

OKIE SAFETY
Consulting
Suppression Plan
Application

EMAIL PLANS TO: PLANREVIEW@OKIESAFETY.COM

File #:	
Fee \$300.00 per system:	
Date:	Date Paid:
Mailing Address: 4107 N. Council Road, Bethany OK 73008	

Hood Suppression System Plan Review

Date: ____/____/____ Email- _____

Business/Building Name: _____ Address of Project: _____

Designer Name: _____ Designer's Phone: _____

Contractor: _____ Contractor's Phone: _____

System Manufacturer: _____ Model: _____

2015 IFC, IMC, NFPA 13 and NFPA

Worksheet Legend: OK = acceptable N = need to provide NA = not applicable

Submit completed form with Suppression Plans.

1. ____ 3 sets of drawings submitted.
2. ____ Fire extinguishing system is listed in accordance with UL 300.

Floor Plan Showing:

3. ____ Scale: a common scale shall be used and plan information is legible.
4. ____ Equipment symbol legend is provided.
5. ____ Cross sectional view of the room and equipment are provided.

Pre-Engineered Systems:

6. ____ Total number of nozzles and aggregate flow are provided.
7. ____ System model is provided and the plan indicates the permissible number of flow points.
8. ____ Description and measurements of the appliances to be protected is provided, 5.1.4.
9. ____ Measurements of hood, plenum, and duct are provided, 5.1.4.
10. ____ Pipe size and length for supply, branches, etc. are provided.
11. ____ Pipe volumes are provided with calculations when required as part of the listing, 6.3.3.
12. ____ Pipe configuration complies with the listed manufacturer's design manual, 6.3.3. Piping
13. ____ and nozzles are adequately braced, 6.3.2.
14. ____ Type of fuel or power shutoff device is described and detailed.
15. ____ Fuel or power shutdown device shall be arranged that it requires manual resetting, IFC 904.11.2.
16. ____ All equipment under the hood shall shutdown when the fire-extinguishing system activates, IFC 904.12.2.
17. ____ Nozzle types are identified for the appliance hazard, type of use, and coverage area, 6.3.3.
18. ____ Nozzle placement complies with the manufacturer's data sheet, distances from each nozzle to the protected hazard surface are detailed and distance from appliances to filters and duct opening are detailed.
19. ____ Plenum and duct areas are protected in accordance with the manufacturer's design manual.
20. ____ If provided, the fire-extinguishing system is connected to the building fire alarm system, 5.2.1.9.

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Suppression Plan Application

21. _____ At least one accessible manual pull station is provided in path of egress, 10 ft. to 20 ft. (IMC 509.3) from the hood and 42 in. to 48 in. above the floor level, IFC 904.12.1.
22. _____ Control head model number is identified and the wet chemical container installation location is detailed and complies with Section 5.4.1.
23. _____ Heat detectors or fusible links are located in accordance with the manufacturer's design manual and the detector part number is provided, 6.3.4 (1).
24. _____ Fusible link temperature is in accordance with fire extinguishing systems' listing requirements, 5.6.1.6.
25. _____ Simultaneous activation of systems occurs when protecting common hoods, plenums, and ducts, 5.1.4.

NFPA 13:7.9 Sprinkler Protection:

