KITCHEN VENTILATION HOODS AND FIRE SUPPRESSION SYSTEMS

Inspection, testing, and maintenance of kitchen ventilation hoods and fire suppression systems shall be performed in accordance with the manufacturer's instructions, NFPA 17 (latest edition), 17A (latest edition), 72 (latest edition), and NFPA 96 (latest edition). Regular service contracts with the equipment manufacturer or an authorized installation or maintenance company are required. The following list highlights minimum requirements for the essential care of kitchen ventilation hoods and fire suppression systems. This list, however, is not meant to replace manufacturer's instructions and updated code requirements. This data is based on the 2013 edition of NFPA 17, the 2013 edition of NFPA 17A, the 2013 edition of NFPA 72, and the 2014 edition of NFPA 96.

Monthly and annual maintenance tags shall be attached to each fire suppression system for recording the inspector’s initials, date, and confirmation on maintenance/inspections performed. Where fusible links are used, the manufacturer and the installation dates for the links shall be marked on the system inspection tag. In addition, a signed and dated log of maintenance and a certificate showing date of exhaust system inspection or cleaning shall be available in the food service manager’s office and the facility manager’s office.

Summary of Kitchen Ventilation Hoods and Fire Suppression Systems Inspection, Testing, and Maintenance

ITEM	FREQUENCY	REFERENCE
Inspection		
Extinguishing system nozzles are located directly above grease producing equipment	Monthly	17A:7.2.2 17:11.2.1.1
The manual actuators are unobstructed	Monthly	17A:7.2.2 17:11.2.1.1
The tamper indicators and seals are intact	Monthly	17A:7.2.2 17:11.2.1.1
The maintenance tag or certificate is in place	Monthly	17A:7.2.2 17:11.2.1.1
No obvious physical damage or condition exists that might prevent operation	Monthly	17A:7.2.2 17:11.2.1.1
The pressure gauge(s) are in operable range	Monthly	17A:7.2.2 17:11.2.1.1
The nozzle blow-off caps are intact and undamaged	Monthly	17A:7.2.2 17:11.2.1.1
Neither protected equipment nor hazard has been replaced, modified, or relocated	Monthly	17A:7.2.2 17:11.2.1.1

Summary of Kitchen Ventilation Hoods and Fire Suppression Systems Inspection, Testing, and Maintenance

ITEM	FREQUENCY	REFERENCE
Testing		
Gas and electric power shutoff are operational	Semiannually	17:11.3.1.4
Water-wash hood cleaning systems are operational in conjunction with hoods protected by sprinkler systems	Semiannually	96:11.2.1
Recirculating systems operation and safety interlocks perform in accordance with manufacturer's instructions	Semiannually, or more frequently if necessary	96:13.6.5
Manual release stations are operational and send a signal to the building fire alarm control panel	Semiannually	17:11.3.1.4 17A:7.3.3.1
Automatic release devices are operational and send a signal to the building fire alarm control panel	Semiannually	17:11.3.1.4 17A:7.3.3.4
Water flow, valve tamper, and low water pressure cutoffs are operational	Semiannually	72:T7.3.2
Verify that the agent distribution piping is not obstructed	Semiannually	17:11.3.1 17A:7.3.3.1
Hydrostatic pressure test on wet and dry chemical extinguishing systems (agent containers, auxiliary pressure containers, hose assemblies)	Every 12 years	17:11.5.1 17A:7.5.1
Maintenance		
Remove grease from exhaust systems serving solid fuel cooking operations	Monthly	96:11.4
Remove grease from exhaust systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking	Quarterly	96:11.4
Remove grease from exhaust systems serving moderate-volume cooking operations	Semiannually	96:11.4
Clean electrostatic precipitators on recirculating systems	Weekly	96:13.6.3

Summary of Kitchen Ventilation Hoods and Fire Suppression Systems Inspection, Testing, and Maintenance

ITEM	FREQUENCY	REFERENCE
Clean entire hood plenum and blower section on recirculating systems	Quarterly	96:13.6.4
Replace fixed temperature sensing elements of the fusible alloy type	Semiannually	17:11.3.2 17A:7.3.4 96:11.2.4
Clean fixed temperature sensing elements other than the fusible metal alloy type	Semiannually	17:11.3.3 17A:7.3.5
Examine detectors, expellant gas containers, agent containers, releasing devices, piping, hose assemblies, nozzles, signals, and all auxiliary equipment	Semiannually	17:11.3.1 17A:7.3.3.4