



# NMSU FIRE DEPARTMENT

## Commercial Kitchen Fire Suppression Worksheet



This Commercial Kitchen Automatic Fire Suppression Worksheet has been created to assure all documentation has been submitted to assist you in assuring proper plans and documentations has been submitted and reviewed by New Mexico State University Fire Department (NMSU FD) in an orderly manner to help streamline your project.

Date Documents Submitted: \_\_\_\_\_ Log No.: \_\_\_\_\_

Plan Examiner: \_\_\_\_\_ Date of Approval: \_\_\_\_\_

Permit No.: \_\_\_\_\_

**Property Information**

Building Name: \_\_\_\_\_

Building Address: \_\_\_\_\_

Building Manager's Name: \_\_\_\_\_

Building Manager's Phone: \_\_\_\_\_

Fax: \_\_\_\_\_ E-mail: \_\_\_\_\_

Type of building: \_\_\_\_\_

\_\_\_\_\_ New    \_\_\_\_\_ Existing    \_\_\_\_\_ Renovation

Type of Commercial Hood: \_\_\_\_\_

\_\_\_\_\_ New    \_\_\_\_\_ Existing    \_\_\_\_\_ Renovation

**System Designer/Installer**

Company Name (Designer): \_\_\_\_\_

Company Address: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Designer Qualification: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Company Name (Installer): \_\_\_\_\_

Company Address: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Designer Qualification: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_



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### System Information

Manufacturer of system to be installed: \_\_\_\_\_

Model Number of system: \_\_\_\_\_

Chemical Agent size (gallons): \_\_\_\_\_

Fuel type: \_\_\_\_\_ Gas      \_\_\_\_\_ Electric

YES	NO	N/A	
			Is the system designed to meet NFPA?
			<b>Drawings Attached</b>
			Type and location of appliances
			Means to ensure appliances correctly positioned
			Fuel Gas piping size and location
			Location of fuel shut off devices (Mechanical / Electric gas valves)
			Location of actuation control box
			Chemical container location
			Nozzle location and piping (all supply and branch piping indicated)
			Nozzle flow points and total system flow points identified
			Automatic Detection system (detector locations indicated)
			Quantity and temperature of all fusible links identified
			Manual pull station location(s)
			Plenum and duct size(s) indicated
			<b>System Installation</b>
			System shall be designed in accordance with manufacturer's instructions?
			Designed on the basis of the flow and extinguishing characteristics of the chemical agent?
			Nozzles shall be placed in accordance with manufacturer's instructions?
			Documentation provided by manufacturer included in application or on file that certifies installer has acquired instruction necessary to safely install Pre-Engineered Wet Chemical Systems
			Is this suppression system pre-owned or "used"?
			Agent container shall be readily accessible for inspection
			Agent container location not more than 8 feet above floor



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YES	NO	N/A	<b>System Actuation</b>
			Both Automatic and Manual activation?
			Both Automatic and Manual activation shall activate the Fire Alarm System (when applicable)
			<b>Automatic Activation</b>
			At least one (1) fusible link or heat detector shall be installed:
			Within 12 inches of the exhaust duct opening?
			At each branch "duct-to common duct" opening?
			<b>Manual Activation</b>
			Manual pull station provided in accordance with mfg. instruction, for each individual system, and to be located at or near egress from the cooking area
			3'2. Minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system and not less than 42 inches or more than 48 inches above the floor?
			Provided with signage that clearly identifies system, (zone) coverage?
			Shall require a maximum force of 40 lbs?
			Shall require a maximum movement of 14 inches (or per mfg. instructions)?
			<b>Automatic Shutoff Devices</b>
			All sources of fuel and electric power that produces heat to appliances under the hood shall shut down upon activation of suppression system?
			Makeup Air and/or Return Air shall shut down upon activation of suppression system?
			Hood System Exhaust Air shall NOT shut down upon activation of suppression system, and must remain operational?
			<b>Portable Fire Extinguishers</b>
			Class K "portable" fire extinguisher(s) for wet chemical systems
			Portable Extinguisher "placard" or sign must be placed near the extinguisher that states the "automatic fire extinguishing system shall be activated prior to using the portable fire extinguisher".



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### Required Inspections:

- \_\_\_\_\_ Kitchen Duct "light test" and "Duct Access Panels" with fire department
- \_\_\_\_\_ First layer of "Duct Wrap" to meet clearance to combustibles
- \_\_\_\_\_ Second layer of "Duct Wrap" to meet clearance to combustibles

(Note: this can be performed as a portion of the actual Above Ceiling Inspection)

### **Final Inspection Scheduling Process**

You must have all Fire Systems Final Inspections (i.e., Sprinkler, Fire Alarm, and Kitchen Hood) completed prior to scheduling Final Building Inspection.

### **Kitchen Hood Suppression Final Inspection**

Have verified and submitted Pre-Inspection Kitchen Hood Suppression Acceptance Test documentation to fire department, before scheduling actual Fire Suppression System Final.

Kitchen Hood Suppression Systems that interface with the Fire Alarm System must have a qualified fire alarm system installer present during Hood Fire Suppression Final.

Kitchen Suppression Systems that interface with the Buildings HVAC System must have a qualified mechanical system installer present during Hood Suppression Final.

### **Fire Suppression System Final Inspection**

Have verified and submitted Pre-Inspection Commercial Kitchen Fire Suppression System Final Acceptance Test documentation to fire department, before scheduling actual System Final Inspection.

**DISCLAIMER:** The information presented above is the basic requirements for commercial construction and is not to be relied upon for the complete requirements for commercial construction. It is to your advantage to use a design professional or a professional contractor to assist you with those areas of construction with which you are unfamiliar. Unfamiliarity with the building codes may cause unplanned delays and unforeseen costs to comply with building code regulations.



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## Owner or General Contractor

I certify that the information provided in this document is true and accurate.

Printed Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Company Name: \_\_\_\_\_

Email: \_\_\_\_\_

Phone Contact: \_\_\_\_\_

Notes: