READY TO INSPECT — STANDARD FIELD GUIDE

NFPA 96 & 17A

National Fire Protection Association

NFPA 96 governs the commercial kitchen exhaust system: the hood, the grease-bearing duct and the clearances that keep a grease fire from reaching combustibles. NFPA 17A governs the wet-chemical system that suppresses a fire at the cooking line. The field role is to observe and document the install; the licensed contractor tests and tags the suppression side.

What it covers

- Exhaust hoods and their capture over the cooking appliances below
- Grease-bearing ducts, their continuous welds and access for cleaning
- Clearance from grease duct to combustible construction
- Wet-chemical nozzle selection and coverage aimed at each appliance and plenum
- Detection links and the manual pull that trip the suppression system

What a field inspection looks at

- Photograph the hood over its appliance line so capture and overhang can be read from the image, not taken on faith.
- Duct access doors and clearances to combustibles documented; an enclosed run is photographed before it is closed in.
- Each nozzle captured with its aim at the appliance or plenum it protects, and the appliance layout noted so coverage matches the line as built.
- Fusible links and the manual pull station photographed as observed, with the discharge test and tag left to the licensed contractor.
- Any appliance moved or swapped after the system was aimed flagged, since coverage follows the cooking line it was designed around.

Adoption varies by jurisdiction. Confirm the edition your authority having jurisdiction enforces before you run a walk against it.