System is Compliant with NJAC 5:70-3]		□ System is Non-Compliant							
				Emergency Services Bureau of Fire Prevention. Email to							
FIREMARSNAI@vv	esta	amp)tor	onFire.org or fax (609)267-3305 KITCHEN SYSTEM REPORT - PAGE 1							
	ļ										
	WORK ORDER NUM.			WORK ORDER NUM. DATE HAZARD AREA PROTECTED							
		j		SYSTEM MFG. SYSTEM CAPACITY SYSTEM TYPE NUM of CY	/LS						
COMPANY	CONT	ACT		PHONE FAX							
ADDRESS	CITY			STATE ZIP CUSTOMER NUMBER							
UUVESS	Chi										
AHJ / FIRE PROTECTION DISTRICT	INSPE	ECTION	TYPE	□ INITIAL □ ANNUAL □ SEMI-ANNUAL □							
Initial Actions / Observations	Y	N	N/A	System Functional Test Y	N N/A						
1 Last Serviced By?				21 System disarmed per manufacturer's recommendations?							
2 Were building personnel notified of the inspection?				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 found charged and functioning at time of technician's arrival?				24 Did the system operate properly from activation of a manual pull station?							
5 System un-tampered with since last visit?				25 Gas shut-off valve installed and working properly? (Note location)							
6 System found to be at proper pressure upon arrival?				26 Replaced links with proper temperature rating?							
Visually Check System	Y	Ν	N/A	at Degrees at Degrees							
7 Baffle-type filters installed in hood?				at Degrees at Degrees							
8 System [and appliance layout] appear unchanged since last service?				at Degrees at Degrees							
9 Were the nozzle caps in place at time of arrival?				27 Is the manual reset for electric gas valves operational?							
10 Visible piping and nozzles properly connected, braced, and free of damage?				28 Did all electrical appliances shut off upon system operation?							
11 Piping/conduit/cabling free from observable obstructions?				29 Did all gas appliances shut off upon system operation?							
12 Nozzle(s) inspected and found to be clear of obstructions?				30 Did the make-up air shut down?							
13 Correct nozzle type(s) for protected equipment, plenum and ducts?				31 Did the alarm system activate when the system tripped?							
14 Nozzle(s) properly positioned over appliances?				32 Did control head(s)/cylinder releasing device(s) operate properly?							
15 Nozzle(s) properly positioned in duct(s) and plenum(s)?				Cylinders and Agent Y N	N N/A						
16 Is there a fan warning sign on hood?				33 Cylinder Pressurepsi							
17 Flow points/extinguishing agent within mfg's allowed maximums?				34 Hydrostatic test date of cylinder checked. Due:							
Hazard Inspection				35 Were all cylinders free of signs of external corrosion and/or damage?							
18 Hazard configuration appeared to remained unchanged?				36 Are all cylinders securely mounted?							
19 Are all observable penetrations to the hood and duct sealed?				37 Cartridge inspected or replaced within mfg's recommended interval (if applicable)? Weight							
No readily observable obstructions or interference that could impact effectiveness of the suppression system?											
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.

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KITCHEN SYSTEM REPORT - PAGE 2

COMPA	ĀNY	CONT	TACT			PHONE		FAX			
			_	_					_	_	
ADDRE	SS	CITY				STATE	ZIP	CUSTOMER NUMBER			
S	ystem Reactivation	Y	N	N/A	Final				Y	N	N/A
	Test adapters/links, keeper pins, etc., removed from system?				48 Operator's manual on	site?					
	Detection [link] line has proper tensioning?				49 Class K portable exting		ailable and properly s	erviced?			
	Was the control head reset?				50 Remote manual releas	-					
	Were all fuel sources and power restored?				51 Has the system been p		·				
	Were all pilot lights supplied by the gas valve relit?				52 Monitoring company no			full service?			
	Microswitch/relay(s) reset electric appliances "on"?				53 Were building personn						
	Are all nozzle caps in place?				54 Have you received a s						
	Were all filters reinstalled?				55 Inspection tag affixed t	-					
	Were all cartridges reinstalled? (if applicable)					,-]
	Tandem/slave releasing device(s) reset properly?]
	escription of Deficiencies		_								
									-		
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<u> </u>									┡		
<u> </u>									L		
С	omments and Recommendations										
<u> </u>									╞		
┝─		—							┢		
NO	 TIFICATION OF EXHAUST SYSTEM GREASE BUILD	יוו ה					Customer Ini	tials:			
NO	A mark made in the adjacent box indicates that we recommend that the e								-1. +re	inod	
	A mark made in the adjacent box indicates that we recommend that the e qualified, and certified company or person(s) acceptable to the authority Service Technician regarding grease build up are for informational purpo	y havi	ing ju	irisdic	ction to determine if cleanin	ng is requi	red. Any visual obs	ervations or comments			
Auth	norized Customer Representative			Π	Authorized Company Rep	presentat	ive				
S	SIGNATURE:		_								
					PRINT NAME:						
	PRINT NAME:				CERTIFICATION NUM	BER					

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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						
	APPLIANCES. LABEL		D SIZE			
em Connected to Alarm? Yes No	Ga	s Valve: Yes	No S	ize ·		
	Ga	5 valvo. 165				
zle Quantity: Duct Plenum Appliance	Gas	Valve Style: Electric	al Mecha	nical		