

EAST LAKE TARPON SPECIAL FIRE CONTROL DISTRICT

INSPECTION DETAIL REPORT

Company Name: _____
Address: _____
Suite: _____ Pre-plan # _____ Grid # _____ Inspection Date _____
Inspector Name: _____ EL # _____

FIRE ALARM CO. _____
Inspection Date: _____ Phone # _____

SPRINKLER EQUIPMENT DETAIL

Sprinkler Control Location: _____ Six spare heads on hand?
Equipment Monitored by: _____
Inspection Date: _____ Phone # _____

FIRE INSPECTION for OCCUPANCY'S WITH KITCHENS

- Is there an inspection certificate of suppression system (every 6 months)?
- Fire suppression system inspection company: _____
Inspection Date: _____ Phone # _____
- Is there a Class K fire extinguisher?
- Is there a sign for instruction to use kitchen suppression system first before the Class K extinguisher?

!CAUTION! IN CASE OF APPLIANCE FIRE, ACTUATE FIXED SUPPRESSION SYSTEM BEFORE USING THIS EXTINGUISHER
- NFPA 96 – (paraphrasing) that upon inspection, if found to be contaminated with deposits from grease laden vapors, the entire exhaust system shall be cleaned by a properly trained, qualified and certified company or persons acceptable to the AHJ.
- Is there a hood cleaning certificate? Business Name: _____
Phone #: _____ Cleaning Date: _____
- Are the baffles clean? Upon inspection, remove a baffle to inspect cleanliness of duct work behind them.
- Are the nozzles positioned/centered over/in each cooking appliance?
- Are the nozzles clean and capped?
- Are there any gaps/holes between metal joints – grease tight?
- Check oven hood for deposits of grease laden vapors?
- Are there combustible materials within 12” of cooking surfaces? Removed?