



RUSSELLVILLE FIRE DEPARTMENT
POLICY MANUAL

Policy Number:
Section:
Original Date:
Revised Date:

PURPOSE

The purpose of this policy is to outline the testing and acceptance procedures for a Commercial Kitchen Type 1 Hood Fire Suppression System.

POLICY

An acceptance test shall be performed on all new or newly installed commercial kitchen fire suppression systems prior to use or issuance of the Certificate of Occupancy.

Fire suppression systems shall be installed and tested in accordance with the required and approved plan submittal, the Arkansas Fire Prevention Code and applicable NFPA standards.

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.

The permit holder or service technician shall be responsible to provide the necessary equipment and perform the grease duct leakage test.

Procedure:

1. Visual inspection of fire suppression shall be performed.
2. Take the system out of service to avoid discharge of agent.
3. Testing of the fire suppression system shall be initiated by the manual pull station and fusible links.
4. Verify that CO₂ or gas equivalent has inflated balloons on all nozzles.
5. Verify termination of make-up air and operation of exhaust.
6. Test proper operation of gas shutoff switch.
7. Verify operation of micro switch and automatic shutdown of fuel or electrical power supply to the cooking equipment.
8. Where a building fire alarm system is provided, activation of fire suppression system shall initiate and be monitored by the building fire alarm.
9. Check for location of Type "K" extinguisher.
10. Service tag shall be attached to the system upon completion.

Approved

Fire Chief

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