLE PROTECTION – SINGLE FLOW POINT NOZZLE (P/N 11982)

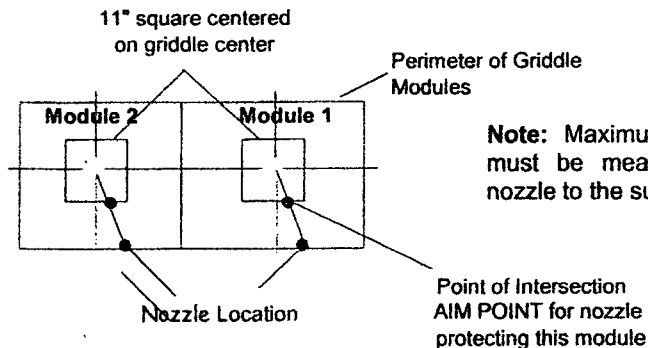
The Amerex griddle nozzle (P/N 11982) has one flow point and will protect a griddle surface of 36 inches wide (91 cm) x 30 inches deep (76 cm). The nozzle must be located along the perimeter of the appliance and within a vertical height range from 30" to 48" (76 – 122 cm) above the surface of the appliance. The aiming point for the nozzle is the "point of intersection" of a straight line from the nozzle location to the center of the appliance, with an 11" (28 cm) square, generated about the center point of the griddle.

Note: Maximum & minimum heights must be measured from the tip of nozzle to the surface of the appliance.

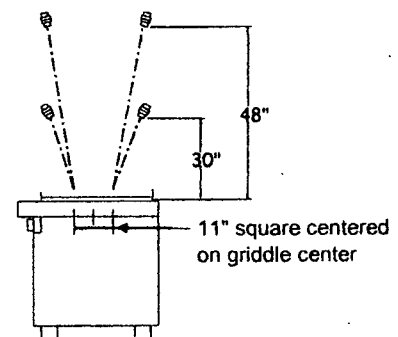
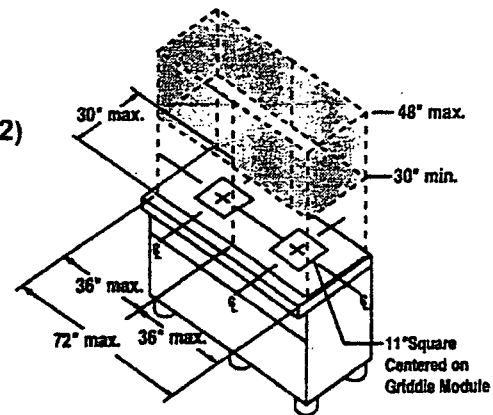


GRIDDLE PROTECTION – MULTIPLE SINGLE FLOW POINT NOZZLES (P/N 11982)

Multiple Amerex griddle nozzles (P/N 11982 – one flow point) may be used to protect a griddle surface area greater than 30 inches (76 cm) X 36 inches (91 cm). The griddle must be divided into modules for single nozzle coverage and the nozzles located and aimed for each module as indicated for single nozzle coverage.



Note: Maximum & minimum heights must be measured from the tip of nozzle to the surface of the appliance.



AMEREX KP RESTAURANT SYSTEM NOZZLE APPLICATION CHART

Appliance	Nozzle P/N	Flow Points	Width	Length	Min. Height	Max. Height
Deep Fat Fryer – without Drip Pan	13729	2	19 ½ in.	19 in.	36 in.	48 in.
Deep Fat Fryer – with Drip Pan	13729	2	19 ½ in.	25 3/8 in.	36 in.	48 in.
Deep Fat Fryer – with Drip Pan Low Proximity	2-11982	2	19 ½ in.	25 3/8 in.	17 ½ in.	36 in.
Range – Single Burner	11984	½	18 in.	18 in.	20 in.	42 in.
Range – Two Burner	11982	1	14 in.	28 in.	44 in.	48 in.
Range – Two Burner	11982	1	12 in.	24 in.	36 in.	50 in.
Range – Four Burner	14178	2	24 in.	24 in.	18 in.	50 in.
Wok	11982	1	14-24 dia.	4-7 depth.	40 in.	50 in.
Griddle	11982	1	30 in.	36 in.	30 in.	48 in.
Griddle	13729	2	30 in.	42 in.	38 in.	50 in.
Griddle	14178	2	30 in.	48 in.	15 in.	50 in.
Upright Broiler	2-11984	1	30 ½ in.	28 ½ in.	-	-
Charbroiler (Lava Rock)	11983	1 ½	24 in.	24 in.	18 in.	44 in.
Charbroiler (Gas Radiant & Electric Radiant)	11982	1	24 in.	24 in.	18 in.	48 in.
Natural & Mesquite Charcoal Charbroiler	11983	1 ½	24 in.	28 ½ in.	16 in.	42 in.
Mesquite Chips & Chunks Charbroiler	11983	1 ½	24 in.	28 ½ in.	16 in.	48 in.
Mesquite Log Charbroiler	11983	1 ½	24 in.	28 ½ in.	19 in.	44 in.
Plenum	Nozzle P/N	Flow Points	Width	Length		
Single Bank/V-Bank	11982	1	4 ft.	10 ft.		
Duct	Nozzle P/N	Flow Points	Max. Perimeter	Diameter	Length	Max. Diagonal
Rectangular	16416	1	50 in.	-	Unlimited	18.8 in.
Circular	16416	1	-	16 in.	Unlimited	-
Rectangular	2-11983	3	100 in.	-	Unlimited	37.2 in.
Circular	2-11983	3	-	32 in.	Unlimited	-
Rectangular	3-11983	4 ½	150 in.	-	Unlimited	55.9 in.
Circular	3-11983	4 ½	-	48 in.	Unlimited	-

