

ST. JOHNS COUNTY FIRE RESCUE
CHECKLIST FOR EXHAUST SYSTEM for COMMERCIAL
COOKING EQUIPMENT
(Kitchen Hood, Duct and Suppression System)
Annual Inspection Checklist

All code references are to NFPA 96, 2001 edition, unless otherwise noted.

- 1) Pass _____ Fail _____ N/A _____
A **drawing of the exhaust system** installation along with a **copy of operating instructions** for subassemblies and components used in the exhaust system, including electrical schematics, is present on the premises (to be kept on the premises for owner's use) **(96: 10.9.1)**

- 2) Pass _____ Fail _____ N/A _____
The exhaust system is **inspected by "properly trained persons"** per NFPA Requirements. (See attached schedule) **(96: 11.3)**

- 3) Pass _____ Fail _____ N/A _____
A **certificate is maintained on the premises when a vent cleaning service is used**, and a **label is displayed** in the kitchen area indicating the date cleaned and the name of the servicing company **(96: 11.4.12)**

- 4) Pass _____ Fail _____ N/A _____
Fire Suppression System is inspected monthly by owner and records of such inspection are provided and maintained **for the six month period between dealer inspections.** **(96: 11.2.1)**

- 5) Pass _____ Fail _____ N/A _____
Inspection report from licensed fire suppression contractor is maintained on site for all inspections within past two years which includes all listed items in "a" through "o" of FAC 4A-21.304. (No NFPA)

- 6) Pass _____ Fail _____ N/A _____
Year of manufacture and date of installation is marked on the system **inspection tag.** The tag is **signed.** **(96: 11.2.5)**

- 7) Pass _____ Fail _____ N/A _____
Only one service tag is present on the suppression system, all old tags have been removed. (FAC 4A-21.303) (No NFPA)

- 8) Pass _____ Fail _____ N/A _____
The system has been **inspected at least twice a year** (the last tag and inspection report must be less than six months old) by licensed fire extinguisher dealer. **(17A: 7.3.2)**

9) Pass _____ Fail _____ N/A _____
Hoods, grease removal devices, fans, ducts, and other appurtenances are **cleaned to bare metal at frequent intervals**. Prior to becoming heavily contaminated. (96: 11.4.2)

10) Pass _____ Fail _____ N/A _____
System chemical bottle has a **hydrostatic test date** not more than twelve years old. (17A: 7.5.1)

11) Pass _____ Fail _____ N/A _____
A signal is provided to show the system has operated. (17A: 5.2.1.8)

Suppression System

12) Pass _____ Fail _____ N/A _____
A minimum of **one pull station** for manual system activation is provided, **in the path of egress**, located **less than four (4) feet above the floor**. (17A: 5.2.1.10)

13) Pass _____ Fail _____ N/A _____
Manual activation devices are identified as to the hazard they protect (labeled to indicate which are if multiple hood s are present). (96: 10.5.1) (17A: 4.4.2.5)

14) Pass _____ Fail _____ N/A _____
Nozzles are connected and secured so that they are not readily put out of alignment (can't be bumped or pushed away from where they are supposed to point) (17A: 4.3.1.5)

15) Pass _____ Fail _____ N/A _____
Discharge nozzles are provided with a listed cap or other suitable device to prevent entrance of grease vapors or moisture. (17A: 4.3.1.5)

16) Pass _____ Fail _____ N/A _____
All **pipng is non-combustible and no galvanized piping** is used on a wet system. Non-combustible(17A: 4.5.1) / No galvanized(17A: 4.5.2)

17) Pass _____ Fail _____ N/A _____
A gas/electric shut-off is provided to disconnect power to all cooking appliances under the hood upon system activation. (17A: 4.4.3.1) (96: 10.4.1)

18) Pass _____ Fail _____ N/A _____
Fixed temperature sensing elements of the fusible metal alloy type are **replaced annually & fusible links are destroyed** by licensed fire equipment dealer. (96: 11.2.4)

19) Pass _____ Fail _____ N/A _____

If the building or area is provided with a fire alarm, the **suppression system is connected to the alarm system and will activate** the fire alarm when the system is activated. (17A: 5.2.1.9)

20) Pass _____ Fail _____ N/A _____

A **“Class K”** (or “40BC” extinguisher if installed prior to July 1998) rated fire extinguisher **is located within 30 feet of all cooking equipment.** (1: 7-6.3.7 and 10: 3-7) (Note: “ABC” rated fire extinguishers are never permitted as the protection for cooking equipment because they will not saponify the grease.)

21) Pass _____ Fail _____ N/A _____

At least 1 fusible link or heat detector is provided above each cooking appliance (or group of appliances) protected by a single nozzle. (17A: 5.6.1.6)

22) Pass _____ Fail _____ N/A _____

All portable fire extinguishers in the cooking area are **provided with a sign** telling users to activate the fixed system before using the portable fire extinguisher. (96: 10.2.2)

23) Pass _____ Fail _____ N/A _____

Kitchen equipment must be align under extinguishing system. (17A: 3-6.3)