

## Kitchen Hood Suppression System

### Plan Review Checklist

2014 IFC, 2013 NFPA 17A, 2008 NFPA 96, 2010 NFPA 13, and 2014 OMSC

Date of Review: _____	Permit Number: _____
Business/Building Name: _____	Address of Project: _____
Designer Name: _____	Designer's Phone: _____
Contractor: _____	Contractor's Phone: _____
System Manufacturer: _____	Model: _____
Occupancy Classification: _____	

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

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

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 and 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 points are \_\_\_\_\_, and it is UL 300 approved.
8. \_\_\_\_\_ Description and measurements of appliances, and "hazard area" measurements 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, if it applies, provide "equivalent pipe length" calculations, 17A:6.3.3.
11. \_\_\_\_\_ Pipe volumes are provided with calculations when it's part of the manufacturer's design criteria.
12. \_\_\_\_\_ Pipe configuration complies with the manufacturer's listing design manual.
13. \_\_\_\_\_ Piping and nozzles are secured, will be checked on site.
14. \_\_\_\_\_ Type of fuel or power shutdown device is described and detailed.
15. \_\_\_\_\_ Fuel or power shutdown device is type that requires manual resetting, stated on the plan, OFC 904.11.2.
16. \_\_\_\_\_ All equipment under the hood shall shutdown when the system activates, OFC 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 listing manual, distance ranges from nozzle to hazard surface are detailed and distance from appliances to filters and duct opening are detailed, 17A:6.3.2.
19. \_\_\_\_\_ Plenum and duct areas are protected in accordance with the manufacturer's design manual.
20. \_\_\_\_\_ The system is tied into the building fire alarm system, if provided, 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 is noted on the plan, OFC 904.11.1.
22. \_\_\_\_\_ Control head model is provided and the chemical container mounting location is detailed and it is accessible and not above the ceiling nor sitting on the floor, 17A:6.3.2.
23. \_\_\_\_\_ Fusible links are located in accordance with the manufacturer's design manual and the detector part number is provided, 17A:6.3.2.
24. \_\_\_\_\_ Fusible link temperature rating matches hazard classification, 17A:6.3.2.
25. \_\_\_\_\_ Simultaneous activation of systems occurs 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.

