

	Yes	No	N/A
<b>Equipment</b>			
Are cooking appliances, such as ranges, deep-fat fryers, and steamers, installed in compliance with NFPA 96-2011, <i>Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations</i> , published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material and equipped with easily accessible and removable non-combustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts vented to the exterior of the building and provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease traps located under filters and pitched to drain into a metal container?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease containers limited to not more than 1 gal (3.8 L)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 16-in (4.06-cm) space between the fryer and surface flames of adjacent cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers equipped with automatic fuel cutoff valves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are racks, trays, spacers, or containers placed inside ovens made of non-combustible materials that can be easily cleaned?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Fire Protection</b>			
Do sprinklers protecting cooking and baking areas meet the requirements for Ordinary Hazard Group 1, in accordance with NFPA 13, <i>Standard for Installation of Sprinkler Systems</i> ?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are commercial-grade ranges, fryers, and related equipment protected by an automatic extinguishing system that is listed/approved for the exposure?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building alarm system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are class K fire extinguishers provided within 10 ft (3.05 m) of any cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Operations</b>			
Are operating instructions for cooking equipment readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control valves for gas service readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in the safe operation of cooking equipment, including:			

	Yes	No	N/A
Combustion of fuel-air mixtures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Explosion hazards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sources of ignition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Functions of controls and devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Operation of fire protection equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is kitchen equipment inspected on a regular basis, at least:			
Quarterly for high-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Semi-annually for moderate-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Annually for low-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Monthly for solid fuel cooking appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease containers emptied at least daily?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>