

KITCHEN FIRE SUPPRESSION SYSTEM SEMIANNUAL INSPECTION PROTOCOL

Pre Test 1) Take system off line.

Review Hazard area.

- 1) Check hood length to assure that the nozzle coverage is correct.
- 2) Check ducts to assure that the nozzle coverage is correct.
- 3) Check appliances to assure that the nozzle coverage is correct.
- 4) List appliances on the report.
- 5) Check hangers and braces to assess if damaged or loose.
- 6) Check pipe and fittings.
- 7) Check pilots. If any are not working, bring to the attention of kitchen supervisor.
- 8) Check all nozzles. If seals or caps are missing, nozzle must be removed and cleaned and new caps installed.
- 9) Check remote pull station. It should be unobstructed and in clear view.
- 10) Check pressure gauge if applicable.
- 11) Check cartridge weight if applicable.
- 12) Check hydro test date of cylinder.
- 13) Check for excessive grease conditions in any of the protected area.
- 14) Check to determine if there is a fan warning sign on the hood.
- 15) Check to determine if the proper fire extinguisher is installed in the kitchen.
- 16) Determine out if the system is hooked up to the building fire alarm and if so, is it monitored by a central station?
 - a) If monitored, call central station and the fire department.
 - b) Get name and badge number.

Test

- 1) Check the S hook at the last detector to assure that the control head operates.
- 2) Check cable travel at all points.
- 3) Check that gas valve has closed and all gas is off.
- 4) Replace all fusible links.
- 5) Reset control head.
- 6) Pull remote manual pull station. Make sure control head trips.
- 7) Reset control head.
- 8) Light all pilots.
- 9) If the control head uses a CO2 cartridge, check for gaskets in the head, date a new cartridge and install it.

Final

- 1) Assure that all devices that will keep the system from firing (such as keeper pins) are removed.
- 2) Replace cover plate.
- 3) If alarm company or fire department was contacted, call them and inform them the testing is complete.
- 4) Show the customer the system is back on line.

As per NFPA17/17A standard for the dry/wet chemical extinguishing systems.



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