Protection is not limited to the items listed on this chart. Modulizing larger appliances is an acceptable practice.
See your Amerex KP Manual for additional information.

KP DISTRIBUTION PIPING DESIGN LIMITS FOR ALL CYLINDER SIZES

When designing a KP system to protect a kitchen containing a Fryer, Wok or Range, the following MINIMUM TOTAL SYSTEM PIPING must be used in accordance with the chart below:

MINIMUM PIPING REQUIREMENTS			
APPLIANCE	MINIMUM LINEAR FEET	MINIMUM TOTAL EQUIVALENT FEET	MINIMUM FLOW POINTS PER SYSTEM
Fryer	6.5	10	2
Wok	9	22.1	6
Range	7	16.4	4

SUPPLY LINE LIMITATIONS:

All pipe and fittings running from the distributor block or the discharge fitting to the first tee.

CYLINDER FLOW POINTS	PIPE SIZE	MAXIMUM LINEAR FEET OF PIPE	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. BUSHINGS
KP275 = 8	3/8	20	1	5	0
KP375 = 11	3/8 OR 1/2	25	1	5	1
KP600 = 18	1/2	25	1	5	2
2-KP375 = 22	1/2	30	2	7	2

NOTE: 1. Use 3/8" supply line only when all piping is to be 3/8" pipe.

2. The supply line has a maximum vertical rise above the distributor of 10 feet.

SUPPLY BRANCH LINE (including last nozzle branch) LIMITATIONS:

All pipe and fittings leaving the first splitting tee in the system and ending with the last nozzle in the last branch line. While the last nozzle branch is included in the piping limitations for the supply branch line, the limitation (pipe size and maximum length) for nozzle branch lines apply to this portion of the supply branch line.

CYLINDER FLOW POINTS	PIPE SIZE	MAX. FEET OF PIPE STRAIGHT	MAX. FEET OF PIPE SPLIT	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. REDUCING BUSHINGS
KP275 = 8	3/8	20	25	7	8	0
KP375 = 11	3/8 OR 1/2	27	30	10	8	2
KP600 = 18	AS NOTED	35' - 3/8" OR 1/2"	50' - 3/8" PIPE ONLY	14	8	2
2KP375=22	AS NOTED	40' of 1/2" (*30' of 3/8")	45' of 1/2" (*30' of 3/8")	18	8	0

NOTE: 1. In a single 3.75 Gallon Straight Pipe System, 5' of pipe may be transferred from the supply line to the supply branch line.

* 2. The use of 3/8" pipe with two manifold KP375s is only permitted when the SUPPLY LINE length is equal to or less than 20'.

NOZZLE BRANCH LINE LIMITATIONS:

All pipe and fittings leading from the supply branch tee to a system nozzle.

CYLINDER FLOW POINTS	PIPE SIZE	TOTAL LINEAR FEET OF PIPE	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. BUSHINGS
KP275 = 8	3/8	32	5	10	0
KP375 = 11	3/8 OR 1/2	32	8	12	11
KP600 = 18	3/8	32	11	18	15
2-KP375 = 22	3/8	32	18	18	20
MAX. PER NOZZLE BRANCH		7	3	6	4

GENERAL SYSTEM LIMITATIONS:

1. No 1/2" pipe nozzle branches shorter than 12" long.
2. Nozzle types may not be mixed on any nozzle branch line and a maximum of 4 flow points.
3. The discharge fitting, distributor and distribution hose are not to be included in any calculations.
4. No mixing of pipe sizes is allowed within pipe categories. Example: if one nozzle branch is to be 1/2" pipe then all must be 1/2" pipe. 1/2" pipe for nozzle branch lines is allowed only in an 11 flow point system.
5. Duct nozzle has a maximum vertical rise above the supply branch line of 4'0".

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05-325

22814 100th Ave N

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PERMIT COUNTER

CITY OF EDMONDS BUILDING DEPARTMENT	
WORK	<u>Fire Suppression</u>
ADDRESS	<u>22814 100th Ave N</u>
OWNER	<u>NORTH MILWAUKEE</u>
APPROVED DATE:	_____
BLDG. OFFICIAL:	_____
PERMIT NUMBER	



① BUILDING PERMIT

PERMIT #: BLD20170993

① PROP OWNER: AMATA THAI - RANDY AN...

STATUS: ISSUED

① LOCATION: 22814 100TH AVE W, EDMONDS

① CREATED: 7/20/2017

① WORK DESC: ADD NON-BEARING INTERI...

