EXTINGUISHERS — GUIDE

# Kitchen hood suppression inspection: prepare the visit

*Separate suppression service from hood cleaning and check the system scope before booking.*

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Book service for the suppression system by its manufacturer and model. Do not assume a hood cleaning visit includes testing the fire suppression system.

## What the standards cover

NFPA identifies NFPA 96 as the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. It identifies NFPA 17A as the Standard for Wet Chemical Extinguishing Systems [NFPA standard pages, sources below]. These scope summaries explain why kitchen ventilation and wet chemical protection need attention together. The public pages are not proof of which edition your authority has adopted.

ANSUL's kitchen fire safety summary describes automatic detection, manual actuation and wet chemical protection for its R-102 system, with reference to NFPA 17A [ANSUL]. Do not apply instructions for one system to another model.

## Inspection timing

Impact Fire's public service summary specifies service inspection every six months and describes semi-annual maintenance programs [Impact Fire, source below]. Treat this as a planning reference. Ask the contractor and local authority to confirm the adopted NFPA 96 and NFPA 17A requirements, manufacturer instructions and schedule for your installed system. Do not replace that answer with a generic annual extinguisher reminder.

## Prepare before the visit

Send the equipment list, manufacturer, model, previous report and any record of changes to cooking appliances or their position. Arrange access to the control equipment and tell staff when the visit will occur. Ask how testing will affect operations.

## Ask what will be checked

Fire Pros describes checking appliance, duct and plenum nozzle locations, detectors, automatic actuation and remote manual operation [Fire Pros]. Impact Fire also describes checking gas and electrical shut-offs, fusible links where needed, system cleanliness and changes in the hazard area [Impact Fire]. Ask for a written scope suited to your system. Do not test or adjust these parts yourself based on this article.

## Close the record

Ask for the inspection report, defects, corrective work and next due date. Record cleaning separately. Ask the responsible contractor to explain unresolved defects and any operating restrictions before normal use resumes.

## Sources

- NFPA 96 standard scope, fetched 2026-11-10.
- NFPA 17A standard scope, fetched 2026-11-10.
- ANSUL, How to Strengthen Kitchen Fire Safety, fetched 2026-11-10.
- Impact Fire, Kitchen Fire Suppression, fetched 2026-11-10.
- Fire Pros, Kitchen Fire Suppression Inspections, fetched 2026-11-10.

Checked 2026-11-10. Confirm local requirements and equipment instructions before arranging work.

## Frequently asked questions

**Is hood cleaning the same as suppression inspection?**

Arrange a written scope for each task. Do not assume a cleaning service includes the suppression tests described by the cited service companies.