



MOBILE FIRE - RESCUE DEPARTMENT FIRE CODE ADMINISTRATION

Kitchen Hood Suppression System Plan Review IFC 2009, IMC 2009, NFPA 17A and NFPA 13

Date of Review ___/___/_____

BLD20___ - _____

Project Address: _____ Project Name: _____

Contractor's Business Name: _____ Phone: _____

Contractors Name: _____

System Manufacturer _____ System Model _____

Reference numbers following worksheet statements represent an NFPA code section unless otherwise specified.

Worksheet Legend: ✓ or OK = acceptable N = need to provide NA = not applicable

1. _____ Two sets of drawings.
2. _____ The fire-extinguishing system is listed in accordance with UL 300.

Floor Plan Showing:

3. _____ Scale: a common scale shall be used and plan information is legible.
4. _____ An equipment symbol legend is provided.
5. _____ Cross-sectional view of the room and equipment is provided.

Pre-engineered Wet Chemical and Water Spray Systems:

6. _____ Total number of nozzles provided is _____ and aggregate flow rate is _____

7. _____ System model is provided and the plan indicates the permissible number of flow points.
8. _____ Description and measurements of the appliances to be protected are provided, 17A:6.3.2.
9. _____ Measurements of hood, plenum, and duct are provided, 17A:6.3.1.
10. _____ Pipe size and length for supply, branches, etc., are provided, and if applicable, the equivalent pipe length of fittings, 17A:6.3.3.
11. _____ Pipe volumes are provided with calculations when required as part of the listing, 17A:6.3.2.
12. _____ The pipe configuration complies with the listed manufacturer's design manual, 17A:6.3.3.
13. _____ Piping and nozzles are adequately braced, 17A:6.3.2.
14. _____ Type of fuel or power shutoff device is described and detailed 17A:6.3.2.
15. _____ Fuel or power shutdown device shall be arranged such that upon activation it requires a manual means of being reset, IFC 904.11.2.
16. _____ All equipment under the hood shall shut down when the fire-extinguishing system activates, IFC 904.11.2.
17. _____ Nozzle types are identified and are correct for the appliance hazard, type of use, and coverage area, 17A:6.3.3.
18. _____ Nozzle placement complies with the manufacturer's data sheet, distances from each nozzle to the protected hazard surface are detailed and distance from appliances to filters and duct opening are detailed, 17A:6.3.3.
19. _____ Plenum and duct areas are protected in accordance with the manufacturer's design manual.
20. _____ If provided, the fire-extinguishing system is connected to the building fire alarm system, 17A:5.2.1.9
21. _____ At least one accessible manual pull station is provided in path of egress, 10 ft. to 20 ft. from the hood and 42 in. to 48 in. above the floor level, IFC 904.11.1.
22. _____ The control head model number is identified and the wet chemical container installation location is detailed and complies with Section 17A:6.3.2.

23. _____ Heat detectors or fusible links are located in accordance with the manufacturer's design manual and the detector part number is provided, 17A:6.3.4(1).
24. _____ Fusible link temperature is in accordance with fire extinguishing systems' listing requirements, 17A:6.3.2.
25. _____ Simultaneous activation of systems occurs when protecting common hoods, plenums, and ducts, 17A:5.1.4.

NFPA 13:7.9 Sprinkler Protection:

26. _____ Duct, hood, and appliance configuration(s) are detailed and measurements provided.
27. _____ Sprinkler protection is provided for cooking equipment, plenum area, and the duct(s).
28. _____ Location of duct sprinklers complies with Section 7.10.3.1.
29. _____ Sprinkler spacing in ducts and sprinkler temperature ratings comply with Section 7.10.3.3.
30. _____ Sprinklers are installed above duct collars and the temperature ratings comply with Section 7.10.4.1.
31. _____ The location of sprinklers required in the plenum chamber complies with Section 7.10.5.
32. _____ Sprinklers used to protect deep fat fryers will be listed for that use, 7.10.8.2.1.
33. _____ The operation of a sprinkler automatically shuts off all sources of fuel and heat to all equipment under the hood, 7.10.8.3.1.
34. _____ A listed indicating control valve for the water supply is provided, 7.10.9.
35. _____ A listed strainer for the water supply is provided when required by Section 7.10.10.
36. _____ Adequate water pressure and flow are available to operate the system and meet the listing requirements of the sprinklers, pressure and flow information are provided, 7.10.1.
37. _____ A supervised water supply valve is provided, 7.9.1.
38. _____ Sprinklers in ducts are accessible for maintenance, 7.9.7.
39. _____ Sprinklers are a minimum 6 ft. apart unless baffled in accordance with NFPA 13.

40. _____ Sprinklers exposed to temperatures of 300°F or less will be 325-375°F but if temperatures exceed 300°F then a higher temperature sprinkler will be used, 7.10.6.

41. _____ A test connection to verify equipment shutdown is detailed, 7.10.11.

Fire Extinguishers:

42. _____ Solid fuel appliance with firebox volume of 5 cu. ft. or less shall be equipped with at least one 2.5 gallon or two 1.5 gallon K extinguishers. The extinguishers shall be located within 30 ft., IFC 904.11.5.

43. _____ 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, IFC 904.11.5.

Additional Comments:

Review Date: _____

Fire Code Administration Staff Captain