	System is Compliant with NJAC 5:70-3									System is Non-Compliant				
		THIS FORM V	WILL	_BE	FIL	.ED W	VITH THE L	OCAI	_ AHJ					_
	LOGO / NAME / ADDRESS / PERMIT			[KITCHEN SYSTEM REPORT – PAGE 1							
					W	ORK C	ORDER NUM.		DATE		HAZAF	HAZARD AREA PROTECTED		
					S١	YSTEM	MFG.	I	SYSTEN	∕I CAPACI	TY	SYSTEM TYPE	NUM	1 of CYLS
CC	DMPANY	CONTACT			<u>L</u>	PHC	ONF			FAX				
	IVII AIXI	CONTACT	FIIONE			1700								
AD	DDRESS	CITY		STATE			ZIP			CUSTOMER NUMBER		!		
Ļ														
АН	IJ/FIRE PROTECTION DISTRICT	INSPECTION TYPE		INITIA	AL		ANNUAL	SEMI-	ANNUAL	. 🗆 _				_
NO	TE: USE TAB BUTTON TO MOV	/E CURSOR												
Ini	tial Actions / Observations		Υ	N N	N/A	In	nitial Actions /	Obser	vations					Y N N/A
1	Last Serviced By?					21	System disar	med p	er manuf	facturer's	recomm	nendations?		
2	Were building personnel notified of the in	nspection?	22 Mechanical detection line tested and found to operate properly?											
3	Was the monitoring company notified?					23	Proper number and placement of detectors/links?							
4	System fund charged and functioning at ti	time of technician's arrival	? 🔲			24	, , , , ,							
5	System un-tampered with since last visit?					25	pull station? Gas shut-off valve installed and working properly? (Note location)						٠ ١	
5	System found to be proper pressure upon arrival?					25 - 26							onj	
Vis	isually Check System			N	_	26								
7	Baffle-type filters installed in hood?		at at Degrees at Degrees											
8	System (and appliance layout) appear unc	_												
9	Were the nozzle caps in place at time of a		□ □ □ at at Degrees at Degrees											
10	Visible piping and nozzles properly connective of damage?	cted, braced, and	27 Is the manual reset for electric gas valves operational?											
11	Piping/conduit/cabling free from observal	able obstructions?				28	. , , ,							
12	Nozzle(s) inspected and found to be clear	r of obstructions?				29	J 11 , 1							
13	Correct nozzle type(s) for protected equip	pment, plenum and ducts?	· 🗆			30	Did the make-up air shut down?							
14	Nozzle(s) properly positioned over appliar	nces?				31								
15	Nozzle(s) properly positioned in duct(s) ar	nd plenum(s)?				32 33								
16	Is there a fan warning sign on hood?					34								
17	Flow points/extinguishing agent within m	ıfg's allowed maximums?												
Haz	Hazard Inspection			N			and/or dam		_	9				
18	Hazard configuration appeared to remain													
19	Are all observable penetrations to the hoo		Ш			37	7 Cartridge inspected or replaced with mfg's recommended interval (if applicable)? Weight							
20	No readily observable obstructions of inte impact effectiveness of the suppression sy								.,.	o - <u> </u>		_		
N	NOTIFICATION OF DEFICIENCIES CUSTOMER INITIALS:													
A mark made in the adjacent box indicates that deficiencies exist with the current condition of the Fire Suppression System. If this is the case, the customer's authorized representative, by his or her signature and initials acknowledges these deficiencies represent an IMMEDIATE AND SERIOUS SAFETY CONCERN that the customer must correct. Service Company shall not be responsible if the Fire Suppression System malfunctions or fails to function. It is the owner's responsibility to ensure that all deficiencies are removed or repaired.														

KITCHEN SYSTEM REPORT – PAGE 2

COMPANY	CONTACT		PHONE		FAX					
ADDRESS	CITY		STATE		ZIP	CUSTOMER NUI	ISTOMER NUMBER			
System Reactivation		Y N N/A	Fir	nal			Y N N/A			
38 Test adapters/links, keeper pins, etc., remo	oved from system?		48	Operator's manual on site?						
39 Detection (link) line has proper tensioning	?		49	Class K portable extinguishe	r available and pro	perly serviced				
40 Was the control read reset?			50	Remote manual release free	from obstructions	& operable?				
41 Were all fuel sources and power restored?			51	Has the system been placed						
42 Were all pilot lights supplied by the gas val	lve relit?		52	Monitoring company notifie full service?	s back in					
43 Microswitch/relay(s) reset – electric applia	ances "on"?		53	Were building personnel no	condition?					
44 Are all nozzle caps in place?			54	Have you received a signatu						
45 Were all filters reinstalled?			55	Inspection tax affixed to sys		.8 personner				
46 Were all cartridges reinstalled? (if applicab	,			,						
47 Tandem/slave releasing device(s) reset pro	operly?									
Description of Deficiencies										
Comments and Recommendations										
NOTIFICATION OF EXHAUST SYSTEM GRI				_	USTOMER INITIA					
A mark made in the adjacent box indicates that we recommend that the entire exhaust and ventilation system as well as all appliances be inspected by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction to determine if cleaning is required. Any visual observations or comments noted by our Service Technician regarding grease build up are for informational purposes only and are based on readily observable conditions at the time of service.										
Authorized Customer Representation	n		Authorized Company Representation							
SIGNATURE:										
				SIGNATURE:						
PRINT NAME:			PRINT NAME:CERTIFICATION NUMBER							
				TIELO A TION A TION						

KITCHEN SYSTEM REPORT – PAGE 3

COMPANY	CONTACT	PHONE	FAX						
ADDRESS	CITY	STATE	ZIP	CUSTOMER NUMBER					
	·								
Hood Size: Duct Quantity & Size:									
Label All Appliances									
				/					
Size									
Notes/Comments									
INCLUDE ALL APPLIANCES. LABEL WITH TYPE AND SIZE									
System Connection to Alarm? Yes No Gas Valve: Yes No Size:									
System connection to ritain. Tes		140							
Nozzle Quantity: Duct Plenu	m Appliance	Gas Valve Style: Electrical	Mechan	ical 🗌					
Remote Pull: Yes No Lo	ocation	Gas Valve Location		Type: Release Pull					