

Commercial Kitchen Fire Systems Inspections Required

Semi-Annual Inspection & Maintenance

“A trained person who has undergone the instructions necessary to perform the maintenance and recharge service reliably and has the applicable manufacturer’s listed installation manual and service bulletins shall service the wet chemical fire-extinguishing system 6 months apart...and shall include the following:

- (1) A check to see that the hazard has not changed.
- (2) An examination of all detectors, the expellant gas container(s), the agent cylinder(s), releasing devices, piping, hose assemblies, nozzles, signals, all auxiliary equipment, and the liquid level of all non-pressurized wet chemical containers.
- (3) Verification that the agent distribution piping is not obstructed.

The maintenance report, with recommendations, if any, shall be filed with the owner or with the designated party responsible for the system. Each wet chemical system shall have a tag or label securely attached, indicating the month and year the maintenance is performed and identifying the person performing the service. Only the current tag or label shall remain in place.”

-NFPA 17A – 7.3 - Maintenance

To maintain its UL 300 listing and current code requirements, your automatic fire suppression system must be inspected on a semi-annual basis by a licensed company. This maintenance includes testing and verifying functionality of the system, as well as replacing parts as listed in the owner’s manual and NFPA specifications.

Owner’s Responsibility

NFPA 17A – 7.2 – Owner’s Inspection

“Inspection shall be conducted on a monthly basis in accordance with the manufacturer’s listed installation and maintenance manual or the owner’s manual...and shall include the following:

- (1) The extinguishing system is in its proper location.
- (2) The manual actuators are unobstructed.
- (3) The tamper indicators and seals are intact.
- (4) The maintenance tag or certificate is in place.
- (5) No obvious physical damage or condition exists that might prevent operation.
- (6) The pressure gauge(s), if provided, is in operable range.
- (7) The nozzle blow-off caps are intact and undamaged.
- (8) The hood, duct, and protected cooking appliances have not been replaced, modified, or relocated.

If any deficiencies are found, appropriate corrective action shall be taken immediately. The date the inspection is performed and the initials of the person performing the inspection shall be recorded. The records shall be retained for the period between the semi-annual maintenance inspections.

Kitchen Hood Fire-extinguishing System – Monthly Inspection Log for (Year): 2021

Y = Yes N = No (Explain in Comments) N/A = Not Applicable																				
Date																				
Inspector																				
Exhaust fan operating properly																				
Filters clean																				
Filters in place – No gaps																				
Extinguishing system in proper operation																				
No obvious physical damage																				
Nozzle caps in place																				
Nozzles directed at cooking areas																				
Manual actuators unobstructed																				
Tamper seals intact																				
Pressure gauges in operable range																				
Maintenance tag in place																				
Cooking appliances have not been replaced, modified, or relocated.																				
Recurrent fire response training conducted for all cooking staff																				
<p>COMMENTS: _____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>																				