



Laguna Beach Fire Department

UL300 FIRE SUPPRESSION SYSTEM ACCEPTANCE TESTING CHECKLIST

This checklist is provided by the Laguna Beach Fire Department (LBFD) for use by the licensed C16 fire protection contractor in preparation for the UL300 fire suppression system inspection. This checklist is not to be construed as being all inclusive. The installation must comply with the approved plans and all applicable codes and standards in effect at time of permit issuance.

- 1) The following items are required to be completed on the day of the inspection in an **existing** cooking operation:
 - a) All cooking and food services related to, under, or near the Type 1 cook hood shall cease operations. All food shall be removed from the area.
 - b) The equipment and surfaces shall be cool and fully accessible.
 - c) The hoods and ducts shall be clean, with no grease buildup.
- 2) The LBFD approved set of stamped / signed plans, and a **complete** copy of the Technical Design and Installation Manual must be on site for all required inspections.
- 3) During installation the contractor shall verify the hazard being protected, physical dimensions of the cooking appliances, energy sources for appliances, proper function of air handling equipment, etc. Any deviation from approved plans requires a plan re-submittal for LBFD review and re-approval prior to calling for inspection.
- 4) Contractor shall have all equipment, devices, piping, supports and related items exposed and accessible for the inspection. Appropriate and safe ladders / lifts must be provided.
- 5) The final acceptance test will consist of initiating each system by both manual and automatic means (pull station and fusible link). The contractor shall provide appropriate equipment to verify that all systems will function as required.
- 6) The location and type of gas shutoff valves for the appliances under the Type 1 cook hood shall correlate with the plans. The gas to all appliances under the hood must shut down automatically with system initiation. The reset of gas valve must be by manual means only and the valve shall be readily accessible. The pre-test must be completed by the contractor.
- 7) All electrical to and under the cook hood must shut off with system initiation. This includes, but is not limited to, receptacles, lights, switches, appliances, timers, and controls. Make up air must also shut off with system initiation, but the hood exhaust fan must stay on unless fan shut down is required by a listed component of the ventilation system or by the design of the extinguishing system. Reset of circuit breakers must be by manual means only. The pre-test must be completed by the contractor.
- 8) Supply or "make up" air must be provided to the room containing the Type 1 cook hood, with adequate air supplied to equal the air being exhausted. The "make up" air must be electrically interlocked with the exhaust system, such that when one is switched on the other also activates.

- 9) If a protected premises fire alarm system is installed in the building, then the fire suppression system must be monitored by it. A separate plan and construction permit is required for the connection to the fire alarm system. No final approval will be granted to the fire suppression system until the fire alarm final inspection has been approved.
- 10) The manual activation device (pull station) must be located between 42 and 48 inches from the floor, and between 10 and 20 feet from the edge of the Type 1 cook hood. It cannot require more than 40 pounds of force to initiate, nor pull further than 14 inches to activate. Install appropriate instruction signage above or adjacent to the pull station.
- 11) Any movable appliance (with wheels) that is protected and located under the Type 1 cook hood must be provided with a means to ensure that it is correctly positioned in relation to the system discharge nozzle(s) and will not move during use. The LBFD requires that all rear wheels on movable appliances be chocked to the floor with *Safety Set™ Equipment Placement System* or similar type of devices.
- 12) Separation between fryers and other flame producing appliances must be a minimum 16 inch gap horizontally, or by use of a minimum 8 inch tall steel/glass baffle plate.
- 13) The inside edge of the Type 1 cook hood must overhang the cooking surface of any/all appliances by a minimum of 6 inches. The vertical distance between the bottom of the hood and cooking surface cannot be more than 4 feet.
- 14) The type of nozzle, location, angle, elevation above cooking surface, and point of discharge must match the manufacturer's Technical Manual for all appliances beneath the Type 1 cook hood, and must match the approved plans.
- 15) Pipe type, size, length, and type/number of fittings must match the manufacturer's Technical Manual and the approved plans. All piping and conduit must be supported every 5 feet at a minimum.
- 16) The locations and types of automatic detection devices (fusible links) must match the Technical Manual and the approved plans.
- 17) All wet chemical discharge nozzles shall be provided with a listed strainer located immediately upstream of the nozzle. Nozzles will be removed and checked for trapped particles at the direction of the LBFD inspector.
- 18) The commercial kitchen with a Type 1 cook hood must contain a Type K fire extinguisher. It shall be located between 10 and 30 feet from the edge of the cook hood, and be located on an exit route out of the kitchen. The extinguisher must be securely mounted with handle at 48 inches or lower, with bottom a minimum of 4 inches above the floor. Instruction signage for use is required above or adjacent to the extinguisher.
- 19) The Type K fire extinguisher must be tested and tagged in accordance with CA Title 19 requirements. The UL300 fire suppression system must be tagged in accordance with CA Title 19 requirements at time of system acceptance by the LBFD. Both must be completed prior to final approval.