



NFPA 96 COMPLIANCE CHECKLIST

Category / Item	NFPA 96 Reference	Compliant (Y/N)	Date Checked	Actions Needed
Exhaust Systems (Hoods, Ducts, Fans)				
Cooking equipment producing grease-laden vapors has a compliant exhaust system (hoods, ducts, upblast fans, fire suppression) in working condition	4.1			
Hoods/ducts constructed of steel or equivalent noncombustible material; liquid-tight seams/joints	5.1, 7.1			
Noncombustible grease filters/baffles installed, removable, angled $\geq 45^\circ$, with drip trays pitched to drain into metal container	6.1–6.2			
Exhaust ducts vent to exterior; accessible openings for inspection/cleaning; no unauthorized dampers/wiring/motors inside ducts	7.1–7.8			
Roof-mounted fans have grease containment; hinged for cleaning	8.1			
Required clearances to combustibles maintained (e.g., 18" from hood) or fire-rated barriers in place	4.2			
Fire Suppression Systems				
Automatic wet chemical suppression system installed over all applicable cooking appliances; nozzles properly positioned/capped/secured	10.1–10.2, NFPA 17A			
At least one manual pull station in egress path, ≤ 4 ft above floor, clearly labeled	10.5			

System activation shuts off fuel/electric to appliances and sounds alarm	10.4			
Fusible links/heat detectors replaced annually; cylinder hydrostatic test \leq 12 years old	11.2.4, NFPA 17A 7.5			
Piping noncombustible (no galvanized on wet systems); semiannual professional inspection tag present	11.2, NFPA 17A			
Class K fire extinguisher mounted within 10 ft of cooking equipment	10.1			
Deep-fat fryers: \geq 16" separation from open flames (or 8" shields); automatic fuel cutoff valves tested monthly	12.1			
Inspection, Testing, and Maintenance				
Monthly owner inspections of suppression system (nozzles, links, seals, condition); records kept	11.2.1			
Semiannual professional inspection by licensed contractor; reports/tags on site for past 2 years	11.2			
Hood/duct cleaning frequency met (e.g., monthly high-volume, quarterly moderate, semiannual low, annual very low); cleaned to bare metal by certified service; labels/records on site	11.6 (Table 11.6)			
Solid-fuel appliances (if used): Monthly inspection for grease/ash/rust; proper suppression if not masonry	11.4, 12.1			
Operating instructions, schematics, drawings for exhaust/suppression systems on site	4.1.4, 10.9			
All inspections/cleanings by trained/certified personnel; maintenance logs kept \geq 2 years	11.1–11.6			
General Safety and Equipment				
Trash containers $>$ 20 gal: noncombustible with self-closing lids	4.1			

Employees trained on safe equipment operation (fuel-air mixtures, explosion hazards, ignition sources, controls)	4.8, 11.1			
Oven racks/trays noncombustible and easily cleanable	12.1			
Equipment securely anchored; installation certified compliant	4.1			
No flammable materials near cooking areas; flames clear of obstructions	4.1, 12.1			