

Restaurant Systems: Help Keep Your Customers Code Compliant with Required Monthly Inspections.

According to NFPA 17A, *Standard for Wet Chemical Extinguishing Systems*, restaurant owners are required to perform a monthly inspection. But most owners do not even know they are supposed to be doing this. You can get an indication of this by taking a look at the system inspection tag. If the tag is not up-to-date, chances are the inspections are not being performed, and the system is non-compliant. In the event of a fire, any insurance claim could be disputed and not paid if the owner is found to be negligent in this area. So why not offer to perform the monthly inspections, since you are already familiar with the system and the inspection criteria? Here is the checklist that will help you keep your customers code compliant and their facilities safe.

Download Checklist PDF [here](#).

Commercial Kitchen Monthly Inspection Checklist

✓	Inspection Item	Repairs and Notes
	System is in the proper location	
	System manual actuators are accessible	
	System tamper seals are intact and not broken	
	System semi-annual maintenance tag is up to date	
	No obvious physical damage	
	No conditions exist that will prevent system operation	
	Any system pressure gauges are in the operable range	
	Nozzle blowoff caps and foils are proper and in place	
	Protected equipment has not been replaced	
	Protected equipment has not been modified	
	Protected equipment has not been relocated	
	System nozzles are directed at the hazards	
	Deficiencies found and corrected (add note)	
	Owner's manual located on premises	
	Initial and date inspection tag	

Deficiencies Note:

Tech's Initials	
Date	

Always carry a spare copy of the owner's manual to leave with your customer, as the AHJ might make a surprise inspection and request to see it. The AHJ will also review the monthly inspection tag, so make sure your customers know these tags need to be retained between your regular semi-annual maintenance calls. Your customers will appreciate that you keep their systems code compliant and ready for operation in the event of a fire.

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