① BALANCE: \$0.00

SCREENS: FUNCTIONS:

71 - TENANT IMPROVEMENT

REVIEWS

Print Reviews

Add Review

Summary

ADD / EDIT COMMENT

Edit Existing Comment Sequence: 1									
Date: 08/14/2017		By: KZWEBER			Action: REVIEW COMPLETE				
Add Comment		Close Comments							
Approved. T1 Hood/Suppression System to be serviced and cleaned (Tegris too) prior to final.									
EDIT	DUE D...	REV DA...	BY	COMMENTS	DO...	ACT	MIN	RE...	
	08/10/2...	08/14/2...	KZWEB...	Approved. T1 Hood/Suppression System to be serviced and cleaned (Tegris too) prior to final.	Y	CMP	30		
<div> <input type="button" value="Update"/> <input type="button" value="Custom Comments"/> <input type="button" value="Cancel"/> </div>									

**BUILDING PERMIT****PERMIT #: BLD20170993****PROP OWNER:** AMATA THAI - RANDY AN...**STATUS:** ISSUED**LOCATION:** 22814 100TH AVE W, EDMONDS**CREATED:** 7/20/2017**WORK DESC:** ADD NON-BEARING INTERI...**BALANCE:** \$0.00SCREENS: FUNCTIONS:

71 - TENANT IMPROVEMENT

REVIEWS

Print Reviews

Add Review

Summary

Edit Existing Comment Sequence: 1

Add Comment

Close Comments

EDIT	DUE D...	REV DA...	BY	COMMENTS	DO...	ACT	MIN	RE...
	08/10/2...	08/14/2...	KZWEB...	Approved. T1 Hood/Suppression System to be serviced and cleaned (Tegris too) prior to final.	Y	CMP	30	

ADD / EDIT COMMENTDate: By: Action:

Approved. T1 Hood/Suppression System to be serviced and cleaned (Tegris too) prior to final.

Update

Custom Comments

Cancel

Brough, Paul

From: Zweber, Kevin
Sent: Monday, October 02, 2017 5:21 AM
To: Brough, Paul
Subject: FW: question about hood fan at North China/ Amata Thai

Kevin Zweber
Deputy Chief - Fire Marshal
Fire Prevention Services
South Snohomish County Fire & Rescue
Proudly serving the Cities of Brier,
Edmonds, Lynnwood, and Mountlake Terrace
425-771-0213 Office
425-231-3644 cell

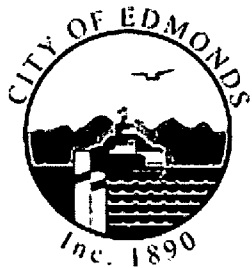
From: Miller, Chuck [mailto:Chuck.Miller@edmondswa.gov]
Sent: Friday, September 29, 2017 3:40 PM
To: 'Randy Steenerson'; 'Jeff Morgan'
Cc: Bjorback, Leif; Zweber, Kevin; 'Nokey'
Subject: RE: question about hood fan at North China/ Amata Thai

I am available from 8AM-5PM on both Monday, October 2, 2017 and Tuesday, October 3, 2017.

Since the Fire Marshal/Assistant Fire Marshal often has other inspection requests and site visits scheduled, I will defer the specification of a time to one of their choosing.

Chuck Miller, Plans Examiner

chuck.miller@edmondswa.gov
425-771-0220



Development Services Department
Building Division
121 5th Avenue N
Edmonds, WA 98020
www.edmondswa.gov

Development Services Permit Center Hours
Monday & Tuesday – 8:00AM – 4:30PM
Wednesday – 8:30AM – 12:00PM

Thursday & Friday – 8:00AM – 4:30PM

From: Randy Steenerson [<mailto:rsteener@hotmail.com>]

Sent: Friday, September 29, 2017 1:38 PM

To: Miller, Chuck <Chuck.Miller@edmondswa.gov>; 'Jeff Morgan' <jeff.urbanland@gmail.com>

Cc: Bjorback, Leif <Leif.Bjorback@edmondswa.gov>; Zweber, Kevin (Fire District Address) <kzweber@firedistrict1.org>; Nokey <hameboon@hotmail.com>

Subject: Re: question about hood fan at North China/ Amata Thai

Hi,

For me, I can we get this in either Monday or Tuesday this coming week? Are the rest of you available sometime either of those days? If not, please suggest times and days that would work. Location 22814 100th Ave West, Edmonds.

Thank You,
Randy Steenerson
M: 425 345-4899

From: Randy Steenerson <rsteener@hotmail.com>

Sent: Friday, September 29, 2017 1:29 PM

To: Miller, Chuck; 'Jeff Morgan'

Cc: Bjorback, Leif; Zweber, Kevin (Fire District Address); Nokey

Subject: Re: question about hood fan at North China/ Amata Thai

Hi Chuck,

When can we do this meeting? It is important to us to do as quickly as we can so, we know how to proceed.

