



MINIMUM REQUIREMENTS FOR
**FIRE CHEMICAL SUPPRESSION PLAN
REVIEW SUBMITTAL CHECKLIST**

CITY OF YAKIMA CODE ADMINISTRATION DIVISION
129 NORTH 2nd STREET, YAKIMA, WA 98901
Call (509) 575-6121 for appointments and information

**FIRE
PROCEDURE**

00-240

July 2000

The fire dry or wet chemical suppression submittal checklist procedure describes the information needed to perform a complete plan review without delaying the project or creating a large correction letter. This checklist pertains to the information needed to review the wet or dry chemical fire suppression systems in commercial kitchens, spray booths, dip tanks and similar hazards.

I. GENERAL INFORMATION

- Project Description
- Owners' name, address, telephone, fax and e-mail numbers
- Project location, including street address
- Name, address, telephone number and contractor's license number
- Type Construction _____
- Occupancy classification _____

II. DOCUMENTATION

- For pre-engineered local application or total flooding systems, submit a manufacturer's installation manual.
- Make, model, type of fire extinguishing system, including system capacity.
- Cylinder mounting location.
- Type, size and configuration of discharge piping.
- Location and configuration of all ells, tees and distributors.
- Location and configuration of system actuation equipment, including temperature ratings of fusible links.
- Type, location and configuration of all discharge nozzles.
- Location and number of flow restricting or balance devices.
- Manual pull station location(s) and mounting height(s).
- Number of discharge nozzles _____

III. TWO SETS OF FLOOR PLANS

- Compass direction with North Arrow and clearly marked scale
- Full height cross section of hazard to be protected
- Three-dimensional representation of hazard to be protected, including volume of enclosure, if applicable.
- Permanently mounted equipment or structures that materially reduce the volume shall be identified and computed.

- For engineered systems, a statement on the plans reading "There shall be no deviations from the plans without approval from the authority having jurisdiction."

IV. SYSTEM INFORMATION

- For systems protecting commercial cooking equipment:
 - Location and type of cooking appliances and char-broilers.
 - Clearances of surface nozzles above cooking appliances.
 - Location, make and model of automatic fuel shut-off devices.
 - Location, make and model of all reset relays.

V. MISCELLANEOUS INFORMATION

- For total flooding systems protecting three-dimensional risks:
 - Method used to close doors, windows, etc. prior to agent discharge, if applicable.
 - Method used to shut-off forced-ventilation systems prior to agent discharge, if applicable.
 - If closure or shut-down cannot be accomplished, the amount of additional agent needed to protect the risk.

DATE: _____

PROJECT #: _____

