

# Kitchen Fire Suppression System



**FIELD'S**  
Fire Protection, Inc.

NFPA 96 requires you to maintain your Kitchen Fire Suppression equipment in good working order and maintain inspection, testing and maintenance records. Inspections will be performed on a Semi-Annual basis, unless otherwise noted.

## **EXAMPLES OF WORK PERFORMED DURING AN INSPECTION INCLUDE:**

- All fusible links shall be replaced during every semi-annual inspection.
- Metal nozzle blow off caps should always be used where manufacturers design allows.
- Test remote pulls.
- Test automatic (trip test) and manual release of system.
- Verify mechanical operation of system.
- Verify gas is shut off.
- Verify electrical is shut down.
- Verify building fire alarm or stand alone alarm is actuated.
- Check system components for cleanliness.
- Restore system to normal operation.
- Install new tamper seals.
- Remove cylinder, verify agent weight and condition.
- Verify cylinder/cartridge pressure, weight, and hydrostatic test dates.
- Verify piping to manufacturer's specifications (piping/bracing).
- Inspect, adjust, and clean all nozzles as needed to insure they are free of blockage, properly aimed, and have metal blow off caps.
- Install record tag.
- Verify owner's manual on site.
- Inspect for any changes in hazards area that may affect the performance and reliability of the fire suppression system.
- Upon completion of inspection and any necessary repairs, applicable inspection documents and noted deficiencies shall be left at location and available electronically.
- Tag all devices as required and perform required record keeping.