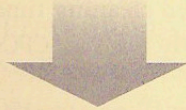


FEMA Recommended Decision Tree For Servicing Pre-Engineered Systems Protecting Commercial Cooking Operations

Is the Installed System a Dry Chemical or Wet Chemical?

DRY CHEMICAL



Replace the system with a new UL 300 Listed Wet Chemical System. Do not conduct a 6 year maintenance - Do not attempt to retain any existing control heads, nozzles, discharge piping, detection, or conduit per NFPA 96 - 2004 Edition. In if doubt, contact the system manufacturer for complete information concerning any components that may be able to be retained. Do not abandon in place any existing conduit, detectors or piping. All existing penetrations in the hood must be sealed per NFPA 96 - 2004 Edition.

Check with local AHJ for replacement requirements. Many jurisdictions are requiring replacement of Dry Chemical systems. Replacement requirement may be based on changes in the cooking line since the system was first installed/designed, changes in cooking media or upgrade requirements to be performed within a certain time frame.

If the system does not fall under any such local requirements, explain to the owner that original manufacturers warranty, product support and parts are no longer available. Any repairs and/or any discharge that may occur will require an immediate replacement incurring significant emergency costs and down time.

Note: If any deficiencies are found with the system and not repaired, or if the system does not conform to UL 300, the system should receive a RED TAG signifying those findings.

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WET CHEMICAL

Is the System Installed and Listed to UL 300?

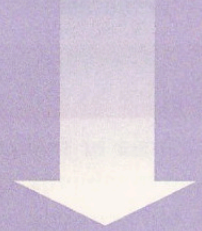
NO

Either replace the system or upgrade it to a UL 300 Listed system. Check with the manufacturer to see if the system is capable of being upgraded without losing its UL Listing. Also confirm with the manufacturer what, if any, components may be retained. Manufacturers' warranties and UL Listings may be voided if existing components are retained for use with the upgraded system.

Check with local AHJ for upgrade or replacement requirements. Many jurisdictions are requiring replacement or upgrade of non-UL 300 Listed Wet Chemical systems. Upgrade or replacement requirements may need to be performed within a certain time frame. Installations which took place in 1994 and prior may require such action due to changes in the cooking line since the system was first installed/designed, changes in cooking media or cooking equipment has been replaced.

YES

(go to next question)



Is the System Properly Designed for the Hazard?

NO

Record deficiencies and submit a quote to correct them to the owner/manager. Put documentation of deficiencies along with copy of the quotation in the service file. If possible have owner/operator sign the deficiency report and your proposal. This will insure that you communicated such deficiencies. Notify the local AHJ and/or insurance company where required or deemed appropriate.

Train cooking operation personnel on how to use the system. Training should include the proper use of the K class extinguisher as required per NFPA 10.

YES

Maintain the system in accordance with NFPA 17A, NFPA 96, the manufacturer's maintenance and installation manual, and applicable Codes and Statutes.

Train cooking operation personnel on how to use the system. Training should include the proper use of the K class extinguisher as required per NFPA 10.

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