
Hello,
Here is the information on the property on Franklin. (Snak Shak and Lance Tools)

Current Occupancy: Snack Shack

Year Building built: 1974

Updates about (2012-2013) Mini wall by cash register.

Electrical: New electrical panel around 11 years ago. most of the Outlets. Electrical panel pictures attached.

Heating/AC: HVAC Gas. Location is On Roof. About 19 years old. Great shape. HVAC is serviced regularly . Forced air gas.

Plumbing: New plumbing except for the bathrooms, about 10 -12 years ago.

Roof: Membrain roof. Original.

Total Sq. Footage: 952.

Sprinklers (Y/N): No

1

4692 Franklin Blvd, Eugene, OR 97403

Current Occupancy: Lance Tools

Year Building built: 1974

Updates (year) – No updates

Electrical: We will request a electrical panel. No updates.

Heating/AC: Plug In heater

Plumbing: yes

Roof: Metal roof. Original

Total Sq. Footage: 885

Sprinklers (Y/N): No

Royal Flush Environmental

4325 Commerce St
Ste 111-406
Eugene, OR, 97402

Ph: (541) 687-6764

Email: AR@ROYALFLUSHENV.COM



INVOICE

Billing Address	Customer # SNACKSHACK
SNACK SHACK 1169 E ST SPRINGFIELD, OREGON, 97477	

Phone: 5413212651

Contact: KATH

Service Address	Site #1717
4690 FRANKLIN BLVD EUGENE OR 97403 4690 FRANKLIN BOULEVARD EUGENE, OREGON, 97403	

Phone: 5417412111

Contact: KATHY

Cust #	Date	Terms	Invoice P.O.#	Invoice #
SNACKSHACK	12/18/2023	DOR		2371

#	Description	Rate	Qty	Amt	Sur.	Tax	Tax%	Total
1.	PUMP SEPTIC TANK Surcharges: 0.00%	0.54	1200.00	648.00	0.00	0.00	0.000	648.00
Total:				648.00	0.00	0.00		648.00

Statement as of 12/18/2023	Current: 648.00	30 Day: 0.00	60 Day: 0.00	90 Day: 610.00	Total Due: 1,258.00
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Please detach here and return the bottom portion with your payment.

Div: RFE Cust #: SNACKSHACK Site #: 1717 Invoice #: 2371

From SNACK SHACK
1169 E ST
SPRINGFIELD, OREGON, 97477

Invoice #	2371
Total Pre-Tax	648.00
Total Tax	0.00
Total	648.00
Paid Amt	0.00
Balance	648.00

To ROYAL FLUSH ENVIRONMENTAL
4325 COMMERCE ST
STE 111-406
EUGENE, OR, 97402

Royal Flush Environmental

4325 Commerce St
Ste 111-406
Eugene, OR, 97402

Ph: (541) 687-6764

Email: AR@ROYALFLUSHENV.COM



INVOICE

Billing Address	Customer # Mohit01
MOHIT SINGLA 4690 FRANKLIN BOULEVARD EUGENE, OREGON, 97403	

Phone: 5412957965

Contact: MOHIT SINGLA

Service Address	Site #16574
SNACK SHACK 4690 FRANKLIN BOULEVARD EUGENE, OREGON, 97403	

Phone: 5412957965

Contact: MOHIT SINGLA

Cust #	Date	Terms	Invoice P.O.#	Invoice #
Mohit01	12/18/2023	DOR		2369

#	Description	Rate	Qty	Amt	Sur.	Tax	Tax%	Total
1.	D.E.Q. INSPECTION	405.00	1.00	405.00	0.00	- Exempt -	- Exempt -	405.00
2.	LABOR: PLUMBING -ANTONIO	345.00	1.00	345.00	0.00	- Exempt -	- Exempt -	345.00
Total:				750.00	0.00	0.00		750.00

Statement as of 12/18/2023	Current: 750.00	30 Day: 0.00	60 Day: 0.00	90 Day: 0.00	Total Due: 750.00
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Please detach here and return the bottom portion with your payment.

