



# HOOD SYSTEM CHECKLIST

2012 IFC

- Is the hood extinguishing system UL300 compliant?
- Does the hood cover the entire cooking surface (All cooking equipment under hood by 6 inches)?
- Has the hood been serviced within 6 months or after activation, and clear of deficiencies? Deficiencies must be abated.
- Does the hood have a current service tag?
- Are the inspection records maintained on site?
- Are the filters clean? (Must be cleaned as often as necessary to prevent the accumulation of grease.)
- Are the filters in place?
- Are the filters in good condition?
- Are the fusible links changed annually?
- Are instructions for the hood posted adjacent to the manual activation device?
- Are personnel instructed in the operation of the system?
- Is there a "K" Class extinguisher within 30 feet of the hood? (Unobstructed path of travel.)
- Is the extinguisher serviced, tagged, properly mounted, and within an accessible path?
- Is the exhaust fan in proper operating order?
- Is there a large accumulation of grease in the hood or on the link? (Duct work, motor on roof, etc.)? If so, hood and ductwork must be cleaned.
- Is manual pull station in the open and to an exit or way out and located between 10' and 20' from the cooking system?