

Central Florida Fire Academy

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Fire Inspector – Re-certification

August 26, 2010

Restaurant Fire Suppression Systems: Design, Plans Review Installation & Inspection
NFPA 1 ch. 50; NFPA Fire Protection Handbook 19th edition

- 08:30 – 11:30 Welcome and registration
Florida Statute 633
Florida Fire Prevention Code
Florida Administrative Code 69A
NFPA 17, 17A, 96
Restaurant Suppression Systems Overview
System Design Examples
- 11:30 – 12:30 Lunch (on your own)
- 12:30 – 15:30 Permit Submittal Documents
System Design & Installation Procedures
“As Built” Drawings
Functional Testing Procedures
Semi-Annual Service Procedures
Service Reporting Procedures
- 15:30 – Adjournment

OBJECTIVES:

Because cooking operations that produce grease laden vapors are found in every occupancy classification, “...cooking equipment fires account for a much larger share of fire and injuries than of direct losses or deaths.” (NFPA Fire Protection Handbook, 19th edition p. 12-151) It is the objective of this course to highlight the basis and reasons behind this statement and feature how the various components of pre-engineered suppression systems impact the overall building’s life safety components. Included are discussions and demonstrations involving ventilation components, hoods and hood construction, as well as the various kinds and types of extinguishing agents.