

2024

Hot Topics

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Updated Standards for Smoke Detectors and Smoke Alarms

Here is the Impact on You and Your Customers

Every few years, Underwriters Laboratories updates and improves their listing standards. With those updates, UL provides effective dates for manufacturer compliance. Understanding those updates and the impact that effective dates have on your business can give you a competitive edge. Here is information you can use in making good decisions regarding the listed smoke detector and smoke alarm products that are purchased from Brooks to suit your needs and satisfy your customer's need to stay code compliant.

UL Listing Standard Updates

UL 268 is the standard that smoke detectors must meet to be UL listed and code compliant. UL 217 is the standard for smoke alarms. UL 268 7th Edition and UL 217 8th Edition are the latest updates to those standards. These editions become effective in June 2024, but they will not have an immediate impact on existing products that you might purchase from Brooks to satisfy local code requirements.

Impact on Manufacturers

In short, all smoke detectors and smoke alarms must meet the current UL standards to receive a UL listing. The effective date of June 2024 means that devices manufactured after June 2024 must meet the new criteria of UL 268 7th Edition and UL 217 8th Edition.

This change has been in the works for at least eight years, so many products already meet the new requirements. However, if the manufacturer's current products do not meet the new standard, manufacturers will discontinue production of those units.

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Updated Standards for Smoke Detectors and Smoke Alarms

Discontinued from Production

If a product is discontinued from production by the manufacturer, it does not mean those products are no longer UL listed. From a code compliance standpoint, the smoke detectors or smoke alarms that are no longer in production continue to be UL listed, because those products comply with the edition of the UL standard when they were manufactured. Simply stated; those products continue to be UL listed.

Brooks will continue to sell those listed products until our inventory is depleted. As is usual, closeout products are sold on a first-come, first-served basis. If you have customers that you anticipate will want those products, or if you have a strategy to be competitive in compliant listed smoke detectors or smoke alarms at competitive pricing, you may want to stock up on these products.

For each sale of a closeout product, we intend to inform you that discontinued products are listed, but not to the most recent editions of the listing standards. When our inventory of those products is depleted, we will be selling the more expensive replacement products that are being manufactured to the revised and updated UL 217 and UL 268 standards.

Safety for Building Occupants

The goal of the new UL 268 7th Edition standard is better and safer smoke detectors and smoke detection systems (fire alarms). The new units must detect smoke faster, respond to the kinds of synthetic materials used in modern buildings, and reject unwanted alarms.

Conclusion

The current generation of smoke detectors and smoke alarms are manufactured to the highest quality and will perform very well. These units are code compliant, because the previous editions of the UL 217 and UL 268 standards are referenced in the NFPA codes and standards, which are adopted into local state codes. The new units are state-of-the-art and might be preferable for certain customers and applications. ♦

[UL 217, Standard for Smoke Alarms](#)

[UL 268, Standard for Smoke Detector Systems](#)

[UL Releases New Requirements to Smoke Alarm Standards, Opens New Test Lab](#)

[Xtralis Frequently Asked Question, UL 268, 7th Edition](#)

COMMONLY ASKED QUESTIONS

1. What are the main improvements with UL 268, 7th Edition?

UL268 7th Edition introduces a new level of performance for smoke detectors aimed at improving life safety and reducing nuisance alarms.

2. What are the key changes aimed at improving life safety with UL 268 7th Edition?

Introduction of two new required tests including a smoldering polyurethane foam test, and flaming polyurethane foam test to replicate common furniture fires. The new tests are intended to represent smoke profiles of modern building fires with furnishings made with polyurethane foam and drive technological advancements in reliable smoke detection.

3. What is the key change of UL 268 7th Edition relating to nuisance alarms?

Introduction of a new cooking nuisance alarm test to replicate common cooking nuisance events. The new nuisance alarm test is intended to distinguish between real threats and nuisance particle sources produced during normal cooking operations.

4. What is the effective date of UL 268 and what does it mean?

The effective date of UL 268, 7th Edition is June 30, 2024, which means that smoke detection devices manufactured after June 2024 must meet the new criteria of UL 268 7th Edition.

5. Will smoke detector units produced before the June 30, 2024 transition date be permitted for new installations?

Smoke detection devices produced before June 30 can be used in new installations if the AHJ accepts those units for installations. UL 268 6th Edition products will still be listed beyond the June 2024 transition date.

6. When will production of the UL 268 6th Edition smoke detection devices cease?

Production of detectors carrying the UL 268 6th Edition mark on their label will conclude after June 30th, as part of the transition to the UL 268 7th Edition mark. Units produced after this date will no longer carry the UL 268 6th Edition mark.

