

Q: What should I keep in mind while installing the detector?

A: Installation in certain locations can prevent the CO detector from operating properly.

Avoid installing a detector too close to cooking and heating appliances; in a very cold or very hot area; in an unventilated area; in an obstructed location; in the path of turbulent air (*e.g.*, from a ceiling fan); anywhere grease and soot can accumulate on it; or on a switched electrical outlet.

Q: What should be done if the alarm goes off?

A: First, calmly and quickly evacuate the premises. Assemble everyone in a central location outside the building, such as a parking lot.



Next, call emergency services (911) so the people who were inside when the alarm went off can be checked for signs and symptoms of CO poisoning, and the building can be checked for contamination.



Q: Who should I call if I have more questions?

A: For further clarification, contact the Albany County Department of Health, Division of Environmental Health at (518) 447-4620.

Albany County
Department of Health
Division of Environmental Health
175 Green Street
Albany, New York 12202
Phone: (518) 447-4620
Fax: (518) 447-4501
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Installation of Carbon Monoxide Detectors

Effective January 1, 2009

What Every Restaurant and Food Service Establishment Needs to Know

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Installation of Carbon Monoxide Detectors

Starting January 1, 2009, the Albany County Department of Health requires that certain food service establishments be equipped with a fully functional carbon monoxide (CO) detector.

This brochure will guide you through the purpose of the law and address some of the questions or concerns you may have about how the law affects you.

General Information

Carbon monoxide poisoning occurs after the inhalation of CO gas. Carbon monoxide is a significantly toxic gas, and CO poisoning is the most common type of fatal poisoning.

Symptoms of mild poisoning include headaches, dizziness, and flu-like effects.

Greater exposure can lead to significant toxicity of the central nervous system, heart damage, and even death.

Carbon Monoxide exposure is especially dangerous to fetuses, infants, the elderly and anyone with heart or respiratory disease.



Common sources of CO that can lead to poisoning include malfunctioning furnaces or heaters; wood-burning stoves; propane-fueled equipment, such as portable camping stoves; and ice resurfacers.

Gasoline-powered tools such as high-pressure washers, floor buffers, and welders used indoors or in semi-enclosed spaces can also cause dangerous CO accumulation.



Carbon monoxide is colorless, odorless, tasteless and non-irritating — making it difficult for people to detect without a warning device such as a carbon monoxide detector.

Therefore, Albany County Department of Health requires that **certain food service establishments be equipped with a fully-operational single or multiple-station carbon monoxide detector**, wired directly into the electrical system and installed pursuant to the manufacturer's instructions, which meets the current Underwriters Laboratories Standard UL2034. Each such detector shall also use a secondary (standby) power supply.

Frequently Asked Questions

Question: Does my establishment need a Carbon Monoxide detector?

Answer: A CO detector is required if your establishment is indoor, permanent (non-mobile), year-round (non-seasonal), has a dining area for customers and is in Albany County. A detector should also be installed if the building uses gas, oil or propane combustion for purposes such as heating, cooling, cooking and running the premises.

Q: Under what circumstances would I be exempt?



A: Your food service establishment is exempt from requiring a detector if the entire building is electrical, or if the restaurant provides only take-out food (*i.e.* no provisions for customers to dine on the premises).

Q: What is the correct way of installing the detector?

A: You must use a commercial grade detector, which is different from those used in homes. The detector must produce an audible alarm. It should be positioned on the wall of the main room of customer assembly, midway between the ceiling and the floor.

The detector should be hard-wired into an electrical circuit and have a back-up power supply (e.g., battery).

If your establishment is multi-level, the detector should be installed in the lowest level, other than the basement. You may install detectors on all levels, but this is not a requirement.

The detector does not have to be connected through a pre-existing alarm system but you may do so if you wish.

