



PROFESSIONAL FIRE ALARM SYSTEMS, INC.

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15 POINT FIRE SYSTEM CHECK

- LOCATE MOST RECENT TEST / MAINTENANCE DATE – To determine need for required hydrostatic pressure test or internal inspection of extinguishing agent cylinder and/or pressure cartridge
- CHECK PRESSURE GAUGE OR WEIGH EXPELLANT GAS CARTRIDGE – To ensure that agent cylinder or cartridge is fully pressurized
- DISARM SYSTEM – To prevent unwanted system activation
- ACTUATE THE SYSTEM THROUGH THE DETECTION LINE – To verify the automatic detection feature of the system is operable
- ACTUATE THE SYSTEM BY USE OF THE REMOTE MANUAL OVERRIDE – To verify the manual override feature of the system is operable
- FUNCTIONALLY TEST GAS VALVE – To ensure fuel will be shut off to cooking equipment, as applicable
- REPLACE ALL DETECTOR HEAT SENSING FUSIBLE LINKS – To ensure that links will be clean and unobstructed for quick and accurate fire detection, old links left with manager on duty
- CHECK ALL NOZZLES FOR OBSTRUCTIONS – Ensuring that nozzle orifices are not contaminated and extinguishing agent will flow freely from nozzles
- INSPECT PROTECTIVE NOZZLE CAPS – For deterioration due to heat or grease contamination, replaced annually
- APPLY MANUFACTURER APPROVED SEALANT TO NOZZLE ORIFICE – To help protect against clogging from cooking grease by sealing orifice with non-hardening silicone
- PURGE DISTRIBUTION PIPING WITH CO₂ – To ensure pipe and fittings are clear and unobstructed (performed every other year)
- RE-SET AND RE-ARM FIRE SUPPRESSION SYSTEM
- INSTALL TAMPER SEALS IN CONTROL PANEL AND ATTACH STATE LICENSED CERTIFICATION TAG
- PROVIDE WRITTEN INSPECTION REPORT- Detailing condition of system at time of service, left with manager on duty or at the control panel