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## COMMERCIAL COOKING OPERATIONS VENTILATION & FIRE PROTECTION SYSTEMS INSPECTION CHECKLIST

**Date:** [Click here to enter a date.](#)

**File #:** [Click here to enter text.](#)

**Business Name:** [Click here to enter text.](#)

**Address:** [Click here to enter text.](#)

**Municipality:** [Choose an item.](#)

**Postal Code:** [Click here to enter text.](#)

**Email:** [Click here to enter text.](#)

**Phone:** [Click here to enter text.](#)

**Contact Person:** [Click here to enter text.](#)

Emergency Phone: [Click here to enter text.](#)

<b>HOODS, FILTERS, DUCTS &amp; FANS</b>	<b>Fire Detection &amp; suppression system</b>
<p>Inspect the hood, duct and filters for grease build up. Check nozzles for grease caps and cleanliness. If accumulations are present, the hood, duct and filters must be cleaned.</p> <p><b>Choose an item.</b></p>	<p>Check the pressure gauge on the fire suppression system to ensure that indicator needle is in the green or "OK," section of the dial.</p> <p><b>Choose an item.</b></p>
<p>Look for a cleaning company label identifying the last time the system was cleaned or ask the owner for the last cleaning company report. Cleaning should have taken place within the last 12 months, or less, depending on the type of cooking equipment used.</p> <p><b>Choose an item.</b></p>	<p>Check fire suppression system storage tank for signs of damage, leaks or tampering.</p> <p><b>Choose an item.</b></p>
<p>Check all appliances to ensure that they are in the proper place, have not been moved since the last inspection and are fully covered by the hood.</p> <p><b>Choose an item.</b></p>	<p>Check fire suppression system cylinder for last hydrostatic test - within the past 12 years. The most recent test date will be stamped into the metal of the cylinder, usually near the valve assembly. Cylinders older than 12 years, or ones without a date stamp, must be replaced.</p> <p><b>Choose an item.</b></p>
<p>Ensure proper placement of all appliances under the hood and the fire suppression system nozzles.</p> <p><b>Choose an item.</b></p>	<p>Check manual pull station to ensure that it is easily accessible by all employees and that it is not obstructed or blocked in anyway.</p> <p><b>Choose an item.</b></p>
<p>Inspect appliances for accumulations of grease. If accumulations are found, appliances must be cleaned.</p> <p><b>Choose an item.</b></p>	<p>Check to ensure that operating instructions for the fire suppression system are posted, visible and easy to read.</p> <p><b>Choose an item.</b></p>
<p>Ensure that there have been no alterations, or changes to the hood, ducts or appliances. Only alterations permitted by NFPA 96 may be made to the exhaust system.</p> <p><b>Choose an item.</b></p>	<p>Look for the last inspection tag on the fire suppression system or ask the owner for the last inspection report (must be within the last 6 months).</p> <p><b>Choose an item.</b></p>

<p>Ensure the hood and duct have not been damaged and that there are no breaches. Also ensure that any piping or other penetrations of the hood or duct openings, which are part of the system design, are in good condition and tightly fitted.</p> <p>Choose an item.</p>	<p>Check that the automatic gas and electrical shut-off device is in place and properly connected.</p> <p>Choose an item.</p>
<p>Check all lights located in the hood to ensure that they are properly protected. Lights should be rated for hazardous locations and enclosed to prevent grease from entering or contacting hot parts or wiring</p> <p>Choose an item.</p>	<p>Ensure that all kitchen staff are familiar with the proper operation of the fire suppression system.</p> <p>Choose an item.</p>
<p>Check make-up air to determine if an adequate supply is available to allow the ventilation system to operate properly.</p> <p>Choose an item.</p>	<p>Check required kitchen portable fire extinguisher. Make sure the extinguisher is properly mounted and is clearly visible and accessible. Ensure the extinguisher is the proper type - K Class (alkali base), that the last monthly inspection is noted and that the unit has been serviced within the previous 12 months.</p> <p>Choose an item.</p>

Comments: [Comments](#)

Inspected by: \_\_\_\_\_

For additional information please contact: [Choose an item.](#)