Thank You,
Randy Steenerson

From: Miller, Chuck <Chuck.Miller@edmondswa.gov>

Sent: Friday, September 29, 2017 10:09 AM

To: 'Jeff Morgan'; 'rsteener@hotmail.com'

Cc: Bjorback, Leif; Zweber, Kevin (Fire District Address)

Subject: RE: question about hood fan at North China/ Amata Thai

There has been a lot of discussion regarding the required Type I hood and its associated fire suppression system...

The initial proposal under the permit submittal was to maintain the use of the existing Type I hood utilized by the former tenant. The considerations given by the City of Edmonds Building Division for approving the proposal were as follows:

- The initial installation of the Type I hood was permitted and approved by the Building Division/Fire Department.
- The type of cooking appliances (presumably 'heavy-duty' cooking appliances - see International Mechanical Code (IMC) 507.5) were not indicated on the plans as being changed.

- Any changes in the placement of the cooking appliances (to accommodate the desires of the cook/chef, type of food to be prepared, etc.) that would affect the placement/type of the hood suppression nozzles would be addressed under a separate permit required for all fire suppression system installations and alterations.

The greatest concern that came to light during the review of the proposed work was of the 'existing' wall construction behind the area of the cooking appliances and the Type I hood serving them. The presence of combustible wall framing requires specific measures to be taken to meet the 'clearance to combustibles' requirements of 2015 IMC 507.2.6, 1982/1985 Uniform Mechanical Code (UMC) Section 2003(d), and National Fire Protection Association (NFPA) 96 – Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. The requirements to resolve those concerns were incorporated into the submitted plans and approved.

Subsequent discussions specifically regarding the 'existing' Type I hood are bringing new concerns to light. After making a visit to the project site (presumably at the request of the owner/owner's representative) a mechanical systems professional with experience in the installation of Type I hoods and their requirements contacted the Building Division to address the following:

- The viability of the 'existing' hood and the associated fire suppression system installations, of designs that currently many other jurisdictions require to be removed.
- That in removing the 'existing' hood and associated components to complete the work required to meet the 'clearance to combustibles' requirements (at the time of initial installation as well as currently), the work to follow would essentially be of that for a 'new' installation – and of a hood/suppression system that wouldn't meet the requirements of a 'new' installation.

A review of the construction permit documents for the initial installation of the Type I hood under permit BLD1986-0119 does not provide much relief from the current concerns. Specifically noted on the document regarding the 'fire department review dated 2-20-86' were the required 'progress inspections'. On the very same day an inspection with the City Fire Marshal was performed and it was noted that the "installation was complete and finish applied to duct shaft prior to inspection.". While the Building Official indicated that he did not observe any apparent code violations, his indifference or ignorance of the requirements can clearly be seen in the deficient methods used to verify code compliance.

The apparently successful 'in-service' use for the past 30 years is not to be diminished, and it reinforces the importance of regular maintenance/cleaning of Type I hoods.

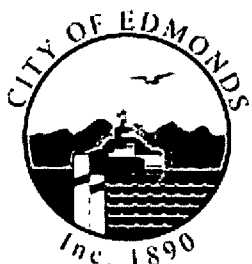
However, in consideration of all of the above, to avoid knowingly perpetuating an installation not in compliance and done without the proper inspections, the course of action forward must be as follows:

- All work regarding the 'existing' hood and associated fire suppression system installations should cease to avoid the undertaking of unnecessary measures or duplication of effort that may fall short of meeting compliance with applicable codes.
- A site visit at a mutually agreed upon time must be made to determine the viability of the 'existing' construction and hood installation proposed under BLD2017-0993 in meeting code compliance. At a minimum, those in attendance should include a Building Official, a Fire Marshal, and the owner or his representative. Others, such as the 'general contractor' and those specializing in the installation of Type I hoods and associated suppression systems, may also attend.
- A written determination will be provided at the conclusion of the meeting indicating the state of compliance of the 'existing' elements or those measures necessary to achieve compliance with the applicable codes.

Feel free to contact me if you have any questions.

Chuck Miller, Plans Examiner

chuck.miller@edmondswa.gov
425-771-0220



Development Services Department
Building Division
121 5th Avenue N
Edmonds, WA 98020
www.edmondswa.gov

Development Services Permit Center Hours

Monday & Tuesday – 8:00AM – 4:30PM

Wednesday – 8:30AM – 12:00PM

Thursday & Friday – 8:00AM – 4:30PM

From: Jeff Morgan [<mailto:jeff.urbanland@gmail.com>]

Sent: Thursday, September 28, 2017 1:19 PM

To: Miller, Chuck <Chuck.Miller@edmondswa.gov>

Subject: Fwd: question about hood fan at North China/ Amata Thai

Hi Chuck,

We have some info from the manufacturer of the fire suppression company, however we cannot find any label regarding the hood fan itself. Since pulling the cook station back from the wall will be costly, and involve moving back the exhaust fans and vents also, can you please tell us if you or the Fire Marshal can come out and tell us if the existing hood fan will be adequate ? -If so, we are ready to start the process of moving it out, away from the wall. If not, we may have to buy another unit, which will be very costly.

If it's the Fire Marshall, caN YOU PLEASE INCLUDE HIS INFO AGAIN?

