



## Kitchen Hood Final Inspection

### The City of Oklahoma City Fire Department

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To request a Sprinkler Kitchen Hood Final, the General Contractor shall call in all fire permits together. The Kitchen Hood Final will start with FIRH-2015-0000. The parent permit will start with BLDC-2015-00000. The Fire Sprinkler Permit (if applies) will start with FIRS-2015-0000. The Fire Alarm permit (if applicable) will start with FIRA-2015-0000.

Fire inspection request shall be called in after all work is completed and a **pretest** conducted of the respected fire system.

**Kitchen Hood Suppression System Acceptance Inspection and pretest check off form**

#### Person familiar with installation must be present to perform any tests required.

- ✓ Approved drawing is on site.
- ✓ Received system certification from installer.
- ✓ Manual pull station easily accessible in path of egress.
- ✓ Manual pull station is 42 in. to 48 in. above floor level.
- ✓ Manual pull system activates system.
- ✓ Building fire alarm, if system is available, sounds upon system activation.
- ✓ Fuel or power shut down device operates on system activation and all equipment under the hood shall shutdown when the system activates.
- ✓ Fuel or power shutdown device must be manually reset.
- ✓ Operation of detection device activates system, perform a nitrogen blow off test.
- ✓ Pipe size and configuration complies with the approved plans.
- ✓ Piping and nozzles are secured.
- ✓ Nozzle types match appliance hazard and type of use as shown on approved plans.
- ✓ Nozzle placement complies with the approved plans.
- ✓ Nozzle blow-off caps, when provided, are in place.
- ✓ Plenum and duct areas are protected in accordance with the approved plans.
- ✓ Chemical container is accessible and installed in accordance with NFPA 17A, Section 5.4.
- ✓ Pressure gauges are in the operable range.
- ✓ Maintenance tag is in place.

#### **Sprinkler Protection**

- ✓ Duct, hood, and appliance configuration(s) are same as approved plans.
- ✓ Sprinkler protection provided for cooking equipment, plenum area and the ducts are the same as the approved plans.
- ✓ The sprinklers listed for protecting the deep fat fryers are provided in accordance with the approved plans.
- ✓ The operation of a sprinkler will automatically shut off all sources of fuel and heat to all equipment under the hood, manual reset is required.
- ✓ A listed indicating control valve for the water supply is provided.
- ✓ A listed strainer for the water supply is provided when required by NFPA 13, Section 7.10.10.
- ✓ A system test connection is provided at the end of the system.
- ✓ Sprinklers in ducts are accessible for maintenance.



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### All Systems

- ✓ Listed grease filters are in place and are stamped "Listed Grease Filter" on the side.
- ✓ All penetrations of the hood are properly sealed.

### Miscellaneous

- ✓ Solid fuel appliance with firebox volume of 5 cu. ft. or less shall be equipped with at least one 2.5 gallon or two 1.5 gallon K-extinguishers. The extinguishers shall be located within 30 ft., IFC 904.11.5.1.
- ✓ Class K-extinguisher is within 30 ft. of the appliance. Provide one 1.5 gallon extinguisher for up to four deep fat fryers with a maximum cooking medium capacity of 80 pounds and one additional extinguisher for every additional group of four fryers. For fryers exceeding 6 sq. ft. provide an extinguisher in accordance with the manufacturer's recommendations, IFC 904.11.5.2.