Commercial Hood Extinguishing System Checklist

	NFPA 96 2008 Edition	
	Plans and Specifications	**Code**
_____	Plans and specifications reviewed and approved prior to installation	NFPA 96.10.9.1
	Clearances	**Code**
_____	Hood, grease extractors, and ducts shall have a minimum of 18 inch clearance to combustible construction materials	NFPA 96 4.2.1
	Exception: hoods and ducts listed for lesser clearances, or combustible materials protected in a manner acceptable to the AHJ	
	Hoods	**Code**
_____	Hood made of 18 gauge steel or 20 gauge stainless steel	NFPA 96 5.1.1
_____	All seams, joints, and penetrations of hood shall have a liquid tight continuous external weld. Exception: penetrations may be sealed using listed devices	NFPA 96 5.1.2
_____	Listed hood assemblies installed in accordance with their listing	NFPA 96 5.1.7
	Integrated outside air make-up hood	
_____	Outer or inner shell welded, if outer shell welded, inner shell shall be grease tight	NFPA 96 5.3.3
_____	Fire damper of at least same gauge as hood shall be installed at the same plain as the external weld	NFPA 96 5.3.4.1
	Duct Systems	
_____	Grease ducts shall not pass thru rated partitions	NFPA 96 7.1.1
_____	Ducts go directly to the outside	NFPA 96.7.1.2
_____	Not interconnected with any building ventilation or exhaust system	NFPA 96 7.1.3
_____	No dips or traps in duct, except traps with continuous or automatic removal of residue	NFPA 96 7.1.4
_____	18 inch clearance to combustible construction	NFPA 96 7.3.4
	Exception: combustible construction protected to one hour assembly, or listed wrapping	
_____		
_____	Openings located on top or sides of duct	NFPA 96.7.4.1
_____	Lower edge of opening 11/2 inch from bottom of duct in horizontal sections of duct and grease tight	NFPA 96 7.4.2.3
_____	Covers for openings constructed of same material and thickness of duct and grease tight seal	NFPA 96 7.4.3.1
_____	Duct made of 16 gauge steel or 18 gauge stainless steel	NFPA 96.7.5.1
_____	All seams, joints, and penetrations have a liquid tight continuous external weld	NFPA 96.7.5.2.1
	Exception: Penetrations sealed with listed devices, or an approved duct to hood collar	
_____	Exterior ducts protected from rust or made of stainless steel	NFPA 96 8.1.4
_____	Ducts located within enclosure in building >1 story and 1 story building with a fire rated roof ceiling assembly	NFPA 96 7.7.2.1.1
_____	one hour rated enclosure < 4 stories	NFPA96 7.7.2.1.1
_____	two hour rated enclosure 4 or more stories	NFPA 96 7.7.2.1.2
_____	Clearance from duct to interior surface of enclosure 18 inches for combustible construction 6 inches for non-combustible construction	NFPA 96 7.7.2.2.2
	Exception: Listed grease duct	
_____	Openings in enclosure protected with self closing fire doors	NFPA 96.7.7.4.2
_____	Duct termination minimum of 10 ft. from outlet to buildings, property lines, air intakes, and adjoining grade levels	NFPA 96 7.8.2.1.1
_____	Exhaust air away from roof	NFPA 96.7.8.2.1.8.a
_____	Exhaust air discharge clearance a minimum of 40 inches above roof	NFPA 96.7.8.2.1.8.b
_____	Wall duct termination clearances located a minimum of 10 feet from adjacent buildings, property lines, grade level, electrical equipment and lines, air intakes, windows & doors	NFPA 96 7.8.3
_____	Listed grease filters	NFPA 96.6.2.3.1
_____	Mesh filters prohibited	NFPA 96 6.1.3
_____	grease filters including frame non combustible	NFPA 96 6.2.3.1
_____	Grease filters located at least 18 inches above cooking surface	NFPA 96 6.2.2.3
_____	Grease filters located at least 4 feet above charcoal or charbroil broilers	NFPA 96 6.2.1.2