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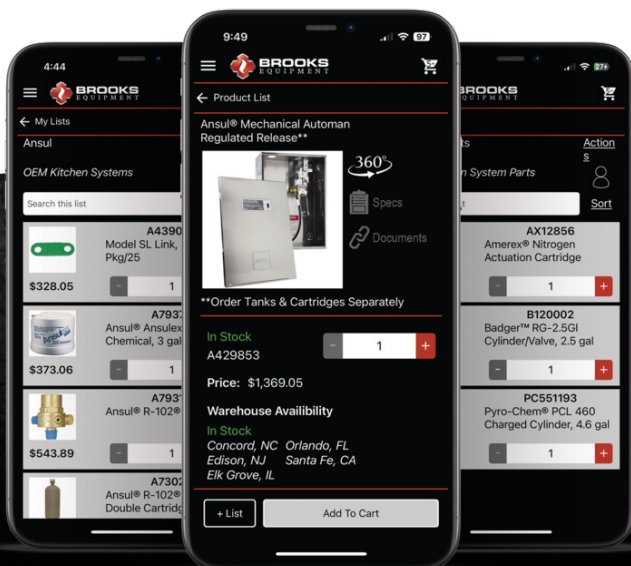
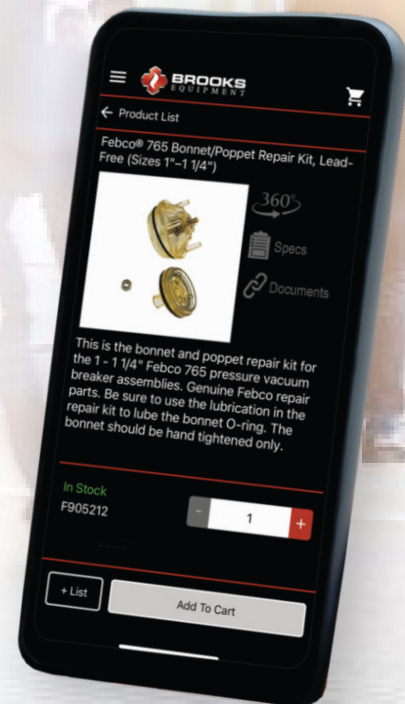
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Inspection, Testing, and Maintenance Helps Ensure Kitchen System Reliability

Maintaining Systems that Protect

According to a 2017 *National Fire Protection Association (NFPA)* report, fire departments respond to 7,400 restaurant and bar fires every year.¹ Although the cooking equipment is the leading cause of those fires, 70% did not spread beyond the place of fire origin. The *NFPA restaurant standard*, NFPA 96², requires a kitchen suppression system for the protection of the cooking appliances and associated hoods and ducts. A logical conclusion is that these kitchen systems are doing a good job of protecting employees and patrons and keeping property losses to a minimum.

According to NFPA 17A³, the inspection, testing, and maintenance (ITM) of commercial kitchen fire suppression systems is the responsibility of the owner of the system, although the standard allows that responsibility to be transferred to a management company or tenant by a written agreement [17A, 8.1.1]. Here is information that can be used to convince owners and their associates that they should continue to be diligent in their efforts to maintain these systems in proper working order to protect people and property.

Monthly Inspections

On a monthly basis, the owner is required to perform an inspection of the kitchen system in accordance with the owner's manual [17A, 8.2.1]. This monthly quick-check inspection must include verification of the following items:

- Tamper seals on cylinders are in place and not broken.
- Manual pull stations are appropriately marked and not obstructed.
- The system service tag shows maintenance was performed within the last 6 months.
- There is no obvious physical damage to the fire suppression system.
- There is no condition that might prevent system operation.
- The stored pressure cylinder pressure gauge is in the operable range.
- Nozzle blowoff caps (or foils) are installed on nozzles and undamaged.
- A system service technician has reviewed protection for new cooking appliances or relocation of existing equipment.

Although this is often called the owner's inspection, it is permissible for a system service technician to perform this monthly inspection. This is often preferable as any corrective action that involves maintenance of the system must be performed by a trained service technician and can be performed at the time of the inspection [17A, 8.2.3.1].

The system owner is required to keep a copy of the system manufacturer's installation and maintenance manual or the owner's manual in the restaurant and make it available if requested by the authority having jurisdiction [17A, 8.2.1.1]. Records of monthly inspections must be kept, including the date of inspection, the person performing the inspection, and any corrective actions taken [17A, 8.2.4]. Those records must be retained for all inspections performed between semiannual maintenance service intervals [17A, 8.2.6].

Any work that involves system repair, replacement of parts, or service activities performed to ensure proper operation of the system is called system maintenance [17A, 3.3.11]. This work is only permitted to be performed by a service technician who has a certification and special training on these systems [17A, 8.3.1]. Many states require this training and certification, in accordance with NFPA 17A, as part of state licensing programs.

Semiannual Maintenance

The maximum interval for performing system maintenance is every 6 months and it must be performed in accordance with the system manufacturer's design, installation, and maintenance manual [17A, 8.3.2]. System recharging and maintenance must also be performed after any system discharge or if there is insufficient pressure as indicated on the system pressure gauge. After a system has discharged, the piping must be flushed with clean water and then blown out with dry air or nitrogen [17A, 8.4.1].

