System is	Com	pliant	with	NJAC	5:70-3

System is Non-Compliant

THIS FORM WILL BE FILED WITH THE LOCAL AHJ

LOGO / NAME / ADDRESS / PERMIT			WORK			KITCHEN SYSTEM REPORT - PAGE 1							
					WORK	ORDER NUM.	DATE HAZARD AREA PROTECTED						
					SYSTE	M MFG.	SYSTEM CA	PACITY	SYSTEM TYPE	NUM c	f CYLS		
			1		51512	an wr o.					. 0120		
COMPANY		CONT	ACT				PHONE		FAX				
ADDRESS		CITY					STATE	ZIP	CUSTOMER NUMBER				
AHJ / FIRE PROTECTION DIST	RICT	INSPE	ECTION	TYPE	-) INITIAL 🗆 ANNUA							
Initial Actions /	beautions	v	N	N/A		ystem Functional 1		SEMI-ANNUAL		v	N	N/A	
		•	N	IN/A				raria racommondatio	22				
 Last Serviced By Were building pe 	rsonnel notified of the inspection?	-				System disarmed per Mechanical detection				п			
	ng company notified?					Proper number and pla			property:				
	arged and functioning at time of technician's arrival?					Did the system operat			nanual pull station?				
	ared with since last visit?					Gas shut-off valve ins							
	be at proper pressure upon arrival?					Replaced links with pr			,				
Visually Check S		Y	N	N/A		at De		•	Degrees				
7 Baffle-type filters	-					at De	-		Degrees				
8 System [and app	iance layout] appear unchanged since last service?						egrees		Degrees				
9 Were the nozzle	caps in place at time of arrival?				27	Is the manual reset for	· electric g	as valves operational	?				
10 Visible piping and	I nozzles properly connected, braced, and free of damage?				28	Did all electrical applia	inces shut	off upon system ope	ration?				
11 Piping/conduit/ca	bling free from observable obstructions?				29	Did all gas appliances	shut off up	oon system operation	?				
12 Nozzle(s) inspec	ed and found to be clear of obstructions?				30	Did the make-up air sh	nut down?						
13 Correct nozzle ty	pe(s) for protected equipment, plenum and ducts?				31	Did the alarm system	activate wl	nen the system trippe	d?				
14 Nozzle(s) proper	y positioned over appliances?				32	Did control head(s)/cy	linder relea	asing device(s) opera	te properly?				
15 Nozzle(s) proper	y positioned in duct(s) and plenum(s)?				С	ylinders and Agent	t			Y	N	N/A	
16 Is there a fan wa	ning sign on hood?				33	Cylinder Pressure	p	si					
17 Flow points/extin	guishing agent within mfg's allowed maximums?				34	Hydrostatic test date o	of cylinder	checked. Due:					
Hazard Inspecti	on				35	Were all cylinders free	of signs o	f external corrosion a	nd/or damage?				
18 Hazard configura	tion appeared to remained unchanged?				36	Are all cylinders secur	ely mounte	ed?					
19 Are all observabl	e penetrations to the hood and duct sealed?				37	Cartridge inspected or applicable)? Weight			ended interval (if				
	able obstructions or interference that could impact he suppression system?												
NOTIFICATIO	N OF DEFICIENCIES							CU	STOMER INITIAL	S:			

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

COMPANY		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		·				
					52 Monitoring company no			full service?			
					53 Were building personn						
					54 Have you received a s						
					55 Inspection tag affixed t	-					
						,-]
]
			_								
									-		
			—	—					┢		
<u> </u>									┡		
<u> </u>									L		
С	omments and Recommendations										
<u> </u>									┝		
┝─		—							┢		
NO	TEICATION OF EXHAUST SYSTEM GREASE BUILT	יוו ה					Customer Ini	tials:			
NO									-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	2 Were all pilot lights supplied by the gas valve relit? 3 Microswitch/relay(s) reset electric appliances "on"? 4 Are all nozzle caps in place? 5 Were all filters reinstalled? 6 Were all cartridges reinstalled? (if applicable) 7 Tandem/slave releasing device(s) reset properly?			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 Quanti	ty & Size :		
		·			
Label All Appliances					
Size					
Notes / Comments					
	APPLIANCES. LABEL	WITH TYPE AND	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	