

VENT-A-HOOD FIRE SUPPRESSION SYSTEM - CHECK LIST

USE IN ADDITION TO OTHER APPROPRIATE CHECK LISTS, UNLESS ONLY THIS SYSTEM IS BEING INSPECTED.

Vent-a-Hood systems are used over commercial or restaurant type cooking stoves, grills and deep fat fryers. The system consists of forced air ventilation through filters and metal ducts to the outside of the building. They have a built-in, automatic fire extinguisher system that covers the hood plenum, blower section, ducting and cooking surfaces. When activated they will automatically cut off the cooking heat source, the ventilation blower and activate the building alarm system if the building is required to have an alarm system. Most Vent-a-Hood systems use a dry chemical extinguishing agent.

LIST AS "*CORRECTIONS REQUIRED*" ON INSPECTION REPORT FORM IF "FAIL"

	PASS	FAIL
1. Vent-a-Hood systems will be serviced, tested and/or inspected each <u>six (6) months</u> by a State licensed technician. An approved service tag with the date of service indicated should be attached to the system, usually on the system extinguisher cylinder or a current certificate of service from a licensed company is available.	<input type="checkbox"/>	<input type="checkbox"/>
2. The entire hood plenum and blower section shall be completely cleaned at least every three months when in operation. The owner or operator shall keep records of required cleaning for review by the fire department.	<input type="checkbox"/>	<input type="checkbox"/>
3. Check that the pressure on the fixed dry chemical extinguisher container is in the green or proper zone.	<input type="checkbox"/>	<input type="checkbox"/>
4. Remote or manual activation control(s) shall be located near the kitchen exit. These should be readily visible and accessible. Kitchen employees should know where they are located and how to use them.	<input type="checkbox"/>	<input type="checkbox"/>
5. A portable dry-chemical fire extinguisher having a minimum UL rating of 40-B:C shall be mounted away from the cooking area proper, but not over 30 feet away. These shall be located near an exit from the cooking area and should be readily visible and accessible.	<input type="checkbox"/>	<input type="checkbox"/>
6. The portable extinguisher pressure should be in-the-green or the normal zone, and the brake-away tie securing the safety pin should be intact.	<input type="checkbox"/>	<input type="checkbox"/>
7. The required annual portable extinguisher servicing by a State licensed inspector is recorded on an attached service tag; unless owner can prove extinguishers are not over one year old.	<input type="checkbox"/>	<input type="checkbox"/>
8. All hood plenum filters should be in place and not have excessive grease build up.	<input type="checkbox"/>	<input type="checkbox"/>