Thanks,

Jeff and Randy

Jeffery Morgan
Owner/Managing Broker
206-550-8948 cell
206-542-7760 Office
Morgan Realty LLC
jeff@morganrealty.org
www.morganrealty.org



Serving Brier, Edmonds, and
Mountlake Terrace

www.FireDistrict1.org

12425 Meridian Ave S
Everett, WA 98208
Phone (425) 551-1200
Fax (425) 551-1272

FIRE PREVENTION INSPECTION REPORT

- ☒ EDMONDS
☐ BRIER
☐ MOUNTLAKE TERRACE
☐ UNINCORPORATED

LOCATION: 22814 100 th Avenue W 98026

BUSINESS NAME: North China Restaurant

PHONE: 4257744310

MAILING ADDRESS: 22814 100th Avenue W, Edmonds, WA 98026

BUSINESS OWNER: Sung, Albert

HOME PHONE:

EMERGENCY-1: Sung, Albert
KEY ACCESS-2:

HOME PHONE: 4257451025
HOME PHONE:

EMAIL:

FREQUENCY Annual	STATION & SHIFT 20-D
SCHEDULED DATE DUE ▶ Feb 2017	
UFIR ▶ 161 53	

CURRENT CITY BUSINESS LICENSE	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>
--	--	--------------------------------

PERSON CONTACTED: ALBERT SUNG

NAME OF INSPECTOR: WINSTON

INITIAL INSPECTION DATE

3-20-17

FIRE SYSTEMS: AS / FE 12/15 HD (2) 12/15

Date Last Serviced: 8/16 8/16

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

1 NO VIOLATIONS

2

3

4

5

6

7

1

2

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4

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6

7

I AGREE TO CORRECT THE ABOVE VIOLATION(S) IN THE NEXT 30 DAYS X

1st RE-INSPECTION	2nd RE-INSPECTION	EXTENSION GRANTED TO:	FINAL RE-INSPECTION	VIOLATIONS CITED:
DATE DUE: PERSON CONTACTED: INSPECTOR: DATE: VIOLATIONS: 1 5 2 6 3 7 4 8 LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO	DATE DUE: PERSON CONTACTED: INSPECTOR: DATE: VIOLATIONS: 1 5 2 6 3 7 4 8 LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO	PRE-CITATION LETTER SENT DATE: RETURN RECEIPT RECEIVED DATE:	DATE DUE: PERSON CONTACTED: INSPECTOR: DATE: CITATION ISSUED NUMBER: CODE SECTION: DISPOSITION:	1 2 3 4 5 6 7 8



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Everett, WA 98208
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Fax (425) 551-1272

FIRE PREVENTION INSPECTION REPORT

- ☐ EDMONDS
☐ BRIER
☐ MOUNTLAKE TERRACE
☐ UNINCORPORATED

LOCATION: 22814 100 th Avenue W 98026

BUSINESS NAME: North China Restaurant

PHONE: 4257744310

MAILING
ADDRESS: 22814 100th Avenue W, Edmonds, WA 98026

BUSINESS OWNER: Sung, Albert

HOME PHONE:

EMERGENCY-1: Sung, Albert

HOME PHONE: 4257451025

KEY ACCESS-2:

HOME PHONE:

EMAIL: ALBERT SUNG

FREQUENCY Annual	STATION & SHIFT 20-C
SCHEDULED DATE DUE ▶ Feb 2016	
UFIR ▶ 161 53	

CURRENT CITY BUSINESS LICENSE	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
INITIAL INSPECTION DATE 3-10-16	

PERSON CONTACTED: ALBERT SUNG

NAME OF INSPECTOR: FE MOI CASTELLON

FIRE SYSTEMS: AS N/A FE 12/15 HD (2) 5/05? HD 12/15

Date Last Serviced:

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

1	<u>NO HAZARDS FOUND</u>	23
2	<u>NOTHING FOUND</u>	2
3		3
4		4
5		5
6		6
7		7

I AGREE TO CORRECT THE ABOVE VIOLATION(S) IN THE NEXT 30 DAYS X

1st RE-INSPECTION	2nd RE-INSPECTION	EXTENSION GRANTED TO:	FINAL RE-INSPECTION	VIOLATIONS CITED:
DATE DUE:	DATE DUE:		DATE DUE:	
PERSON CONTACTED:	PERSON CONTACTED:		PERSON CONTACTED:	1
INSPECTOR:	INSPECTOR:		INSPECTOR:	2
DATE:	DATE:		DATE:	3
VIOLATIONS	VIOLATIONS:	PRE-CITATION LETTER SENT	CITATION ISSUED	4
1 5	1 5	DATE:	NUMBER:	5
2 6	2 6	RETURN RECEIPT RECEIVED	CODE SECTION:	6
3 7	3 7	DATE:	DISPOSITION:	7
4 8	4 8			8
LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO	LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO			



Serving Brier, Edmonds, and
Mountlake Terrace

www.FireDistrict1.org

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Everett, WA 98208
Phone (425) 551-1200
Fax (425) 551-1272

