

Renton Regional Fire Authority

Confidence Test Report Kitchen Fire Suppression System

18002 108th Ave SE, Renton WA 98055 firemarshal@rentonrfa.org / 425-276-9547 (fax)

Test Date	

Test Frequency:									
	Semi-Annual								
	Other								

Property/Business Information

F	Property/Busin	ess Information	า	Testing Company Information													
Name:				Name:													
Address:				Address:													
				Telephone:													
Facility Repres	sentative:			Vendor Permit No.:													
Title:				Technician:													
Signature:				Technician License No.:													
				Signature:													
			on system has b stry maintenance	een properly inspector	pected for reliabil	lity to cover the	e items listed										
•			•			Not	Monitored										
Make of Syste			Model:		linder Size:	Last Hydro Date:											
Appliance:	Fryers	Griddles	Range Top	Gas/Electric Broilers	Charcoal Broilers	Woks	Fusible Links										
Quantity:																	
Telephone:				Time system put on hold:													
Account Numb	oer:			Time system put back on-line:													
Problems Fou	ınd:																
Corrections M	ade:																
Date Corrected:		Correcte	d by:														
F/Up needed:			F/Up complete	iq.		Enter/File:											

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Confidence Test Report - Kitchen Fire Suppression System

Property/Business Name:												Date														
																					Yes	5	No	,	N/	Α
1	1 All appliance properly covered with correct nozzles																									
2	2 Duct and Plenum covered with correct nozzles																									
3	Nozzles are positioned as per MFG and UL listings																									
4	4 Hood and Duct penetrations sealed with weld/UL device																									
5	5 Distribution piping secure with proper brackets or hangers]								
6	6 Pressure gauge in proper range																									
7	7 Cartridge weight within proper range																									
8	Syst	em c	pera	ates p	orope	erly fr	om t	ermiı	nal lir	nk											L	_	L		L	
9	Syst	em c	pera	ates p	orope	erly fr	om r	nanu	al ac	tuato	ors															
10	All e	lectr	ical a	applia	ances	shu	t dov	vn pr	oper	ly											L		L		L	
11	Gas	shut	off v	/alve	oper	ates	prop	erly																		
12	Prot	ectiv	e no	zzle	cove	rs in	place	e																		
13	Prop	er s	epara	ation	betw	/een	fryer	s and	d flan	ne																
14	Are	MFG	liste	ed pa	rts be	eing	used	?																		
15	All h	ood	filters	s inst	alled	prop	erly																			
16	Insp	ectio	n tag	g on s	syste	m cy	linde	er and	d rem	note	pull															
17	Fire	alarr	n tie	-in fu	nctio	ns pı	roper	ly																		
18	Was	syst	tem r	nicro	swite	ch op	erati	onal	?																	
19	An a	appro	ved	"K" ty	уре р	ortal	ole fi	re ex	tingu	isheı	r with	in 30) fee	t												
20	SYS	TEM	I ME	ETS	UL-3	00 R	EQL	JIRE	MEN	TS																
21	No ۱	/isible	e sig	ns of	a sy	stem	fire	or sy	stem	s tar	nperi	ing														
22	New	fusi	ble li	nks i	nstall	led th	nis in	spec	tion																	
	Grea					n hoc	od an	ıd du	ct (cł	neck))								ight		Mo	oder	ate		Hea	ìvy
Da	te of	last	clea	ning	j: _																					
Dia	agra	ım:																								

Form: OFM-Conf. Kitchen Revised 11/1/2019