

**KITCHEN HOOD FIRE SUPPRESSION SYSTEMS INSPECTION  
& MAINTENANCE REPORT**

Occupancy Name \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_ Hamlet \_\_\_\_\_

If there are multiple hood systems, use separate forms and identify each system.

**Identify Hood System**

Manufacturer of Equipment: AMEREX  ANSUL  FSI  KIDDE  PROTEX   
 PYRO-CHEM  RANGE GUARD  OTHER

Model: \_\_\_\_\_ Type: \_\_\_\_\_ Date of last service: \_\_\_\_/\_\_\_\_/\_\_\_\_

1. System is interconnected with building fire alarm system ..... Yes  No  N/A
2. Suppression systems discharged ..... Yes  No  N/A
3. All seals intact, no evidence of tampering..... Yes  No  N/A
4. All appliances properly covered w/correct nozzles..... Yes  No  N/A
5. Check positioning of all nozzles ..... Yes  No  N/A
6. Duct & plenum covered w/correct nozzles..... Yes  No  N/A
7. Hood/duct penetrations sealed ..... Yes  No  N/A
8. Grease accumulation: Light  Mod.  Heavy
9. Pressure gauge in proper range ..... Yes  No  N/A
10. Checked cartridge weight ..... Yes  No  N/A
11. Cylinder due for hydrostatic test ..... Yes  No  N/A  Date due \_\_\_\_\_
12. Six year Maintenance..... Yes  No  N/A
13. Inspect cylinder and mount ..... Yes  No  N/A
14. Operated system from terminal link ..... Yes  No  N/A
15. Checked travel of cable and link position ..... Yes  No  N/A
16. Fusible links ..... 360  450  500
17. Replaced fusible links, manufacturer date..... Yes  No  N/A  Man. date \_\_\_\_\_
18. Checked and cleaned fusible links ..... Yes  No  N/A
19. Checked operation of manual release ..... Yes  No  N/A
20. Checked operation of micro-switch ..... Yes  No  N/A
21. Checked operation of auto-gas & electric shut-off..... Yes  No  N/A
- Fuel types present: Natural Gas  LPG  Elect.  Solid fuel
22. Piping/conduit securely bracketed ..... Yes  No  N/A
23. Nozzles cleaned ..... Yes  No  N/A
24. Proper nozzle caps/covers in place ..... Yes  No  N/A
25. Proper clearance between flame & filters ..... Yes  No  N/A
26. Proper 16" separation between fryers and open flame ..... Yes  No  N/A

- 27. Exhaust fan in operating order ..... Yes  No  N/A
- 28. Remote manual release seals in place ..... Yes  No  N/A
- 29. System cartridge replaced/safety pins removed ..... Yes  No  N/A
- 30. System operational and armed ..... Yes  No  N/A
- 31. Slave system operational and armed ..... Yes  No  N/A
- 32. Fan warning sign on hood ..... Yes  No  N/A
- 33. K class fire extinguisher in cooking area ..... Yes  No  N/A
- 34. 2A water type or wet chemical extinguisher for solid fuel..... Yes  No  N/A
- 35. Water hose in area of solid fuel appliances ..... Yes  No  N/A
- 36. Proper ABC fire extinguisher for other areas ..... Yes  No  N/A
- 37. Fire extinguishers properly serviced ..... Yes  No  N/A
- 38. Personnel instructed in manual operation of system ..... Yes  No  N/A
- 39. Personnel instructed on required monthly inspection of system ..... Yes  No  N/A
- 40. Personnel instructed on use of fire extinguishers ..... Yes  No  N/A
- 41. Service and certification tag on system ..... Yes  No  N/A
- 42. System installed per U.L. 300 standard ..... Yes  No  N/A
- 43. System meets manufacturers listing ..... Yes  No  N/A
- 44. System meets N.F.P.A. standards ..... Yes  No  N/A

**COOKING APPLIANCES UNDER HOOD (LEFT TO RIGHT)**

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**NOTE:** A non-compliant system may fail to extinguish a fire.

Comments:

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Service Company \_\_\_\_\_ Service Technician \_\_\_\_\_

Co. Address \_\_\_\_\_ Phone \_\_\_\_\_

I certify that this inspection and service has been conducted properly and all of the above statements are true and correct to the best of my knowledge. Any false statement herein is punishable as a misdemeanor pursuant to 210.45 NYS Penal Law.

\_\_\_\_\_  
Signature of Service Technician

Date: \_\_\_\_ / \_\_\_\_ /200\_\_