Div: RFE Cust #: Mohit01 Site #: 16574 Invoice #: 2369

From MOHIT SINGLA
4690 FRANKLIN BOULEVARD
EUGENE, OREGON, 97403

Invoice #	2369
Total Pre-Tax	750.00
Total Tax	0.00
Total	750.00
Paid Amt	0.00
Balance	750.00

To ROYAL FLUSH ENVIRONMENTAL
4325 COMMERCE ST
STE 111-406
EUGENE, OR, 97402

WORK ACKNOWLEDGEMENT



Your Technician:
 Tharon Rice
 On site 12/18/2023 at 6:38am

From Umpqua Valley Fire Services,
 Inc.
 Remit To: 1353 SE Pine Street
 Roseburg, OR 97470
 (541) 726-7287

Date of Service | 12/18/2023
 Job No. | 31799754
 Type | Repair
 Invoice No. | 12471618
 PO No. | 2007499

Job For | Snack Shack
 4690 Franklin Blvd
 Eugene, OR 97403

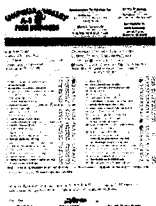
Services completed

🔥 Kitchen Fire Suppression - RangeGuard Rg4gs 4 gal Above back door

The cylinder is due for its 12 year hydrotest. Control head due for replacement due to manufacturer support. SVA needed.

Code	Item	Qty	Unit Price	Total
RCH 4GRG	🔥 4 Gal. Range Guard Recharge w/Valve Kit	1	\$745.00	\$745.00
LP SC Test	🔴 Low Pressure System Cylinder Hydrotest	1	\$25.00	\$25.00
	🔥 Range Control Head Upgrade	1	\$943.00	\$943.00
Pipe & Fittings	🔥 Pipe & Fittings, Cable, Conduit	1	\$93.36	\$93.36
Labor FS	🔥 Fire Suppression Labor Rate	3	\$75.00	\$225.00
GRAND TOTAL				\$2,031.36

Files and Photos



Comments

No Comments

Disclaimers and Warranties

Please do not pay from this unofficial work acknowledgement. You will receive an official QuickBooks invoice separately.

Signature

12/18/2023 10:20am PST

Thank You!

Accepted By: Tammy Carpenter

strawberry400.tc@gmail.com

UMPQUA VALLEY A-1 FIRE SERVICES



Umpqua Valley Fire Services, Inc.
1353 SE Pine St.
Roseburg, OR 97470
(541) 229-0911 • 800-842-3300
sales@uvfs.net

A-1 Fire Protection
3773 Main St.
Springfield, OR 97478
(541) 726-7287 • 800-842-3300

Medford / Ashland OR
(541) 772-1094 • 800-842-3300
Coos Bay / North Bend / Coast
(541) 756-6066 • 800-842-3300

Mail Payments To:
UVFS Accounting
1353 SE Pine St.
Roseburg, OR 97470

Portable Fire Extinguishers • Automatic Fire Systems • Back Flow Testing • Commercial & Residential Fire Protection Services
Fire Hydrant Service • Fire Training Classes • Mobile Service & Repair • Wet & Dry Fire Sprinklers Service

NAME Snack Shack
ADDRESS 4690 Franklin Blvd
CITY Eugene STATE OR
OWNER or MANAGER Kathie Knight
TELEPHONE NO. (541) 321-2651

INSPECTION DATE 12/18/23 SYSTEM 1 OF 1
 SEMI-ANNUAL RECHARGE INSTALLATION NEW
 AMEREX ANSUL ANSUL PIRANHA KIDDE
 PYRO-CHEM RANGE GUARD BUCKEYE
 SINGLE DOUBLE TRIPLE SIZE 4gal SLAVE SIZE N/A
MODEL NO. & TYPE Rg4gs FLOW POINTS-AVAIL 12 USED 10
LOCATION OF SYSTEM Above back door

