SITE survey. APP

SITE SURVEY REPORT

Fire Suppression System Inspection

Prepared for	Tumbleweed Stone Oven Pizza LLC
Date	14 Oct 2026
Site	Tumbleweed Stone Oven Pizza, Albuquerque, NM
Prepared by	J. Archuleta

FORM

Fire Suppression System Inspection

1. Site and visit

Project	Tumbleweed Stone Oven Pizza, Albuquerque, NM: kitchen hood suppression inspection (completed example)
Site address	2715 Pinon Ridge Road NE, Albuquerque, NM 87112
Client or owner	Tumbleweed Stone Oven Pizza LLC
Location (GPS)	35.1103, -106.5302
Inspection date	14 Oct 2026
Inspected by	J. Archuleta
Business or use of the building	Restaurant, 60 seats
Service company	High Desert Fire Systems LLC
Technician licence or certificate, if your state or city issues one	NM-CERT-EXAMPLE-01
Rules you work to	United States: fire code, NFPA standard and OSHA 1910.160
Type of visit	Semi-annual service

What this is. A record of the inspection of each fixed suppression system on site. The tasks and intervals come from the applicable NFPA standard, your fire code as adopted locally, and the maker's design and service manual. The form records what was checked and found; it does not certify the system.

OSHA 29 CFR 1910.160. Fixed systems are inspected annually by a person who knows the design and function of the system. The weight and pressure of refillable containers are checked at least every six months: a weight loss of more than 5 percent or a pressure loss of more than 10 percent means maintenance. Inspection and maintenance dates are recorded on the container, on a tag or in a central record. Many fire marshals require kitchen hood systems to be serviced at least every 6 months, for example the Kansas State Fire Marshal and the FDNY in New York City.

2. Protected areas and systems

Protected areas 1: Kitchen cook line

Protected area	Kitchen cook line
Type of area	Commercial kitchen

Systems in this area 1: KS-1 main hood

System ID or tag number	KS-1 main hood
System type	Kitchen wet chemical
Manufacturer and model	Ridgeline RK-3 pre-engineered wet chemical system
What it protects	2 fryers, 6-burner range and char-broiler under the Type 1 hood

Agent cylinders and containers 1: Agent tank, 3 gal

Cylinder or container	Agent tank, 3 gal
Pressure gauge	No gauge
Units used	lb
Full weight on the label	44
Weight now	43.8
Weight loss (%)	0.5
Manufacture or last hydrostatic test date on the cylinder	1 Jun 2021

Agent cylinders and containers 2: Expellant gas cartridge

Cylinder or container	Expellant gas cartridge
Pressure gauge	No gauge
Units used	lb
Full weight on the label	1.5
Weight now	1.49
Weight loss (%)	0.7
Nozzles in place, aimed at the hazards they protect, caps fitted and clean	Acceptable
Piping, brackets and conduit secure, no damage or grease build-up	Acceptable
Detection: fusible links or detectors in place, clean and undamaged	Acceptable
Manual pull station clear, marked for the hazard and on the way out	Acceptable
Fuel or power to the cooking appliances shuts off when the system operates	Acceptable

Alarm or fire alarm interface works	Acceptable
Hood, filters and duct in place, filters without gaps, no heavy grease build-up	Acceptable
Warning and caution signs at the entrance and inside the protected room	Not applicable
Pre-discharge alarm, delay and any hold or abort switch work	Not applicable
Hazard unchanged since design: same appliances, positions and room	Acceptable
Portable extinguisher for the hazard nearby	Acceptable
Fusible links last replaced	30 Sep 2025
Fusible links due for replacement	30 Sep 2026
Days until links are due (minus means overdue)	-14

> Fusible links are past the replacement date entered. Replace them and add an action.

Last service (from the tag)	16 Apr 2026
Next service due	16 Oct 2026
Service tag	Current tag, in date
System status	In service: defects to fix
What was found and done	Semi-annual service. System tested with the agent tank disconnected: detection line tripped, gas valve closed and the hood lights went off. Three fusible links replaced in April; the link over fryer 2 was missed and its date tag reads September 2025. No spare link of that rating on the van.

Photos (data plate, gauge, nozzles, links, pull station, defects)





System result	Action needed

Systems in this area 2: KS-2 pizza line hood

System ID or tag number	KS-2 pizza line hood
System type	Kitchen wet chemical
Manufacturer and model	Ridgeline RK-1.5 pre-engineered wet chemical system
What it protects	Gas pizza deck oven flue and the 2-burner sauce range

Agent cylinders and containers 1: Agent tank, 1.5 gal

Cylinder or container	Agent tank, 1.5 gal
Pressure gauge	No gauge
Units used	lb
Full weight on the label	22.5
Weight now	22.4
Weight loss (%)	0.4
Manufacture or last hydrostatic test date on the cylinder	1 Jun 2021
Nozzles in place, aimed at the hazards they protect, caps fitted and clean	Acceptable
Piping, brackets and conduit secure, no damage or grease build-up	Acceptable
Detection: fusible links or detectors in place, clean and undamaged	Acceptable
Manual pull station clear, marked for the hazard and on the way out	Acceptable
Fuel or power to the cooking appliances shuts off when the system operates	Acceptable
Alarm or fire alarm interface works	Acceptable
Hood, filters and duct in place, filters without gaps, no heavy grease build-up	Acceptable
Warning and caution signs at the entrance and inside the protected room	Not applicable
Pre-discharge alarm, delay and any hold or abort switch work	Not applicable
Hazard unchanged since design: same appliances, positions and room	Acceptable

Portable extinguisher for the hazard nearby	Acceptable
Fusible links last replaced	16 Apr 2026
Fusible links due for replacement	16 Apr 2027
Days until links are due (minus means overdue)	184
Last service (from the tag)	16 Apr 2026
Next service due	16 Oct 2026
Service tag	Current tag, in date
System status	In service
What was found and done	Tested with the agent tank disconnected: gas shut off to the range and oven. Nozzle caps all in place.

Photos (data plate, gauge, nozzles, links, pull station, defects)



System result	No defects found
Systems inspected	2
Systems out of service	0
Systems with fusible links overdue	1
Items needing action on the systems	1

3. Records and training

People who work in the protected areas know how to use the pull station and what to do on discharge	Acceptable

Inspection and service dates recorded on the container, a tag or a central record	Acceptable
Previous service reports kept on site	Acceptable
Total flooding areas covered by the emergency action plan	Not applicable
Record and training items needing action	0

4. Result, actions and sign-off

Items needing action	1
Result	Action needed before sign-off

Actions 1: Replace the fusible link over fryer 2 with the rating shown on the system design, and date-tag it.

Action	Replace the fusible link over fryer 2 with the rating shown on the system design, and date-tag it.
Priority	Within 24 hours
Who will do it	J. Archuleta, High Desert Fire Systems
Due by	15 Oct 2026
Status	Open
Actions still open	1
Decision	In service: defects to fix
Next check or re-inspection date	14 Apr 2027
Summary for the client	Both hood systems were serviced and tested with the agent tanks disconnected. Detection, gas shut-off, pull stations and nozzles worked as designed, and agent tank weights are within 1 percent of the label. One fusible link on KS-1, over fryer 2, is past its replacement date and will be replaced tomorrow. Both systems stay in service. New service tags hung, dated 14 October 2026.
Inspector name	J. Archuleta
Inspector signature	
Client or manager name	M. Tafoya

Client or manager signature