FIRE PREVENTION INSPECTION REPORT

- ☐ EDMONDS
☐ BRIER
☐ MOUNTLAKE TERRACE
☐ UNINCORPORATED

LOCATION: 22814 100 th Avenue W 98026
BUSINESS NAME: North China Restaurant
MAILING ADDRESS: 22814 100th Avenue W, Edmonds, WA 98026
BUSINESS OWNER: Sung, Albert
EMERGENCY-1: Sung, Albert
KEY ACCESS-2:
EMAIL:

PHONE: 4257744310

HOME PHONE:

HOME PHONE: 4257451025
HOME PHONE:

FREQUENCY Annual	STATION & SHIFT 20-B
SCHEDULED Feb 2015 DATE DUE ▶	
UFIR ▶ 161 53	

CURRENT CITY BUSINESS LICENSE	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>
	INITIAL INSPECTION DATE 9-3-15	

PERSON CONTACTED:

NAME OF INSPECTOR: Gridy 0807

FIRE SYSTEMS: AS 6115 FE 6115 HD (2) 5/05?

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

1	No violations noted	1
2		2
3		3
4		4
5		5
6		6
7		7

I AGREE TO CORRECT THE ABOVE VIOLATION(S) IN THE NEXT 30 DAYS X

1st RE-INSPECTION		2nd RE-INSPECTION		EXTENSION GRANTED TO:	FINAL RE-INSPECTION	VIOLATIONS CITED:
DATE DUE:	PERSON CONTACTED:	DATE DUE:	PERSON CONTACTED:		DATE DUE:	
INSPECTOR:		INSPECTOR:			PERSON CONTACTED:	1
DATE:		DATE:			INSPECTOR:	2
1	5	1	5		DATE:	3
2	6	2	6	PRE-CITATION LETTER SENT	CITATION ISSUED	4
3	7	3	7	DATE:	NUMBER:	5
4	8	4	8	RETURN RECEIPT RECEIVED	CODE SECTION:	6
LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO		LETTER NEEDED <input type="checkbox"/> YES <input type="checkbox"/> NO		DATE:	DISPOSITION:	7
						8

FIRE DEPARTMENT COPY

SNOHOMISH CO.

FIRE DISTRICT

Serving Brier, Edmonds
Mountlake Terrace, and
the Town of Woodway
www.FireDistrict1.org

12425 Meridian Ave S
Everett, WA 98208
Phone (425) 551-1200
Fax (425) 551-1272

**FIRE PREVENTION
INSPECTION REPORT**

- ☐ EDMONDS
☐ BRIER
☐ WOODWAY
☐ MOUNTLAKE TERRACE
☐ UNINCORPORATED

LOCATION: **22814 100th Avenue****W**BUSINESS NAME: **North China Restaurant**PHONE: **4257744310**

MAILING **22814 100Th Ave W**
ADDRESS: **Edmonds**

98020BUSINESS OWNER: **Sung, Albert**HOME PHONE: **4257451025**OCC LOAD **72**

EMERGENCY-1:
KEY ACCESS-2:

HOME PHONE:
HOME PHONE:

FREQUENCY 365	STATION & SHIFT 20 D
SCHEDULED DATE DUE ▶ 02/01/13	
UFIR ▶ 161	2 53

**CURRENT
CITY
BUSINESS
LICENSE**

YES ☒ NO ☐

PERSON CONTACTED:

NAME OF INSPECTOR: **S. Barnes, D. Erickson, J. Dickinson 2010**

INITIAL INSPECTION DATE

4/12/13

FIRE **2 HD 5/05**
SYSTEMS:

FE **1**
ANNUAL

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

1 **Extinguisher at front desk expired, extinguisher at back door no tag expired please service**

1 23**2****2****3****3****4****4****5****5****6****6****7****7**I AGREE TO CORRECT THE ABOVE VIOLATION(S) IN THE NEXT 30 DAYS X **[Signature]**

In our continuing effort to promote fire safety and prevention within the community, your fire department conducts regularly scheduled "Fire Safety Survey Inspections" of all businesses and multi-family occupancies in the **Cities covered by Snohomish County Fire District 1.**

You are to be congratulated on the relative good condition of your occupancy in regards to fire safety. Above you will find the item(s) that were noted during our inspection which require attention to bring them into compliance with the minimum standards adopted by the **above jurisdictions.**

Any overlooked hazards or violations of the fire regulations does not imply approval of such conditions or violation. If you require additional information or to schedule a re-inspection for Edmonds or the Town of Woodway, call (425) 775-7720; for Mountlake Terrace or Brier, call (425) 754-0434.

BUSINESS COPY

SNOHOMISH CO.

