



Kitchen Hood Suppression Monthly Self-Check

A visual check for kitchen staff between your semi-annual professional service. Grease buildup is itself a fire risk, so this is worth doing more often than the schedule technically requires.

Recommended frequency: Monthly

- ☐ Hood, filters, and visible ductwork are reasonably free of grease buildup
- ☐ Suppression nozzles are unobstructed and free of grease coating
- ☐ Manual pull station is accessible, unobstructed, and clearly marked
- ☐ Fusible links (where visible) look intact, without a heavy grease coating
- ☐ Fire suppression system inspection tag is present and current

Anything that didn't look right, or any area you couldn't access this time:

See something that doesn't look right?

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