



Buckeye Fire Department  
Fire Prevention Division

## **KITCHEN HOOD EXTINGUISHING SYSTEM INSPECTION**

1. Inspection shall be scheduled by the kitchen hood suppression system contractor.
2. Verify the installing contractor has a valid City of Buckeye Fire Department "Fire Equipment Contractor Permit". No fire inspections will be conducted until permit is obtained.
3. Consult approved plans.
4. Verify the following;
  - a. Hood size.
  - b. Location of manual pull station.
  - c. Signage for manual pull station.
  - d. Location, size, and type extinguishing agent.
  - e. Type and size of firing cartridge.
  - f. Proper pipe size and type.
  - g. Proper pipe support.
  - h. Proper nozzle type.
  - i. Verify that nozzle height is per approved plans.
  - j. Verify number of allowed fittings for system.
  - k. Verify link installation placement, type, and temperature.
  - l. Verify nozzle locations using factory laser pointer device. Installing kitchen hood extinguishing system contractor shall provide laser. No inspection will be conducted without this testing device.
  - m. Observe air movement through all system nozzles.
  - n. Observe test of fusible link.
  - o. Observe activation of manual pull station.
  - p. Observe deactivation of all fuel sources under hood during all tests. (Electric and Gas)
  - q. Observe deactivation of 'make up air' on test activation of system. (Exhaust air shall remain working).
  - r. Observe activation of fire alarm system notification appliances on kitchen hood extinguishing system activation on all function tests and verify that signals are received at the fire alarm control panel.
  - s. Verify proper placement of 'Class K' fire extinguisher. Class 'K' fire extinguisher shall be tagged, mounted, and located within thirty feet of cooking equipment.
  - t. Verify kitchen hood extends a minimum of six inches beyond the edge of the cooking appliances.