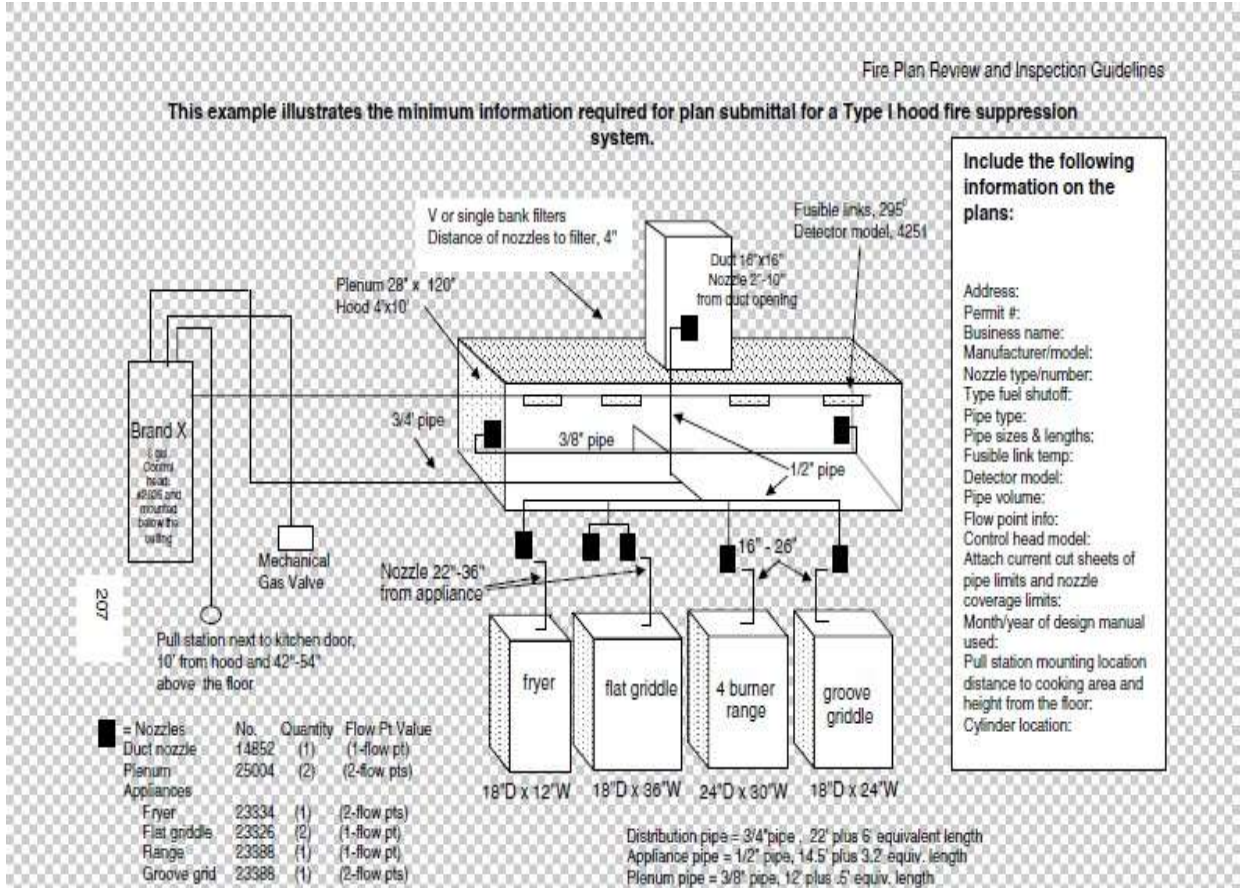
26. _____ Duct, hood, and appliance configuration(s) are detailed and measurements provided.
27. _____ Sprinkler protection is provided for cooking equipment, plenum area, and the duct(s).
28. _____ Location of duct sprinklers complies with Section 7.9.3.1.
29. _____ Sprinkler spacing in ducts and sprinkler temperature ratings comply with Section 7.9.3.3.
30. _____ Sprinklers are installed above duct collars and the temperature ratings comply with Section 7.9.4.1.
31. _____ Location of sprinklers required in the plenum chamber complies with Section 7.9.5.
32. _____ Sprinklers used to protect deep fat fryers will be listed for that use, IFC 904.12.4.1.
33. _____ Operation of a sprinkler automatically shuts off all sources of fuel and heat to all equipment under the hood.
34. _____ Listed indicating control valve for the water supply is provided, 7.9.9.
35. _____ Listed strainer for the water supply is provided when required by Section 7.9.10.
36. _____ Adequate water pressure and flow is available to operate the system and meet the listing requirements of the sprinkler, pressure and flow information are provided, 7.9.1.
37. _____ Supervised water supply valve is provided, 7.9.1.
38. _____ Sprinklers in ducts are accessible for maintenance, 7.9.7.
39. _____ Sprinklers are a minimum 6 ft. apart unless baffled in accordance with NFPA 13.
40. _____ Sprinklers exposed to temperatures of 300 degrees f or will be 325-375 degrees but if the temperature exceeds 300 degrees then a higher temperature sprinkler will be used, 7.9.6.
41. _____ K-factor for sprinklers installed in ducts, above the duct collar, and in plenum areas are in accordance with Section 5.6.
42. _____ Test connection to verify equipment shutdown is detailed, 7.9.11.

Fire Extinguishers:

43. _____ Solid fuel appliance with firebox volume of 5 cu. Ft. or less shall be equipped with at least one 2.5 gallon or two 1.5 gallon K extinguishers. The extinguishers shall be located within 30 ft., IFC 904.12.5.1.
44. _____ Class K extinguisher is within 30 ft. of the appliance. Provide one 1.5 gallon extinguisher for up to four deep fat fryers with a maximum cooking medium capacity of 80 pounds and one additional extinguisher for every additional group of four fryers. For fryers

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exceeding 6 sq. ft. provide an extinguisher in accordance with the manufacturer recommendations, IFC 904.12.5.



Addition Comments:

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Designer

I certify that the information provided in this document is true and accurate.

(Printed Name)

(Signature)

Date

(Company Name)

License Stamp

(Email and Phone Contact)

Mailing Information- Not Required for Digital

