

# COMMERCIAL KITCHEN HOODS AND DUCTS GUIDELINES/CHECKLIST



## GENERAL INFORMATION

No work started without approved plans. Any changes in system construction or materials may require revised plans to be submitted and approved prior to final inspection. A system operation test is required to verify proper operation of all components. Fire Inspector must witness test. Systems which are required to be monitored shall have plans submitted for Fire Alarm modification.

## AUTOMATIC FIRE EXTINGUISHING SYSTEMS

A suppression system is required in all commercial Hood and Ducts where cooking produces grease laden vapors. Coverage must include cooking surfaces, deep fat fryers, griddles, upright broilers, char broilers, range tops, ovens, the enclosed plenum space within the hood above filters and exhaust ducts serving the hood.

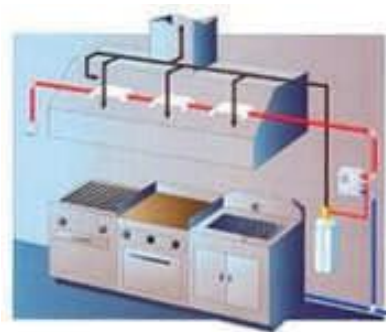
Activation of the automatic fire extinguishing system must immediately shut off gas and electric supply to all appliances under the protected hood. Manual gas and electric resets are required.

Exhaust ventilation must remain on and the make-up air must shut down upon activation of the system, unless otherwise specified by the manufacturer.

All system components should be pre-tested by the installation contractor prior to inspection. All appliances should be installed and functional prior to inspection.

## CHECKLIST

- Approved plans and job card
- Gas and electric service to appliances
- Access to the entire system, including above hood and fire rated shaft enclosure inspection
- Exhaust and make-up air function
- Connection to building Fire Alarm Systems (if required)
- System function and final inspection



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