ENCINITAS FIRE DEPARTMENT FIXED FIRE PROTECTION HOOD SYSTEM

PLAN REVIEW CHECKLIST

Business Name Address Phone INSTALLING CONTRACTOR / DESIGNER	
INSTALLING CONTRACTOR / DESIGNER	
Business Name Licensed: Yes / No	
Address Contact Person Phone / Fax	
Type of System: Mfg Model Single Tank Multiple Tank Wet I	Ory
 Plans must contain sufficient detail to evaluate the protection of the hazard. Only equipment that is referenced in the manufacturer's installation manual is to be used. Note must be on plans, "This installation meets NFPA 96 & 17A and the Local Authority Having Jurisdiction". Plans to indicate that the system must pass a CERTIFICATION TEST prior to system being placed in service. CIRCLED ITEMS REQUIRE CLARIFICATION, MODIFICATION, OR TO BE NOTED ON THE PLANS	
General Information (required on plans)	
a) Business Name b) Address and Suite Number c) Installation Contractor, Contact Name, Address and Phone Number d) Authority Having Jurisdiction e) Symbols and Legend Information Adequate f) Plans Scaled or Suitably Dimensioned 2. System Configuration	
a) Physical Dimensions Shown: cooking surfaces, hood, plenum, duct b) Layout of Piping Indicated: size, length, material, arrangement c) Cooking Appliances: type, arrangement d) Nozzles: type, placement, flow points e) Energy Source for Each Appliance, Auto Fuel Shut-off Indicated f) Automatic detection devices: located in openings, temperature ratings g) Manual Detection Devices: located in exit path, max cable length h) Total length of cables, piping i) Cut Sheets of Any New or Auxiliary Equipment j) Filters, Grease Trap Air Manual Detection Services and	
k) Air Handling Equipment I) Show Location of Type K Extinguisher for Cooking Establishment Plan Check Number:	_
3. <u>Hydraulic Calcs</u> Plans Checked & Approved by:	
a) Tank: size, type of agent, location b) Maximum Flow Points Allowed c) Total Flow Points Used	
Certification Test	
4. Other a) System to be tied in to supervised system: Yes No	
Date	
b)	 oc