



# RANGE HOOD FIRE SYSTEM INSPECTION & SERVICE REPORT

Service Tech PRINT NAME \_\_\_\_\_ Location \_\_\_\_\_

**CUSTOMER INFORMATION**

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

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

City: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax #: \_\_\_\_\_

Owner or Manager: \_\_\_\_\_

Alarmed: Yes \_\_\_ No \_\_\_ Monitoring Co. \_\_\_\_\_

Alarm Disabled/Received by: \_\_\_\_\_

Signal Rec'd: Yes \_\_\_ No \_\_\_ Phone #: \_\_\_\_\_

Panel Reset: Yes \_\_\_ No \_\_\_ Time \_\_\_\_\_

Operator: \_\_\_\_\_ Acct #: \_\_\_\_\_

DATE OF SERVICE		ARRIVAL TIME-AM/PM		DEPARTURE TIME-AM/PM	
ANNUAL	SEMI-ANNUAL	RECHARGE	INSTALLATION	RENOVATION	
LOCATION OF SYSTEM CYLINDERS					
MANUFACTURER		MODEL NUMBER		WET CHEM	UL300
				Y/N	Y/N
CYLINDER SIZE		CYLINDER SIZE		CYLINDER SIZE	
FUSIBLE LINK TYPE		165° Date	212° Date	280° Date	360° Date
SL / ML / A / K					
FUEL SHUT-OFF	ELECTRIC	GAS	SIZE		
LOCATION					
SERIAL NUMBER		MANUFACT. DATE	LAST HYDRO TEST	LAST RECHARGE	
GREASE ACCUMULATION	Clean	Moderate	Heavy	Excessive	
	Plenum				
	Duct				
	Filters				
Hood and Duct Protection Y / N Waterwash Hood Y / N					
Waterwash Hood connected to Rangehood System Y / N / NA					

## Cooking Appliance (Appliance, Size, Nozzle Type (N) and Height of Nozzle above Cooking Appliance (H).

Appliance 1.	Size	N	H	Appliance 2.	Size	N	H	Appliance 3.	Size	N	H
Appliance 4.	Size	N	H	Appliance 5.	Size	N	H	Appliance 6.	Size	N	H
Appliance 7.	Size	N	H	Appliance 8.	Size	N	H	Appliance 9.	Size	N	H

## Conditions Found on Arrival

	Yes	No	N/A
1. Date Last Served			
2. Are All Tamper Seals Intact?			
3. Any Evidence of Tampering?			
4. Any Rangehood Filters Missing?			
5. Any Rangehood Filters Broken?			
6. Do Filters Conform to NFPA 96 Current Standards?			
7. Is The Remote/Manual Pull Obstructed?			
8. Is System In Accessible Area?			
9. Is System Discharged?			
10. Is Pressure Gauge In Proper Range?			
11. New Appl./Appl. Moved Since Last Service?			
12. Are All Appl. Property Covered w./Correct Nozzle?			
13. Are Hood & Duct Penetrations Property Sealed?			
14. Is Distribution Piping Secured & Unobstructed?			
15. Are Detectors & Conduit/Cable Secured & Unobstructed?			
16. Check Regulator Date Code (_____)			
17. Cylinder Hydrostatic Test Due Date (_____)			
18. Are Nozzle Covers/Seals Missing?			
19. Are Nozzle Tips Plugged With Grease?			
20. Proper Clearance Between Flame & Fryer?			
21. Are Links Covered With Grease?			
22. Recommend Service At More Frequent Intervals?			
23. Recommend Service Frequency?			

## Service Performed

	Yes	No	N/A
24. Tested Proper Operation from Remote/Manual/Pull Station			
25. System Activated From Terminal Link			
26. Check Operation of Micro-Switch(s)			
27. Does Exhaust Fan Continue to Operate After Actuation?			
28. Does Integrated Make Up Air Shut Down?			
29. Check Oper. Of Gas Valve.....Mech <input type="checkbox"/> ... Elect <input type="checkbox"/>			
30. Gas Valve Reset-Relight Pilot Light(s)			
31. Do All Gas & Electric Appliances Shut Down?			
32. Agent Checked			
33. Regulator Tested			
34. Cart. Wt. Within 1/2 oz. (Wt. _____) or check gauge			
35. Clean Nozzles, Are All Tips Free of Grease?			
36. Nozzle Covers/Seals In Place?			
37. Replace Fusible Links & Check Integrity of Detection Line			
38. Clean Agent Tank, Mount, Enclosure & Control Box			
39. All Filters Replaced			
40. Remote Manual Pull Station, Set and Sealed			
41. Reset System			
42. Remove All Safety Devices			
43. Replace System Covers			
44. System Operational & Seals In Place			
45. Exhaust Fan Warning Sign On Hood			
46. Kitchen FEX Svc'd per NFPA 10. Type _____			
47. Staff Instructed in Manual Oper. Of System			
48. System Installed According to Mfg. Spec			
49. Service Tag On System			

COMMENTS: \_\_\_\_\_

Customer PRINT NAME	Date	Signature
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Note: Fire Code requires a copy of this report to be mailed to the Authority having jurisdiction