

## Kitchen Hood Suppression System

### Plan Review Worksheet

2006 IFC, 2006 IMC, 2004 NFPA 17 and 17A, and 2002 NFPA 13

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

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

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

1. \_\_\_\_\_ Three sets of drawings.
2. \_\_\_\_\_ The fire extinguishing system is listed in accordance with UL 300.

**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.

**Preengineered Wet Chemical and Water Spray Systems:**

6. \_\_\_\_\_ Total number of nozzles provided is \_\_\_\_\_ and aggregate flow rate is \_\_\_\_\_.
7. \_\_\_\_\_ System model is provided and the plan indicates the permissible number of flow points.
8. \_\_\_\_\_ Description and measurements of the appliances to be protected is provided, 5.1.4.
9. \_\_\_\_\_ Measurements of hood, plenum, and duct are provided, 5.1.4.
10. \_\_\_\_\_ Pipe size and length for supply, branches, etc. are provided, and if applicable, the equivalent pipe length of fittings, 6.3.3.
11. \_\_\_\_\_ Pipe volumes are provided with calculations when required as part of the listing, 6.3.3.
12. \_\_\_\_\_ The pipe configuration complies with the listed manufacturer's design manual, 6.3.3.
13. \_\_\_\_\_ Piping and nozzles are adequately braced, 6.3.2.
14. \_\_\_\_\_ Type of fuel or power shutoff device is described and detailed.
15. \_\_\_\_\_ Fuel or power shutdown device shall be arranged that it requires manual resetting, IFC 904.11.2.
16. \_\_\_\_\_ All equipment under the hood shall shutdown when the fire-extinguishing system activates, IFC 904.11.2.
17. \_\_\_\_\_ Nozzle types are identified and are correct for the appliance hazard, type of use, and coverage area, 6.3.3.
18. \_\_\_\_\_ Nozzle placement complies with the manufacturer's data sheet, distances from each nozzle to the protected hazard surface are detailed and distance from appliances to filters and duct opening are detailed.
19. \_\_\_\_\_ Plenum and duct areas are protected in accordance with the manufacturer's design manual.
20. \_\_\_\_\_ If provided, the fire-extinguishing system is connected to the building fire alarm system, 5.2.1.9.
21. \_\_\_\_\_ At least one accessible manual pull station is provided in path of egress, 10 ft. to 20 ft. (2006 IMC 509.3) from the hood and 42 in. to 48 in. above the floor level, IFC 904.11.1.
22. \_\_\_\_\_ The control head model number is identified and the wet chemical container installation location is detailed and complies with Section 5.4.1.
23. \_\_\_\_\_ Heat detectors or fusible links are located in accordance with the manufacturer's design manual and the detector part number is provided, 6.3.4 (1).
24. \_\_\_\_\_ Fusible link temperature is in accordance with fire extinguishing systems' listing requirements, 5.6.1.6.
25. \_\_\_\_\_ Simultaneous activation of systems occurs when protecting common hoods, plenums, and ducts, 5.1.4.

**NFPA 13:7.9 Sprinkler Protection:**

26. \_\_\_\_\_ Duct, hood, and appliance configuration(s) are detailed and measurements provided.
27. \_\_\_\_\_ Sprinkler protection is provided for cooking equipment, plenum area, and the duct(s).
28. \_\_\_\_\_ Location of duct sprinklers complies with Section 7.9.3.1.
29. \_\_\_\_\_ Sprinkler spacing in ducts and sprinkler temperature ratings comply with Section 7.9.3.3.
30. \_\_\_\_\_ Sprinklers are installed above duct collars and the temperature ratings comply with Section 7.9.4.1.
31. \_\_\_\_\_ The location of sprinklers required in the plenum chamber complies with Section 7.9.5.

