Kitchen Hood Suppression System
Plan Review Checklist
2014 IFC, 2013 NFPA 17A, 2008 NFPA 96, 2010 NFPA 13, and 2014 OMSC

2011 11 0, 2010 111 171 177, 2000	7 m 1 7 t 30, 2010 t m 1 7 t 10, and 2011 6 m 20				
Date of Review:	Permit Number:				
Business/Building Name:	Address of Project:				
Designer Name:	Designer's Phone:				
Contractor:	Contractor's Phone:				
	Model:				
Occupancy Classification:					
Occupancy Classification.	-				
Reference numbers following checklist statements r	represent an NFPA code section unless otherwise specified.				
<u>Checklist Legend:</u> $\sqrt{\text{or OK}} = \text{acceptable}$ N	= need to provide NA = not applicable				
,	The state of the s				
1 Three sets of drawings.					
2 Equipment is listed for use and designed per UL 300 (copy of spec. sheets may be required)					
Floor plan showing: 3 Scale: a common scale shall be used an	d plan information is legible				
4 An equipment symbol legend is provided.					
5 Cross sectional view of the room and equipment are provided.					
Pre-engineered Wet Chemical and Water Spray Systems:					
6 Total number of nozzles provided is and flow point total is					
7 System model is provided, allowable flow	7 System model is provided, allowable flow points are, and it is UL 300 approved. 8 Description and measurements of appliances, and "hazard area" measurements are provided,				
17A:6.3.2.	nices, and mazard area measurements are provided,				
	Measurements of hood, plenum, and duct are provided, 17A:6.3.1.				
	Pipe size and length for supply, branches, etc. are provided, if it applies, provide "equivalent pipe length"				
calculations, 17A:6.3.3.					
	Pipe volumes are provided with calculations when it's part of the manufacturer's design criteria.				
	Pipe configuration complies with the manufacturer's listing design manual.				
	Piping and nozzles are secured, will be checked on site. Type of fuel or power shutdown device is described and detailed.				
	Type of fuel of power shutdown device is described and detailed Fuel or power shutdown device is type that requires manual resetting, stated on the plan, OFC 904.11.2.				
	All equipment under the hood shall shutdown when the system activates, OFC 904.11.2.				
	Nozzle types are identified and are correct for the appliance hazard, type of use, and coverage area,				
17A:6.3.3.					
	nufacturer's listing manual, distance ranges from nozzle to e from appliances to filters and duct opening are detailed,				
17A:6.3.2.	s from appliances to filters and duct opening are detailed,				
,	accordance with the manufacturer's design manual.				
•	The system is tied into the building fire alarm system, if provided, 17A:5.2.1.9.				
· · · · · · · · · · · · · · · · · · ·	on is provided in path of egress, 10 ft. to 20 ft. from the hood				
and 42 in. to 48 in. above the floor level i					
	chemical container mounting location is detailed and it is				
accessible and not above the ceiling nor	sitting on the floor, 17A:5.3.2. with the manufacturer's design manual and the detector part				
number is provided, 17A:6.3.2.	with the mandiacturer's design mandar and the detector part				
24 Fusible link temperature rating matches	hazard classification, 17A:6.3.2.				
25 Simultaneous activation of systems occu	irs when protecting common hoods, plenums, and/or ducts,				
17A:5.2.1.4.					
Miscellaneous:					

26. _____ 16 in. separation is between a deep fat fryer and surface flames of adjacent cooking appliances, or an 8 in. high baffle plate above highest cooking surface is provided between the appliances from front to back, 96:12.1.2.5.

NFPA 13	:10 Sprinkler Protection:					
		e configuration(s) are detailed a	and measurements provided.			
28.	Sprinkler protection is pro	ovided for cooking equipment, p	lenum area, and the duct(s).			
29.	Location of duct sprinkler	s complies with section, 7.10.3.	,			
30	Sprinkler spacing in ducts	s and sprinkler temperature ratir	ngs comply with section 7.10.3 and	7.10.6.		
31.	_ Sprinklers are installed at	bove duct collars and the tempe	erature ratings comply with section,	7.10.6.		
32.	The location of sprinklers	required in the plenum chambe	er complies with section 7.10.5.			
		t deep fat fryers will be listed for				
			urces of fuel and heat to all equipm	nent under		
	the hood, 7.10.8.3.1.	ŕ	• •			
35.	A listed indicating control	valve for the water supply is pro-	ovided, 7.10.9.			
		ater supply are provided when r				
		is provided at the end of the sy				
38	38 Adequate water pressure and flow is available to operate the system and meet the listing requireme					
of the sprinklers, pressure and flow information are provided when k-factor is less than k-5.6, 8.3						
39	_ A supervised water suppl	y valve is provided, 7.10.1.				
40	Sprinklers in ducts are accessible for maintenance, 7.10.7.					
41	Sprinklers minimum spacing maintained to prevent wetting adjacent sprinklers, 8.5.3.4.					
42			be 325-375°F but if temperatures e	exceed 300°F		
		e sprinkler will be used, 7.10.6.				
		y equipment shutdown is detaile	ed, 7.10.11.			
	nguishers:					
47			s shall be equipped with at least or			
			ll be located within 30 ft., OFC 904			
48			ovide one 1.5 gallon extinguisher fo			
			y of 80 pounds and one additional			
	for every additional group of four fryers. For fryers exceeding 6 sq. ft. provide an extinguisher in					
	accordance with the man	ufacturer recommendations, OF	FC 904.11.5.			
Additiona	I Comments:					
D	N-1:	A 1	ED D. T.			
Review D	oate:	Approved or Disapproved	FD Reviewer:			
Review D	Pate:	Approved or Disapproved	FD Reviewer:			
Review D	Pate:	Approved or Disapproved	FD Reviewer:			