

Kitchen Suppression System - Manager Quick Guide

What restaurant managers should know about access, changes, service and response.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Use this resource to support site-specific procedures and staff discussions. It does not replace required training, inspections, testing or qualified service.

WHAT MANAGERS SHOULD KNOW

- ☐ Know which cooking appliances and hazard areas the system is intended to protect.
- ☐ Know where the manual activation device is and keep it visible and accessible.
- ☐ Understand that automatic detection and manual activation are part of the system concept; components vary by system.
- ☐ Do not move, replace or add cooking equipment under the hood without the required review by qualified parties.
- ☐ Keep nozzles/caps and protected appliance arrangements free of unauthorized changes or obstructions.

SERVICE AND IMPAIRMENT

- ☐ Use qualified service providers for required inspection, testing, maintenance, recharge and repairs.
- ☐ Review service tags/reports and track deficiencies to closure.
- ☐ If the system is impaired, follow the restaurant's impairment/fire-watch procedure and AHJ direction as applicable.
- ☐ Do not assume an impaired system is acceptable because portable extinguishers are present.

AFTER ACTIVATION

- ☐ Evacuate / call emergency services according to the restaurant emergency procedure.
- ☐ Do not restart affected cooking equipment until the required post-activation inspection, cleanup, recharge/service and authorization are complete.
- ☐ Preserve useful information for the fire department and service contractor, including what was operating and what occurred.