FIRE DISTRICTServing Brier, Edmonds
Mountlake Terrace, and
the Town of Woodway
www.FireDistrict1.org12425 Meridian Ave S
Everett, WA 98208
Phone (425) 551-1200
Fax (425) 551-1272**FIRE PREVENTION
INSPECTION REPORT**

- ☐
- EDMONDS
-
- ☐
- BRIER
-
- ☐
- WOODWAY
-
- ☐
- MOUNTLAKE TERRACE
-
- ☐
- UNINCORPORATED

LOCATION:

22814 100th Avenue

W

BUSINESS NAME:

North China Restaurant

PHONE: 4257744310

FREQUENCY
365STATION & SHIFT
20 CSCHEDULED
DATE DUE

02/01/12

UFIR ▶ 161

2 53

MAILING

22814 100th Ave W

ADDRESS:

Edmonds

98020

BUSINESS OWNER:

Sung, Albert

HOME PHONE:

425-7451025

OCC LOAD: 72

EMERGENCY-1:

KEY ACCESS-2:

HOME PHONE:

HOME PHONE:

CURRENT
CITY
BUSINESS
LICENSE

YES

NO



PERSON CONTACTED:

SUSAN SONG

NAME OF INSPECTOR:

MICHAEL TIPP

INITIAL INSPECTION DATE

2-10-12

FIRE
SYSTEMS:

2 HD 5/05

11/11

FEEL ALL
ANNUAL

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

1 No violations

1

2

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7

I AGREE TO CORRECT THE ABOVE VIOLATION(S) IN THE NEXT 30 DAYS X

1st RE-INSPECTION

DATE DUE:

PERSON
CONTACTED:

INSPECTOR:

DATE:

VIOLATIONS

1 5

2 6

3 7

4 8

LETTER NEEDED ☐ YES ☐ NO

2nd RE-INSPECTION

DATE DUE:

PERSON
CONTACTED:

INSPECTOR:

DATE:

VIOLATIONS

1 5

2 6

3 7

4 8

LETTER NEEDED ☐ YES ☐ NOEXTENSION
GRANTED TO:

FINAL RE-INSPECTION

DATE DUE:

PERSON
CONTACTED:

INSPECTOR:

DATE:

PRE-CITATION
LETTER SENT

CITATION ISSUED

NUMBER:

DATE:

CODE
SECTION:RETURN RECEIPT
RECEIVED

DISPOSITION:

DATE:

VIOLATIONS
CITED:

1

2

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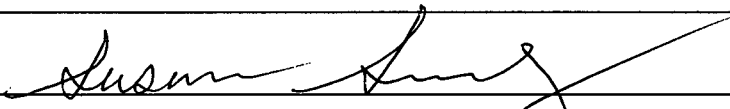
8

FIRE DEPARTMENT COPY

APPLICATION FOR PERMIT FOR MATERIALS OR PROCESSES

March 12, 2012

Please verify and correct the following information:

Name of Company (DBA):	North China Restaurant
Edmonds Location :	22814 100th Avenue W
In conformity with the terms of the International Fire Code, application is hereby made to store, use or maintain the following activity, storage or processes:	Places of Assembly - Occupant Load: 72
Mailing Address:	22814 100th Ave. W. Edmonds, WA 98020
EFD UFIR #: (for office use)	16107202B53
Your Signature	
Your Name (print)	Susan Sung
Your Title	Secretary

Please make corrections, attach \$40 payable to the City of Edmonds and mail to:

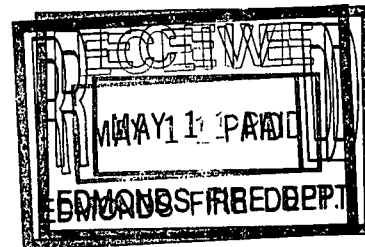
Fire Marshal
Department of Fire Prevention
121-5th Avenue North
Edmonds, WA 98020

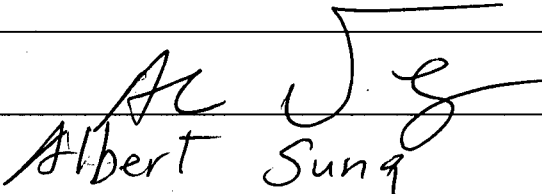
FOR OFFICE USE ONLY	
Rec'd	40.00
Check#	1841

**APPLICATION FOR PERMIT
FOR MATERIALS OR PROCESSES**

March 7, 2011

Please verify and correct the following information:

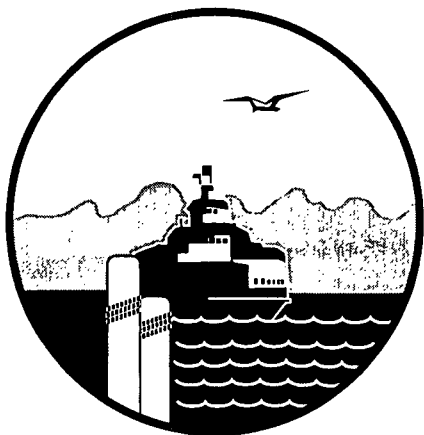


Name of Company; DBA	North China Restaurant
Edmonds Location	22814 100th Avenue
In conformity with the terms of the International Fire Code, application is hereby made to store, use or maintain the following activity, storage or processes:	Places of Assembly - Occupant Load: 72
Mailing Address:	22814 100th Ave. W. Edmonds WA 98020
EFD UFIR #: (for office use)	16107202B053
Your Signature	
Your Name (print)	Albert Sung
Your Title	President

Please make corrections, attach \$40 payable to the City of Edmonds, and mail to:

Fire Marshal
Department of Fire Prevention
121-5th Avenue North
Edmonds, WA 98020

