



City of Kingman
Fire Prevention Division, Kingman Fire Department
International Fire Code (IFC,IMC) 2006

COMMERCIAL COOKING HOOD SUPPRESSION SYSTEMS CHECKLIST

1. Provide type K fire extinguisher min. size 1.5 gallon within a 30 foot travel distance of commercial type cooking equipment **(IFC 904.11.5)** More than 1-fire extinguisher may be required, see all requirements in this code section.
 2. Provide 1-manual pull station at a min 42" inches to max. 48" A.F.F. within 10' feet min. to 20' feet max. from the kitchen exhaust system **(IFC 904.11.1)**
 3. System Interconnection: Provide automatic shutdown for fuel and electric to the cooking equipment under hood per **IFC 904.11.2.**
 4. Provide means for monitoring supervision if fire alarm is installed. **(IFC 904.3.5 AND 2007 NFPA 72 6.9.4.1)**
 5. Provide a type I hood above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. **(IFC 609/2006 IMC 507)**
 6. Each required commercial kitchen exhaust hood and duct system required by section 609 to have a type I hood shall be protected by approved automatic fire-extinguishing installed in accordance with this code as follows: **IFC 904.11**
 7. Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods. **(IMC 507.2.1.1 Operation.)**
- Carbon dioxide extinguishing systems. Per N.F.P.A. 16
 - Automatic sprinkler systems per N.F.P.A. 13
 - Foam-water sprinkler systems or foam spray systems per N.F.P.A. 16
 - Dry chemical extinguishing systems per N.F.P.A. 17
 - Wet chemical extinguishing systems per N.F.P.A. 17A
 - The automatic fire extinguishing systems for commercial systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems. The systems shall be pre-engineered and tested in accordance with UL 300 and listed and labeled for the intended application. **IFC 904.11**
7. Verify proper nozzle type and flow points for each portion being protected*
*PER THE RECOMMENDED MANUFACTURE REQUIREMENTS
 8. Verify proper proximity and coverage for each nozzle*
 9. Verify proper piping size and arrangements*
 10. Verify proper extinguisher container gallon capacity*
 11. Verify proper temperature rating of the fusible links*
 12. Identify sequence of operation including exhaust and makeup air requirements.*

*per manufacturer requirements

