

Kitchen hood fire suppression quarterly maintenance checklist

A quarterly kitchen suppression system round is short on purpose: it catches the wear items that fail between annual services. This checklist is sized for a tech with a phone. Every item says what to look at and the photo that proves the round happened. Work is commonly verified against NFPA 17A, NFPA 96. Confirm the edition your authority having jurisdiction has adopted.

Who runs it: The kitchen or facilities person walking the cookline each quarter, tagging the hood and tank by their QR mounts.
When: Every quarter, and any time the line gets rearranged, since a moved fryer or added griddle can slide a cooking surface out from under its nozzle.

Coverage over the cookline

- ☐ **Nozzles aimed at each appliance with caps in place**
Each nozzle pointed at the hazard it protects, foil or blow-off caps intact on the tips, no grease buildup skewing the aim. **2 photos required**
- ☐ **Appliance line-up matches the design layout**
Fryers, ranges and griddles in the positions the system was designed around, nothing added, widened or shifted out from under coverage. **2 photos required**

Actuation and shutoff

- ☐ **Manual pull station reachable and unobstructed**
Pull station on the egress path at its marked height, nothing parked in front of it, tamper indicator undisturbed. **1 photo required**
- ☐ **Gas or electric shutoff interface observed in place**
Shutoff linkage or valve connected and set to trip on discharge, nothing wedged or tied back, arrangement unchanged since install. **1 photo required**

Detection and tank

- ☐ **Fusible links clean and not painted or greased over**
Links in the duct and over the appliances free of grease coating, not painted, cable line taut with no slack or kinks. **1 photo required**
- ☐ **Agent tank gauge and tamper indicator good**
Tank gauge in the operable band where fitted, tamper seal on the release intact, tank secure on its bracket. **1 photo required**