	YES	NO	N/A		YES	NO	N/A
1. System interlocked with building fire alarm	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	25. Relight pilots	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. System discharged	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Piping/conduit securely bracketed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. All seals intact, no evidence of tampering	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. System piping clear of obstruction/vent plug	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. All appliances properly covered w/correct nozzles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Nozzles cleaned _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Duct & plenum covered w/correct nozzles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	29. Proper nozzle caps/covers in place _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Check positioning of all nozzles	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	30. Proper clearance flame to filters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Hood/duct penetrations sealed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	31. Proper separation between fryers & open flame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Grease accumulation <input type="checkbox"/> Excessive <input type="checkbox"/> Moderate <input type="checkbox"/> Light				32. Remote manual release seals in place	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Exhaust last clean date _____ CO: _____				33. System cartridge replaced/safety pins removed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
J. Exhaust fan in operating order	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	34. System operational and armed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Fan warning sign on hood	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	35. K class fire extinguisher in cooking area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Pressure gauge in proper range	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	36. 6" clearance on each end of hood	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Cylinder hydrostatic test date <u>12/23</u> or MFG date _____				37. All filters UL listed and in place	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Checked cartridge: Weight _____ HT _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	38. System installed per U.L. 300 standard & meets manufacturers U.L. listing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Inspect cylinder and mount	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	39. System complies w/NFPA 96/17A standards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Operated system from terminal link	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	40. 4A rated fire extinguisher (kitchen)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Checked travel of cable and link position	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	41. Proper ABC fire extinguisher for other areas	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Replaced fusible links mfg. date _____ 165° ___ 212° ___ 280° ___ 360° ___ 450° ___ 500° ___	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	42. Fire extinguishers properly serviced Date _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Fusible link type damper serviced. Qty _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. Personnel instructed in manual operation of system	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Check operation of remote manual release	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Personnel instructed on required monthly insp. of sys.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper location of remote manual release	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Personnel instructed on use of fire extinguishers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22. Checked operation of micro-switch	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Service and certification tag on system	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23. Checked operation of mech. or electric gas valve	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. Client verbally advised of deficiencies _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24. Properly functioning reset relay	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Client has given consent to make corrections	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Note: A copy will be forwarded to AHJ per NFPA 96 11.2.8. Non-compliant systems may fail to extinguish/suppress a fire.

Comments/Non Compliance All repairs have been complete

Duct Size 14" Round (ADP) 12" Round (/ Plenum Size 10' (ADP) 8' (ADP) Filter Size 20"x20" 4 each
Cooking Appliances Left to Right Fryer 16"x16" (F), 2 Burner 12"x24" (R), Griddle 60"x24" (ADPx3)

Tharon Rice _____ X _____
Technician Name Technician Signature Client's Authorized Agent (Signature)

WORK ACKNOWLEDGEMENT



Your Technician:
 Carson Ellis
 On site 12/18/2023 at 6:38am

From Umpqua Valley Fire Services, Inc.
 Remit To: 1353 SE Pine Street
 Roseburg, OR 97470
 (541) 726-7287

Date of Service 12/18/2023
 Job No. 31444972
 Type Inspection
 Invoice No. 12471621
 PO No.

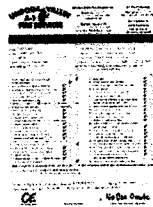
Job For Snack Shack
 4690 Franklin Blvd
 Eugene, OR 97403

Services completed

- EXT Inspection & Service
- Semi-Annual Kitchen Suppression

Code	Item	Qty	Unit Price	Total
FSC	Fuel Surcharge	1	\$4.95	\$4.95
CF Fee	Fire Marshall Compliance Report Fee	1	\$22.00	\$22.00
BRO G360ML	360D Fusible Link	1	\$15.00	\$15.00
BRO G450ML	450 ML Links	2	\$18.00	\$36.00
SYS SERVICE	Semi- Annual System Service	1	\$99.50	\$99.50
Annual	Fire Extinguisher Annual Maintenance	2	\$7.00	\$14.00
GRAND TOTAL				\$191.45

Files and Photos

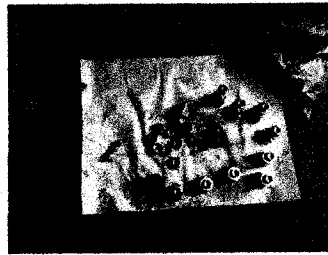


LIANGHUA VALLEY
A-T-1
PDR SERVICES

Item No.	Description	Qty	Unit	Price	Total
1
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79
80

No Disc Oracle

CE



Comments
No Comments

Signature

12/18/2023 10:36am PST

Thank you!

Accepted By: Tammy Carpenter

strawberry400.tc@gmail.com



UMPQUA VALLEY FIRE SERVICES, INC.

dba A-1 Fire Protection

Roseburg, Springfield, North Bend, Medford, Oregon

(541) 229-0911 - (541) 726-7287 - (800) 842-3300

Customer: Snack Shack

Date of Inspection: 12/18/23

Address: 4690 Franklin Blvd

City: Eugene State: OR Zip Code: 97403 Phone: (541) 321-2651

#	Location	Make	Type	Size	MFR/Hydro Date	New	Recharge	6yr	Hydro	Tag
1	Back door	Badger	K Class	6LTR	10/10/2019	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2	Behind counter	Amerex	ABC	10#	11/16/2010	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes:

