

Optional Information

Name of School:

Date of Inspection:

Vocational Program/Course/Room:

Signature of Inspector:

Fire Protection for Cooking Areas Self-Inspection Checklist

Guidelines:

This checklist covers the "Uniform Fire Code" regulations issued by the New Jersey Department of Community Affairs (N.J.A.C. 5:70) for kitchen exhaust systems for cooking operations that produce grease laden vapors. The Uniform Fire Code has adopted the model code of the Building Officials and Code Administrators International, Inc. known as the "BOCA National Fire Prevention Code" by reference. This checklist also covers regulations from the U.S. Department of Labor - OSHA General Industry Standard 29 CFR 1910.160. In addition, this checklist includes recommendations from the National Fire Protection Association (NFPA) Fire Prevention Code (Standard 1), Standard for Portable Fire Extinguishers (Standard 10) and the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations (Standard 96). There may be additional requirements under county and/or municipal codes. The local fire official should be consulted for clarification regarding interpretation of these regulations.

This checklist does not apply to enclosed ovens, steam tables, or auxiliary equipment which do not produce grease laden vapors.

Implementation of some of the regulations may not be the individual classroom teacher's responsibility. The questions that are most likely not the responsibility of the individual teacher are marked with an asterisk (*) beside the number of the question.

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Please Circle

- 1.* Is cooking equipment that produces smoke or grease-laden vapors equipped with an exhaust system (hood and duct system)? [N.J.A.C. 5:70-4.7(g) and NFPA 96] Y N N/A DK
2. Is the exhaust system in operation during all periods of cooking? [N.J.A.C. 5:70-3.2{BOCA F-504.1}; and NFPA 1 and 96] Y N N/A DK
3. Are all interior surfaces of the exhaust system reasonably accessible for cleaning and inspection? [NFPA 96] Y N N/A DK
4. Are kitchen exhaust systems cleaned to bare metal at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or oily sludge? [N.J.A.C. 5:70-3.2{BOCA F-309.2} and NFPA 96] Y N N/A DK

Note: Thorough cleaning of ducts, hoods, and fans shall require scraping, brushing, or other positive cleaning methods. A written cleaning schedule must be established indicating the methods of cleaning and the time intervals between cleanings.

- 5.* Is cooking equipment that produces smoke or grease-laden vapors installed with an approved fixed automatic fire suppression system? [N.J.A.C. 5:70-4.7(g); and NFPA 1 and 96] Y N N/A DK
6. Is the fixed automatic fire suppression system inspected at least annually? [29 CFR 1910.160(b)(2) and (b)(6)] Y N N/A DK

Note: NFPA 96 recommends the fixed automatic fire suppression systems be inspected at least every six months.

7. Are fixed automatic fire suppression system inspections only made by properly trained and qualified personnel? [29 CFR 1910.160(b)(2) and (b)(6); and NFPA 96] Y N N/A DK
8. Are all fusible links and fusible link sprinkler heads replaced at least twice per year, or more frequently if necessary as required by the manufacturer? [NFPA 1 and 96] Y N N/A DK
9. Unless protected by an automatic sprinkler system, is there at least one manual station provided for the discharge activation of each fixed extinguishing system? [NFPA 96] Y N N/A DK

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| 10. | Does the extinguishing system automatically shut off all sources of fuels and heat to all equipment requiring protection by that extinguishing system? [NFPA 1 and 96] | Y N N/A DK |
| 11. | Does the activation of an automatic extinguishing system activate an audible alarm or visual indicator that shows that the system has been activated? [NFPA 96] | Y N N/A DK |
| 12. | Are instructions for manually operating the extinguishing system posted conspicuously in the cooking area and reviewed periodically with users? [NFPA 1 and 96] | Y N N/A DK |
| 13. | Is operation of cooking equipment prohibited when the extinguishing system or exhaust system is nonoperational or otherwise impaired? [NFPA 1 and 96] | Y N N/A DK |
| 14. | Is the local fire official notified before disconnection and interruption of protection and when tests, repairs, and alterations are made to the extinguishing system? [N.J.A.C. 5:70-3.2{BOCA F-504.1}] | Y N N/A DK |
| 15. | Is there at least one portable fire extinguisher available with a minimum of a 40-B rated sodium bicarbonate or potassium bicarbonate dry chemical extinguisher or a K-type fire extinguisher? [N.J.A.C. 5:70-3.2{BOCA F-519.2}; and NFPA 10 and 96] | Y N N/A DK |

Note: NFPA 96 recommends fire extinguishers installed after June 30, 1998 for protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats) should be Class K. Class K is recommended in all areas where combustible cooking media is used.

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| 16. | Is the portable fire extinguisher located not more than 30 feet from the cooking area? [N.J.A.C. 5:70-3.2{BOCA F-519.2} and NFPA 10] | Y N N/A DK |
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17. Is a placard identifying the use of the extinguisher as a secondary backup means to the automatic fire suppression system conspicuously placed near each portable fire extinguisher in the cooking area? [N.J.A.C. 5:70-3.2 {BOCA F-519.2}; and NFPA 10 and 96] Y N N/A DK

Note: The placard should state that the fire protections system should be activated prior to using the fire extinguisher.

18. Does the facility have a two-way communication system or an automatically activated responder system to communicate directly with the fire department? [NFPA 1 (11.10)] Y N N/A DK

19. Is an evaluation process in place to evaluate spark-resistant tools to prevent the ignition of flammable vapors from the following sources: flames, lightning, hot surfaces, radiant heat, smoking, cutting and welding, spontaneous ignition, frictional heat or sparks, static electricity, electrical sparks, stray currents, ovens, furnaces, and heating equipment? [NFPA 30 (6.5.1)] Y N N/A DK

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