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_____	Grease filters tight fitting and easily accessible for removal and cleaning	NFPA 96 6.2.3.4
_____	Filters installed at an angle of not less than 45 degrees from the horizontal	NFPA 96 6.2.3.5
_____	Filters equipped with a tray at lower edge of filter	NFPA 96 6.2.4.1
_____	Electrical installation complies with NEC	NFPA 96 8.1.6
_____	Means provided to inspect, clean, and service exhaust fan	NFPA 96 8.1.5
_____	air velocity thru duct per min 500 fpm	NFPA 96 8.2.1
_____	Exhaust air volume sufficient to capture and remove grease laden vapors	NFPA 96 8.2.1.1
_____	Exhaust fan continues to operate after extinguishing system activates	NFPA 96 8.2.3.1
_____	Makeup air provided to prevent negative pressures of .02 inch water column when fuel burning equipment are vented directly outdoors are located in the same room as hood	NFPA 96 8.3.1
_____	Dampers not installed in exhaust duct	NFPA 96 9.1.1
	Exception: when installed as part of a listed hood and duct system	
_____	Electrical wiring prohibited in ducts	NFPA 96 9.2.1
_____	Motors, lights and other electrical devices prohibited in ducts and hoods	NFPA 96 9.2.2
	Exception 1: Listed for such use	
	Exception 2: Lighting units having steel enclosures mounted on outer surface of hood and having glass covers	
	Fire Extinguishing Equipment	**Code**
_____	Required	NFPA 96 10.1
_____	Fire extinguishing equipment provided to protect duct, grease removal devices, hoods, and equipment	NFPA 96 10.1.1
_____	Fire extinguishing systems shall be listed	NFPA 96 10.2.3
_____	Fire extinguishing system UL 300 compliant, no dry-chemical allowed	NFPA 96 10.2.3
_____	**New systems shall include a liquid discharge test in accordance with NFPA 17A**	NFPA 17 A 6.4.2
_____	A minimum Class K fire extinguisher installed within 30 feet of cooking equipment	NFPA 10.5.7.1
_____	Placard over portable extinguishers noting its use as secondary to automatic fire suppression systems	NFPA 96 10.2.2
_____	Listed water wash system permitted as an exception to UL 300 systems	
_____	Manual activation of extinguishing system clearly identified and in the path of egress, mechanically operated	NFPA 96 10.5.1
_____	Manual activation pull station for system located between 42 and 60 inches above floor	NFPA 96 10.5.1
_____	All systems in a single area shall operate simultaneously	
_____	Operation of extinguishing system shall shutoff all sources of fuel and electricity to all equipment under hood	NFPA 96 10.4
_____	Shut down of electric and gas shall require manual resetting	NFPA 96 10.4.4
_____	Activation of suppression system activates building fire alarm	NFPA 96 10.6.2
_____	Activates an alarm or visual indicator in buildings without an alarm	NFPA 96 10.6.1
_____	Deep fat fryers installed at least 16 inches away from surface flames of adjacent equipment	NFPA 96 12.1.2.4
	Exception: Steel or tempered glass baffle at least 8 inches height placed between fryers and adjacent appliances and equipment	NFPA 96 12.1.2.5
	Use and Maintenance	**Code**
_____	Exhaust system operated while cooking equipment is operated	NFPA 96 11.1.1
_____	Filters in place when system is used	NFPA 96 11.1.2
_____	Instructions on use of manual system posted	NFPA 96 11.1.4
_____	Cooking equipment not operated while fire system or exhaust system is inoperable	NFPA 96.11.1.6
_____	System inspected every six months	NFPA 96.11.2.1
_____	Fusible links replaced every six months	NFPA 96.11.2.4
	Zoned Defense systems have tubing replaced every three years	NFPA 96 11.2.6
_____	Certificate of inspection and maintenance forwarded to SFM and AHJ	NFPA 96 11.2.8
_____	Hood cleaned by qualified and certified company at intervals specified below	NFPA 96 11.6.1
	Systems serving solid fuel cooking operations	Monthly
	Systems serving high volume cooking operations such as wok cooking, 24 hour cooking	Quarterly
	Systems serving moderate cooking operations	Semi annually
	Systems serving low volume cooking operations such as churches, day camps, seasonal	Annually
_____	If hood cleaning service is used, hood must be tagged by cleaning company as to date cleaned and areas not cleaned	NFPA 96 11 6.11
_____	Flammable solvents shall not be used to clean hoods or duct systems	NFPA 96 11.6.6
_____	Suppression system not rendered inoperable during cleaning	NFPA 96.11.6.5
	Inspection Tags	
_____	Year of manufacture and date of installation of links marked on inspection tag	NFPA 96 11.2.6
_____	Name or initials of person servicing system on inspection tag	NFPA 96 11.2.6
_____	Location and address of facility listed on inspection tag	SFM Policy Memo
_____	Name of facility listed on inspection tag	SFM Policy Memo
_____	Zoned Defense Systems by Amerex have date of tubing installation noted on suppression tank	
	or cabinet	

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	International Mechanical & Fire Code Requirements	
	Based on the 2006 Edition	**Code**
_____	All appliances listed and labeled	IMC 301.4
_____	Duct to hood joint internal or external continuous smooth weld or approved gasket used. Minimum temperature rating of gasket 1500 degrees Farenheight	IMC 506.3.2.2
_____	Horizontal sections of duct have cleanout access spaced not more than 20 feet apart	IMC 506.3.9
_____	Minimum of 6 inches clearance overhang between canopy hoods and appliances	IMC 507.12
_____	Non canopy type hoods shall be located a maximum of 3 foot above the cooking surface. Edge of hood shall be set back a maximum of 1 ft. from the edge of cooking surface	IMC 507.14
_____	Fire suppression system required	IMC 509.1
_____	Make up air required for all commercial hoods	IMC 508.1
_____	Suppression system required	IFC 904.2.1
_____	Manual pull located minimum of 10 ft. and a maximum of 20 ft. from kitchen exhaust	IFC 904.11.1
_____	Manual pull located a minimum of 48 inches and a maximum of 60 inches off floor	IFC 904.11.1
_____	Class K type fire extinguisher located within 30 feet of cooking equipment	IFC 904.11.5