*Delivered permit
5/11/11*



CITY OF EDMONDS
DEPARTMENT OF FIRE PREVENTION
PERMIT

January 1, 2011

Date of Issue

161-072-02B-053

UFIR Number

December 31, 2011

Date of Expiration

This PERMIT is issued to: **North China Restaurant**

located at: **22814 100th Avenue W**

Edmonds, WA

To engage in the business, occupation or process of:

And shall constitute permission to maintain, store, use or handle materials or to conduct process which produce conditions hazardous to life or property or to install equipment used in connection with such activities as follows:

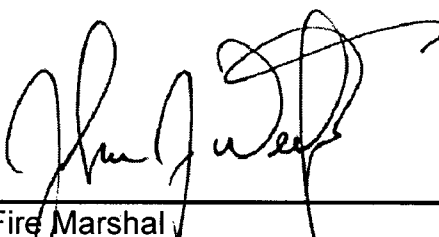
Places of Assembly - Occupant Load: 72

Allowed Occupant Load:

72

Pursuant to the provisions of the International Fire Code, any violation of the Code may be grounds for the revocation of this PERMIT.

This permit does not take the place of any license required by law and is not transferable. Any change in the use or occupancy of premises shall require a new permit.


Fire Marshal
Department of Fire Prevention

This Permit Must Be Posted At All Times in The Premises Identified Above

City of Edmonds Community Development Code 19.25.020



CITY OF EDMONDS

121 5TH AVENUE N. • EDMONDS, WASHINGTON 98020 • (425) 771-0215

FIRE DEPARTMENT

FIRE PREVENTION SAFETY SURVEY

LOCATION: 22814 100th Avenue

W

BUSINESS NAME: North China Restaurant

PHONE: 4257744310

MAILING ADDRESS: 22814 100Th Ave W
Edmonds

98020

BUSINESS OWNER: Sung, Albert

HOME PHONE: 4257451029

OCC LOAD 72

EMERGENCY-1:
KEY ACCESS-2:

HOME PHONE:
HOME PHONE:

FREQUENCY 365	STATION & SHIFT 20 B
SCHEDULED DATE DUE ▶	02/01/11
UFIR ▶ 161	2 53

PERSON CONTACTED:

ANITA

NAME OF INSPECTOR:

DOWLING 0202

INITIAL INSPECTION DATE

2-28-11

FIRE SYSTEMS: 2 HD 5/05
8/10

FE 8/10
ANNUAL

HAZARDS FOUND AND LOCATIONS / COMMUNICATIONS

ENTER CODE ONLY ONCE ▶

VIOLATION CODE

1

1

CEILING TILE MISSING

2

2

IN BAR PREP AREA (CARD BOARD
BOX DOES NOT MEET FIRE RATING)

3

3

4

4

5

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6

7

7

8

8

1st RE-INSPECTION

DATE DUE:

PERSON CONTACTED: Albert

INSPECTOR: Sgt

DATE: 3/30/11

VIOLATIONS

1 5

2 6

3 7

4 8

LETTER NEEDED ☐ YES ☐ NO

2nd RE-INSPECTION

DATE DUE:

PERSON CONTACTED:

INSPECTOR:

DATE:

VIOLATIONS

1 5

2 6

3 7

4 8

LETTER NEEDED ☐ YES ☐ NO

EXTENSION
GRANTED TO:

FINAL RE-INSPECTION

DATE DUE:

PERSON CONTACTED:

INSPECTOR:

DATE:

PRE-CITATION
LETTER SENT

CITATION ISSUED

DATE:
RETURN RECEIPT
RECEIVED

NUMBER:
CODE
SECTION:

DISPOSITION:

VIOLATIONS
CITED:

1

2

3

4

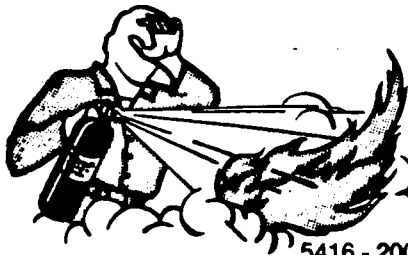
5

6

7

8

FIRE DEPARTMENT COPY



ALL-CITY FIRE EXTINGUISHER CO.

5416 - 200th S. W. • Lynnwood, WA 98036 • (206) 774-4911

SYSTEM LOCATION:

22814 100th Ave West

Edmonds, Wa. 98020

SYSTEM MODEL:

Kidde HDR 25 DC

PROTECTED AREAS:

Hood(s): 24" x 108"

Duct(s): 7" x 26"

Pleum(s): 12" x 108"

Appliances: 72" 3 Burner Wok 18" Stock Pot 16" Deep Fryer

*A manual control station is located in the path of egress. Yes

*The system is equipped with an automatic fuel shut-off: gas x electric

SYSTEM SCHEMATIC

We certify that the materials & equipment used are within the scope & intent of N.F.P.A. 96 & the UL listed manual for this equipment. We certify that this firm holds a factory installation certificate for this equipment.

Our state contractors registration number is ALLCIFE153DD

Date Of Installation 2-11-86

Installer

Paul E. Jensen

Witnessed trip test
Satisfactory

2/14/86

