

Hood System Checklist

Tucson Fire Code 2006

- Does the hood cover the entire cooking surface? (All cooking under hood by 6 inches)
- Has the hood been serviced within 6 months or after activation?
- Does the hood have a current service tag?
- Records must be maintained on site?
- Are the filters clean? (Must be cleaned as often as necessary to prevent the accumulation of grease.)
- Are the filters in place?
- Are the filters in good condition?
- Links must be changed annually.
- Instructions for the hood posted adjacent to the manual activation device.
- Personnel instructed in the operation of the system.
- Is there a “K” Class extinguisher within 30 feet of the hood? (Unobstructed path of travel.)
- Is the extinguisher serviced, tagged and properly mounted?
- Is the exhaust fan in operation order?
- Is there a large accumulation of grease in the hood or on the link? (Duct work, motor on roof, etc.)
- Is manual pull station in the open and to an exit or way out?