

OFFICE OF THE FIRE CODE OFFICIAL
Collier County Fire Control & Rescue Districts
2800 North Horseshoe Drive
Naples, Florida 34104



COLLIER COUNTY

FIRE SUPPRESSION SYSTEM

PLAN CHECKLIST

(For Plan Design Review)

Compiled by
Collier County Fire Marshal's Association
Revision/1 – 05/13/05
Revision/2 – 05/01/08

Collier County “Fire Suppression System” Checklist for Plan and Submittal Review”

The following is intended to assist installing contractor in designing and submitting for review - a “code compliant” – pre-engineered fire suppression system. This document in no way details all of the requirements that may be necessary for a complete code compliant system.

- YES NO 1. Is the name of the contractor submitting plans included **ON** plans?
- YES NO 2. Has the project name and address been included **ON** the plans?
- YES NO 3. Do plans designate the Authority Having Jurisdiction? (NFPA 17A 2002 Edition 6.1.1 (1))
- YES NO 4. Do plans indicate the NFPA Standard (including edition) that the installation will comply with?
- YES NO 5. Is the type of system (i.e. Rangepuard, Ansul, etc) identified on the plans?
- YES NO 6. Is this a new system?
- YES NO 7. Is this an upgrade or alteration to an existing system? If so, please provide a **detailed** explanation of all changes to system (i.e. upgrade to UL 300, nozzle change due to equipment change, repipe, etc.)
- YES NO 8. Do plans indicate the type of fuel source (i.e. electric, gas, both, wood)? **NOTE: Appliances using solid cooking fuels cannot utilize the same hood and/or duct with other types of appliances.**
- YES NO 9. Do plans show the dimensions (length and width) of the plenum?
- Single V- 10. Is the plenum single bank or V-bank?
 Bank
- YES NO 11. Do plans show the dimensions of the duct?
- YES NO 12. Is the duct a standard duct?
- YES NO 13. Is the duct a transition duct?
- YES NO 14. Do plans show the appliance size(s)?
 Both of hazard area and overall size?
- YES NO 15. If appliances include deep fat fryers, do they have dripboard(s)?
- YES NO NA 16. Have dimensions of dripboards (**both front and rear**) been included?

- Single Split NA 17. Is the deep fat fryer a single vat or split vat fryer?
- YES NO 18. Are there any backshelves?
- YES NO NA 19. If so, is the location(s) of the backshelves noted on plans?
- YES NO 20. Do plans show the pipe size(s) and schedule being utilized?
- YES NO 21. Do plans show the type (i.e. black iron, etc) of pipe being utilized?
- YES NO 22. Have specification sheets been provided for **all** components of the system? **NOTE: Do not provide copies of pages for components not utilized in system.**
- YES NO 23. If more than one bottle is being utilized, are the bottles manifolded?
- YES NO 24. Is the total number of nozzles and flow points (either per bottle or system) indicated on the plans?
- YES NO 25. Is testing criteria included in submittal package?
- YES NO 26. Does system provide an audible or visual indicator to show system is in ready condition or is in need of recharging? (NFPA 17A (2002 edition) Section 4-8)
- YES NO 27. Is an audible or visual indicator provided to show that system has operated, that personnel response is needed and that system is in need of recharging? (NFPA 17A (2002 edition) Section 5.2.1.8)
- YES NO 28. Is the remote manual activator (pull station) installed no more than 48" or less than 42" above finished floor? (NFPA 17A (2002 edition) Section 5.2.1.10)

NOTE: Systems requiring piping calculation to ensure compliance with manufacturers specifications shall require such piping calculations at time of inspection.

I hereby attest that, to the best of my knowledge, the aforementioned checklist information is accurate and adequate for the fire suppression system being submitted.

Applicant Name (print)

Applicant Signature

Applicant Company

State Registration Number

Telephone Number

Facsimile Number

Date

HOOD CONDITION CHECKLIST

The following conditions would constitute a non-code compliant hood and may result in failure of a fire suppression acceptance test. If any of these violations are present, it is recommended that the fire suppression contractor contact the fire district for a courtesy inspection.

- **Is there excessive build up of grease on hood, duct work or protected appliances?**
- **Is the hood, duct work or protected appliances damaged?**
- **Are there any improperly installed or damaged electrical and gas service lines that are dedicated to the hood or appliances?**
- **Are any filters or duct service access panels missing?**
- **Are the hood mounts and supports safety secured?**
- **Is there any combustible materials (structural or otherwise) located within the hood service area?**
- **Are there any hood conditions that may prevent the proper operation of the fire suppression system present?**