

<b>Property Information</b>			<b>Contractor or Licensed Owner Information</b>		
Building Name			Name		
Address			Address		
City			City	St.	Zip
Contact Person			License #	Phone	
Phone			<input type="checkbox"/> SFM <input type="checkbox"/> CSLB	Job # Misc.	

**System Information**

Cylinder Size	Last Hydrostatic Test Date	Flow Points Capacity Used
System Location	System Mfr.	Model #
Fuel/Heat Shut Off:		
Gas #	Electrical #	Integral Make Up Air Shut Down

Items	# of Items	Dimensions	Nozzle Model #	Nozzle Flow Points	Nozzle Qty	Total Flow Points
Hoods						
Plenums						
Ducts						

**Cooking Appliances**  
Left to Right with Sizes and Coverage Nozzles

Appliance Name	Nozzle Model	Nozzle Flow Points	Total Flow Points	Appliance Name	Nozzle Model	Nozzle Flow Points	Total Flow Points

**Fixed Temperature Sensing Elements**  
(such as Fusible Links)

Quantity	Temp	Mfr Date	Install Date	Quantity	Temp	Mfr Date	Install Date

**Inspection, Testing and Maintenance**

I = Inspection    T = Test    M = Maintenance                      P = Pass    F = Fail    N/A = Not Applicable

Item		Description	NFPA 17A CA ed. Reference	Date	Comments Only	P,F,N/A
1.1	I	Manual Actuators are Unobstructed (i.e. remote pull station)	7.2.2(2)			
1.2	I	Tamper Indicators & Seals Intact	7.2.2(3)			
1.3	I	Maintenance Tag in Place	7.2.2(4) Title 19 §906			
1.4	I	No Obvious Physical Damage	7.2.2(5)			
1.5	I	Gauge Readings within Proper Limits (Stored pressure)	7.2.2(6)			
1.6	I	Blow-off Caps in Place & Undamaged	7.2.2(7)			
1.7	I	Hoods, Ducts, Filters in Place and Clean	CFC 904.11.6.3			
1.8	I	Hood, Ducts & Protected Cooking Appliances Have Not Been Replaced, Modified or Relocated	7.2.2(8)			
2.1	T	Automatic Detection/Manual Actuation Functioned Correctly	7.3.3.4			

