☐ System is Compliant with NJAC 5:70-3				☐ System is Non-Compliant								
THIS FORM W	ILL '	BE	FILI	ED WITH THE LOCAL AHJ								
LOGO / NAME / ADDRESS / PERMIT				KITCHEN SYSTEM REPORT - PAGE 1								
				WORK ORDER NUM. DATE HAZARD AREA PROTECTED								
				SYSTEM MFG. SYSTEM CAPACITY SYSTEM TYPE NUM of CYLS								
		,										
COMPANY	CONT	TACT		PHONE FAX								
ADDRESS	CITY			STATE ZIP CUSTOMER NUMBER								
AHJ / FIRE PROTECTION DISTRICT	INSPE	ECTION	I TYPE	□ INITIAL □ ANNUAL □ SEMI-ANNUAL □								
Initial Actions / Observations	Y	N	N/A	System Functional Test								
1 Last Serviced By?				21 System disarmed per manufacturer's recommendations?								
Were building personnel notified of the inspection?				22 Mechanical detection line tested and found to operate properly?								
3 Was the monitoring company notified?				23 Proper number and placement of detectors/links?								
System found charged and functioning at time of technician's arrival?				24 Did the system operate properly from activation of a manual pull station?								
5 System un-tampered with since last visit?				25 Gas shut-off valve installed and working properly? (Note location)								
6 System found to be at proper pressure upon arrival?				26 Replaced links with proper temperature rating?								
Visually Check System	Υ	N	N/A	at Degrees at Degrees								
7 Baffle-type filters installed in hood?				at Degrees at Degrees								
System [and appliance layout] appear unchanged since last service?				at Degrees at Degrees								
9 Were the nozzle caps in place at time of arrival?				27 Is the manual reset for electric gas valves operational?								
10 Visible piping and nozzles properly connected, braced, and free of damage?				28 Did all electrical appliances shut off upon system operation?								
11 Piping/conduit/cabling free from observable obstructions?				29 Did all gas appliances shut off upon system operation?								
12 Nozzle(s) inspected and found to be clear of obstructions?				30 Did the make-up air shut down?								
13 Correct nozzle type(s) for protected equipment, plenum and ducts?				31 Did the alarm system activate when the system tripped? $\hfill\Box$								
14 Nozzle(s) properly positioned over appliances?				32 Did control head(s)/cylinder releasing device(s) operate properly?								
15 Nozzle(s) properly positioned in duct(s) and plenum(s)?				Cylinders and Agent Y N								
16 Is there a fan warning sign on hood?				33 Cylinder Pressure psi								

NOTIFICATION OF DEFICIENCIES CUSTOMER INITIALS: _____

□ □ 34 Hydrostatic test date of cylinder checked. Due:_

36 Are all cylinders securely mounted?

35 Were all cylinders free of signs of external corrosion and/or damage?

37 Cartridge inspected or replaced within mfg's recommended interval (if applicable)? Weight _____

A mark made in the adjacent box indicates that deficiencies exist with the current condition of the Fire Suppression System. If this is the case, the customer's authorized representative, by his or her signature and initials acknowledges these deficiencies represent an **IMMEDIATE AND SERIOUS SAFETY CONCERN** that the customer must correct. Service Company shall not be responsible if the Fire Suppression System malfunctions or fails to function. It is the owner's responsibility to ensure that all deficiencies are removed or repaired.

17 Flow points/extinguishing agent within mfg's allowed maximums?

18 Hazard configuration appeared to remained unchanged?

effectiveness of the suppression system?

19 Are all observable penetrations to the hood and duct sealed?

No readily observable obstructions or interference that could impact

Hazard Inspection

20

KITCHEN SYSTEM REPORT - PAGE 2

COMPANY		CONTACT						FAX			
ADDRESS	CITY				STATE	ZIP	CUSTOMER NUMBER				
System Reactivation		N	N/A	Final						N	N/A
38 Test adapters/links, keeper pins, etc., removed from system?				48 Opera	tor's manual on	site?					
39 Detection [link] line has proper tensioning?	□ □ □ 49 Class K portable extinguisher available and properly serviced?										
40 Was the control head reset?		50 Remote manual release free from obstructions & operable?									
41 Were all fuel sources and power restored?				51 Has the system been placed back in service?							
42 Were all pilot lights supplied by the gas valve relit?				52 Monitoring company notified that the system is back in full service?							
43 Microswitch/relay(s) reset electric appliances "on"?				53 Were	building personn	el notified	of the system condition	on?			
44 Are all nozzle caps in place?				54 Have	you received a si	ignature fr	om the building perso	nnel?			
45 Were all filters reinstalled?				55 Inspec	ction tag affixed t	o system?					
46 Were all cartridges reinstalled? (if applicable)											
47 Tandem/slave releasing device(s) reset properly?											
Description of Deficiencies											
									₩		
									₽		
											
									╁		_
									⊬		
									lacksquare		
Comments and Recommendations											
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NOTIFICATION OF EXHAUST SYSTEM GREASE BUILD UP Customer Initials:											
A mark made in the adjacent box indicates that we recommend that the e qualified, and certified company or person(s) acceptable to the authority Service Technician regarding grease build up are for informational purpor	havii	ng ju	risdic	tion to dete	rmine if cleanin	g is requi	red. Any visual obse	ervations or comment			
Authorized Customer Representative				Authorized	l Company Rep	oresentat	ive				
				CICAL	ATUDE:						
SIGNATURE:		_		SIGINA	ATUKE:						
				PRINT	NAME:					_	
PRINT NAME:				CERT	IFICATION NUME	BER					

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KITCHEN SYSTEM REPORT - PAGE 3 Hood Size: Duct Quantity & Size: Label All Appliances

Size Notes / Comments INCLUDE ALL APPLIANCES. LABEL WITH TYPE AND SIZE System Connected to Alarm? Yes _____ No ____ Gas Valve: Yes _____ No ____ Size :_____ Nozzle Quantity: Duct _____ Plenum ____ Appliance _____ Gas Valve Style: Electrical _____ Mechanical _____ Remote Pull: Yes _____ No ____ Location _____ Gas Valve Location: _____ Type: Release / Pull ALL CONDITIONS NOTED ARE LIMITED TO ONLY THOSE THAT COULD BE OBSERVED AT THE TIME OF THIS INSPECTION FORM: NJFS-17A 201305 PAGE 1 of 3