All restaurant kitchen systems are provided with manual and automatic means of operation. After any maintenance or recharge, the service technician performs a procedure that places the system in a normal operating condition that allows either manual operation of the system with a manual pull station or automatic operation by heat-actuated fusible links. For these systems to remain reliable and operable in the event of a fire, the fusible links are required to be replaced during the 6-month maintenance of the system [17A, 8.3.4].

The system service tag provides a record of the year of manufacture and the date of installation of the new fusible links so that the required periodic replacement can be verified by the owner and the authority having jurisdiction [17A, 8.3.4.2]. All replacement fusible links must be listed and must have the same temperature ratings as the ones being replaced unless new temperature readings indicate a need for a change [17A, 8.3.4.1]. Fusible links removed during servicing are destroyed or discarded so they cannot be used again [17A, 8.3.4].

Periodic Hydrostatic Testing (12-years)

On a 12-year basis, extinguishing agent containers and system hoses are required to undergo a hydrostatic test [17A, 8.5.1]. This pressure test helps ensure that containers and hoses can withstand normal operating pressures. No leakage, rupture, or movement of hose couplings is permitted during testing [17A, 8.5.2.1]. At the time of hydrostatic testing, the wet chemical extinguishing agent is replaced [17A, 8.5.3]. Only the agent marked on the system agent container is permitted to be used for recharging. No substitutes are permitted.

Maintenance Reports

After maintenance is completed, a maintenance report must be provided to the owner including any corrective actions taken and recommendations [17A, 8.3.3.6]. Maintenance reports are required to be kept for a period of one year and are subject to review by the authority having jurisdiction [17A, 8.3.3.6.1].

Service Collars

Similar to portable fire extinguishers, after recharging including hydrostatic testing of cylinders, a service collar is installed on stored pressure cylinders with the month and year of service indicated with a perforation using a hand punch [17A, 8.6.3]. Cartridge-operated containers are not required to have service collars installed [17A, 8.6.4].

The most reliable kitchen systems are those that are inspected, tested, and maintained according to NFPA 17A and the manufacturer's manuals. Your customers will appreciate the work you perform to keep their systems code-compliant and reliable in the event of a fire emergency. ♦



“ Fire departments respond to **7,400 restaurant and bar fires** every year...the cooking equipment is the leading cause of those fires. ”



¹ “*Structure Fires in Eating and Drinking Establishments*”, Richard Campbell, February 2017, National Fire Protection Association

² NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition

³ NFPA 17A, *Standard for Wet Chemical Extinguishing Systems*, 2024 Edition

Meet Christy Honeycutt, Sales Operations

Since joining Brooks in July 2012, Christy Honeycutt has become an integral part of the team, bringing her passion for sales operations and a wealth of expertise to the company. Her journey at Brooks is marked by her dedication to excellence, a deep understanding of customer needs, and a relentless drive to see both the company and its clients thrive.

One of the aspects Christy loves most about her role is the opportunity to work with a diverse range of customers. She takes great joy in partnering with them and witnessing their businesses grow and succeed. This customer-centric approach has been a cornerstone of her work, enabling her to build strong relationships and foster long-term loyalty. While Christy excels in the realm of sales operations, she harbors a dream that takes her closer to nature.

Her ideal job would involve working with animals, and she aspires to own a farm one day. This dream reflects her nurturing spirit and her love for the simplicity and beauty of rural life.

Christy's best career lesson is a testament to her growth mindset: "You are always learning...never stop learning...when you stop learning things, then you are no longer open to change. Change is inevitable and always happening." This perspective has kept her adaptable and innovative, ready to embrace the constant evolution of the sales landscape.

In conclusion, Christy Honeycutt is not just a Sales Operations Manager at Brooks; she is a dedicated professional, a passionate learner, and a loving family woman. Her journey is a blend of hard work, continuous learning,

and a deep connection to the people and things she loves. As she continues to lead and inspire at Brooks, she remains a beacon of excellence and commitment. ♦



Family is central to Christy's life. She cherishes the time spent with her children, Bryanna (25) and Tyler (20), and her two Australian Shepherds. Whether it's a family outing or a quiet evening at home, these moments are what she treasures most.

Legislation & Code

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STATE UPDATES

Washington State

The Washington State Building Code Council (SBCC) delayed new licensing criteria for pre-engineered systems for 6 months at the request of FEMA to consider allowing the ICC/NAFED test to be used as the benchmark for qualifying technicians.

Maine

At the request of FEMA, Amerex, and others, Maine is considering adding gaseous agents to their list of "Currently Unavoidable Use" list in their efforts to regulate PFAS chemicals in water supplies.

FEDERAL UPDATES

DoD

The National Defense Authorization Act (NDAA) requires extinguishers in military facilities. Recently, it was reported that two military bases installed extinguishers throughout to comply with NDAA. FEMA is pushing for the update of the DoD building code: Uniform Facilities Criteria (UFC) so that all military bases have extinguishers throughout their facilities.

GSA

FEMA is communicating with congressional staff to change the Government Services Administration (GSA) building code P-100 to require extinguishers in all GSA buildings. Currently, GSA has an allowance to remove extinguishers in office buildings with sprinklers. ♦





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