

MOBILE FIRE - RESCUE DEPARTMENT FIRE CODE ADMINISTRATION

Kitchen Hood Suppression System Acceptance Inspection

Facility Name:		
Facility	Address:	
	numbers following checklist statements represent an NFPA code section unless otherwise specified. Approved drawing is on site.	
2	Received system certification from installer.	
3	Manual pull station easily accessible in path of egress.	
4	Manual pull station is 42 in. to 48 in. above floor level.	
5	Manual pull system activates system.	
6	Building fire alarm, if system is available, sounds upon system activation.	
7	Fuel or power shut down device operates on system activation and	
8	All equipment under the hood shall shutdown when the system activates.	
9	Fuel or power shutdown device must be manually reset.	
10	Operation of detection device activates system perform a nitrogen blow off test.	
11	Pipe size and configuration complies with the approved plans.	
12	Piping and nozzles are secured.	
13	Nozzle types match appliance hazard and type of use as shown on approved plans	
14	Nozzle placement complies with the approved plans.	

Fire Co	ode Administration Staff Captain Employee Number
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22	Class K-extinguisher is within 30 ft. of the appliance. Provide one 1.5 gallon extinguisher for up to four deep fat fryers with a maximum cooking medium capacity of 80 pounds and one additional extinguisher for every additional group of four fryers. For fryers exceeding 6 sq. ft. provide an extinguisher in accordance with the manufacturer's recommendations,
21	All penetrations of the hood are properly sealed.
20	Listed grease filters are in place and are stamped "Listed Grease Filter" on the side.
19	Maintenance tag is in place.
18	Pressure gauges are in the operable range.
17	Chemical container is accessible and installed in accordance with NFPA 17A
16	Plenum and duct areas are protected in accordance with the approved plans.
15	Nozzle blow-off caps, when provided, are in place.