No One Onsite

Technician Signature: CE Technician Name: _____ Date: 12/18/23

UMPQUA VALLEY A-1 FIRE SERVICES

Umpqua Valley Fire Services, Inc.
1353 SE Pine St.
Roseburg, OR 97470
(541) 229-0911 • 800-842-3300
sales@uvfs.net

A-1 Fire Protection
3773 Main St.
Springfield, OR 97478
(541) 726-7287 • 800-842-3300

Mail Payments To:
UVFS Accounting
1353 SE Pine St.
Roseburg, OR 97470

Medford / Ashland OR
(541) 772-1094 • 800-842-3300
Coos Bay / North Bend / Coast
(541) 756-6066 • 800-842-3300

Portable Fire Extinguishers • Automatic Fire Systems • Back Flow Testing • Commercial & Residential Fire Protection Services
Fire Hydrant Service • Fire Training Classes • Mobile Service & Repair • Wet & Dry Fire Sprinklers Service

NAME Snack Shack
ADDRESS 4690 Franklin Blvd
CITY Eugene STATE OR
OWNER or MANAGER Kathie Knight
TELEPHONE NO. (541) 321-2651

INSPECTION DATE 12/18/23 SYSTEM 1 OF 1
 SEMI-ANNUAL RECHARGE INSTALLATION NEW
 AMEREX ANSUL ANSUL PIRANHA KIDDE
 PYRO-CHEM RANGE GUARD BUCKEYE
 SINGLE DOUBLE TRIPLE SIZE 4gal SLAVE SIZE N/A
MODEL NO. & TYPE Rg4gs FLOW POINTS-AVAIL 12 USED 10
LOCATION OF SYSTEM Above back door

	YES	NO	N/A		YES	NO	N/A
1. System interlocked with building fire alarm	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	25. Relight pilots	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. System discharged	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	26. Piping/conduit securely bracketed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. All seals intact, no evidence of tampering	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. System piping clear of obstruction/vent plug	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. All appliances properly covered w/correct nozzles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Nozzles cleaned <u>9</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Duct & plenum covered w/correct nozzles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	29. Proper nozzle caps/covers in place <u>9</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Check positioning of all nozzles	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	30. Proper clearance flame to filters	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Hood/duct penetrations sealed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	31. Proper separation between fryers & open flame	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Grease accumulation <input checked="" type="checkbox"/> Excessive <input type="checkbox"/> Moderate <input type="checkbox"/> Light				32. Remote manual release seals in place	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Exhaust last clean date <u>08/22</u> CO: <u>Statewide</u>				33. System cartridge replaced/safety pins removed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Exhaust fan in operating order	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	34. System operational and armed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Fan warning sign on hood	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	35. K class fire extinguisher in cooking area	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Pressure gauge in proper range	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	36. 6" clearance on each end of hood	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Cylinder hydrostatic test date <u>12/23</u> or MFG date _____				37. All filters UL listed and in place	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Checked cartridge: Weight _____ HT _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	38. System installed per U.L. 300 standard & meets manufacturers U.L. listing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Inspect cylinder and mount	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	39. System complies w/NFPA 96/17A standards	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Operated system from terminal link	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	40. 4A rated fire extinguisher (kitchen)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17. Checked travel of cable and link position	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	41. Proper ABC fire extinguisher for other areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Replaced fusible links mfg. date <u>12/23</u> 165° _____ 212° _____ 280° _____ 360° <u>1</u> 450° <u>2</u> 500° _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	42. Fire extinguishers properly serviced Date <u>12/23</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19. Fusible link type damper serviced. Qty _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	43. Personnel instructed in manual operation of system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20. Check operation of remote manual release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Personnel instructed on required monthly insp. of sys.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper location of remote manual release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Personnel instructed on use of fire extinguishers	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22. Checked operation of micro-switch	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Service and certification tag on system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23. Checked operation of mech. or electric gas valve	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. Client verbally advised of deficiencies _____	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
24. Properly functioning reset relay	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	48. Client has given consent to make corrections	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Note: A copy will be forwarded to AHJ per NFPA 96 11.2.8. Non-compliant systems may fail to extinguish/suppress a fire.

Comments/Non Compliance System in good working condition.
NOTE: Hood past due for cleaning.

Duct Size 14" Round (ADP) 12" Round (/ Plenum Size 10' (ADP) 8' (ADP) Filter Size 20"x20" 4 each

Cooking Appliances Left to Right Fryer 16"x16" (F), 2 Burner 12"x24" (R), Griddle 60"x24" (ADPx3)

CE

Technician Name

Technician Signature

x No One Onsite

Client's Authorized Agent (Signature)