



Pagosa Fire Protection District



Kitchen Hood Extinguishing System Owner's Responsibilities – Monthly Checklist

NFPA 17A provides a list of responsibilities for the owner of the fire-extinguishing system. The following points from that Standard should be conducted on a monthly basis:

- Fire-extinguishing system (nozzles) are in proper locations
- Manual pulls are not obstructed
- Tamper indicators and seals on the control head are intact
- Maintenance tag is in place
- No obvious physical damage or condition exists that might prevent operation
- Pressure gauges are in operable green range
- Indicator, if equipped, is in the “set” or “cocked” position
- Nozzle blow off caps are intact and undamaged
- Hood, duct, and protected cooking appliances have not been replaced, modified, or relocated
- Staff knows how to operate the system correctly

Other Important Points:

- Manual operating instructions shall be conspicuously posted in the kitchen and be reviewed with employees by the management
- Cooking equipment shall not be operated while its fire-extinguishing system or exhaust system is nonoperational or impaired
- Other than for normal cleaning and maintenance the appliances requiring protection shall not be moved, modified, or rearranged without prior reevaluation of the fire-extinguishing system unless otherwise allowed by the fire-extinguishing system design
- An approved method shall be provided that will ensure that the appliance is returned to an approved design location
- Fire extinguishers should be turned upside down to make sure the powder chemicals remain loose.