

HOOD EXTINGUISHING SYSTEM NOTES

PLACE THE FOLLOWING NOTES VERBATIM ON THE PLAN:

- 1) This system is designed in accordance with ANSI/UL 300-05(R2010), 2017 NFPA 17A, 2017 NFPA 96, 2015 IMC, 2015 IFC, and the most recent manufacturer's manual.
- 2) A Travis County ESD No. 12 inspection is required for installation or modification of a hood extinguishing system.
- 3) If multiple extinguishing systems are to be installed, a separate permit is required for each extinguishing system.
- 4) The approved hood extinguishing system plan shall be on site at all times for Travis County ESD No. 12 inspections. The Travis County ESD No. 12 inspector will not perform the hood extinguishing system inspection without the Travis County ESD No. 12 inspector. Please note, if a full manual is not available, the inspection may be discontinued and re-scheduled.
- 5) The manufacturer's listed installation manual shall be on site and available on acceptance tests for the Travis County ESD No. 12 inspector. Please note, if a full manual is not available, the inspection may be discontinued and re-scheduled.
- 6) All discharge nozzles shall be provided with caps or other suitable devices to prevent the entrance of grease vapors, moisture, environmental contaminants, or other foreign materials into the piping. The protection device shall blow off, blow open or blow out upon agent discharge.
- 7) Piping shall be rigidly supported to prevent movement (shall not be able to sway for cleaning). Swivel nozzles shall be rotated to a predetermined aiming point and then tightened to hold that angle.
- 8) All deep-fat fryers shall be installed with at least a 16-inch space or 8-inch steel or tempered glass baffle plate between the fryer and surface flames from adjacent cooking equipment.
- 9) A Class K-rated extinguisher shall be provided within a maximum of 30 feet of cooking equipment. Placement is at the discretion of the Travis County ESD No. 12 inspector. Additional extinguishers may be required based on travel distance for solid fueled equipment or multiple fryers with 6 square foot surface area or greater. Portable fire extinguishers shall be conspicuously located along normal paths of travel where they are readily accessible.
- 10) A placard shall be conspicuously placed near each extinguisher that states: "Fire Protection System Shall Be Activated Prior To Using The Fire Extinguisher."
- 11) Where more than one manual pull is installed, they shall be identified with a permanent sign indicating which extinguishing system will activate when pulled.
- 12) Manual pull stations shall be located no higher than 4 feet above finished floor and shall be readily accessible for use at or near a means of egress from the cooking area. The manual pull(s) shall be located a minimum of 10 feet and maximum of 20 feet from the kitchen exhaust system. The distance is measured from the edge of the hood.
- 13) All gas fueled, electrically powered and heat producing equipment located under the hood shall shut down upon activation of the extinguishing system. All sources of fuel and electric power that produce heat to all equipment protected by the system shall be shut down to all equipment protected or heat to appliances served by the common exhaust duct shall be shut down upon.
- 14) Hood exhaust fans shall continue to operate after the extinguishing system has been activated.
- 15) The exhaust fan serving a Type I hood shall have automatic controls that will activate the fan when any appliance that requires such Type I Hood is turned on, or a means of interlock shall be provided that will prevent operation of such appliances when the exhaust fan is not turned on.
- 16) Movable cooking equipment shall be provided with a means to ensure that it is correctly positioned in relation to the appliance discharge nozzle during cooking operations.
- 17) For existing hood extinguishing systems, where changes in the cooking equipment, positioning of cooking equipment or replacement of cooking equipment occur, a plan shall be submitted to Travis County ESD No. 12 for the hood extinguishing system and shall comply with the applicable provisions.
- 18) Where a building fire alarm system is installed, the automatic fire-extinguishing system(s) shall be monitored by the building fire alarm system. A technician from the fire alarm company shall be on site when the hood extinguishing system is tested in the presence of a Travis County ESD No. 12 inspector.
- 19) The system shall be pre-tested prior to Travis County ESD No. 12 inspection to determine that the system is properly installed and functions in accordance with the approved plans and the manufacturer's installation and maintenance manual. The complete technical manual shall be made available to the inspector. Please note, if a full manual is not available, the inspection may be discontinued, and a rescheduling fee will apply. Testing during the Travis County ESD No. 12 inspection shall include a manual and automatic activation via fusible link. A shut down of all electrical and gas cooking equipment shall also be demonstrated. Nozzle type, height, and orientation relative to placement of cooking appliances will also be verified during the inspection.