

**Fire & Safety Co**

18 Shipyard Way

Unit 4

Bay City, CT 06705

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CT ELC.0198097

Kitchen Hood Suppression System Inspection Report

Property Anchor Steakhouse
Address 55 Dockside Rd
Bay City, CT 06705
Customer Anchor Restaurant Group

Date 9/23/2026
Inspector Luis Ortega

Hoods (2)

Hood	Location	Result
Broiler hood	Kitchen, north wall	PASS
Range hood	Kitchen, west wall	PASS

Broiler hood, Kitchen, north wall

Suppression system: Ansul · Appliances, left to right: Charbroiler, 2-basket fryer, Salamander

APPLIANCE COVERAGE, NOZZLES & PIPING

All appliances are properly covered with the correct nozzles	YES
Duct and plenum are covered with the correct nozzles	YES
All nozzles are correctly positioned	YES
System is installed in accordance with the manufacturer's UL listing	YES
Hood and duct penetrations are sealed with a weld or listed device	YES

SYSTEM CONDITION & AGENT

Seals are intact with no evidence of tampering	YES
System has not been discharged since the last service	YES
Pressure gauge is in the proper range, if gauged	YES
Cartridge weight, if applicable	11.5 g

Hydrostatic test date	12/21/2026
Six-year maintenance date	12/21/2026
Cylinder and mount inspected and in good condition	YES
OPERATIONAL TESTING	
System operates from the terminal link	YES
System operates properly from the remote pull station	YES
Micro switch operates properly	YES
Gas valve operates properly	YES
NOZZLES, LINKS & MECHANICAL COMPONENTS	
Nozzles cleaned	YES
Proper nozzle covers are in place	YES
Fusible links checked and cleaned	YES
Fusible links replaced <i>Links dated 2024. Replaced during this service.</i>	NO
Travel of cable nuts and S-hooks checked	YES
Piping and conduit are securely bracketed	YES
COOKING EQUIPMENT & HOOD CONDITIONS	
Proper separation between fryers and flame	YES
Proper clearance from flame to filters	YES
Exhaust fan is in operating order	YES
All filters are in place	YES
Fuel shut-off is in the on position	YES
RETURN TO SERVICE	
Manual and remote set, with seals in place	YES
System covers replaced	YES
System is operational with seals in place	YES
Slave system is operational	YES
Cylinder and mount cleaned	YES

SIGNAGE, EXTINGUISHERS & CERTIFICATION	
Fan warning sign is posted on the hood	YES
Personnel instructed in manual operation of the system	YES
Proper hand portable (Class K) extinguishers are present	YES
Portable extinguishers are properly serviced	YES
Service and certification tag is on the system	YES
AUTHORITY-REQUIRED ITEMS	
Suppression system meets the UL 300 standard	YES
All cooking appliances capable of producing grease-laden vapors are completely under the hood	YES
All piping and conduit are immobilized with proper hangers and brackets	YES
Appliance locations are consistent with the image or sketch on record	YES
For systems installed in 2018 or later, a placard showing the type and location of protected appliances is present and matches the installation	YES
All system controls and components are accessible and free from obstructions	YES
Operation of the fusible link line is not impaired by grease	YES
All sources of cooking heat shut down properly, and make-up air shuts down where present	YES
Extinguishing agent conforms to the manufacturer's requirements for this system	YES
Adequate supply of agent to meet the demand for complete coverage	YES
Nitrogen or carbon dioxide cylinder is fully charged, by weight	YES
Tamper seals on the suppression system were replaced	YES
Is the system connected to a fire alarm panel?	YES
Fire alarm panel receives the proper signals on system activation	YES
Monitoring company received the signal	YES
Hood and exhaust system condition	Clean
Personnel advised of the importance of keeping the hood, ducts and filters clean	YES
Current tag placed on the agent cylinder and manual pull handle	YES
Tag colour placed	White

Range hood, Kitchen, west wall

Suppression system: Ansul · Appliances, left to right: 6-burner range, Flat top griddle

APPLIANCE COVERAGE, NOZZLES & PIPING	
All appliances are properly covered with the correct nozzles	YES
Duct and plenum are covered with the correct nozzles	YES
All nozzles are correctly positioned	YES
System is installed in accordance with the manufacturer's UL listing	YES
Hood and duct penetrations are sealed with a weld or listed device	YES
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System has not been discharged since the last service	YES
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Cylinder and mount inspected and in good condition	YES
OPERATIONAL TESTING	
System operates from the terminal link	YES
System operates properly from the remote pull station	YES
Micro switch operates properly	YES
Gas valve operates properly	YES
NOZZLES, LINKS & MECHANICAL COMPONENTS	
Nozzles cleaned	YES
Proper nozzle covers are in place	YES
Fusible links checked and cleaned	YES
Fusible links replaced	YES
Travel of cable nuts and S-hooks checked	YES
Piping and conduit are securely bracketed	YES

COOKING EQUIPMENT & HOOD CONDITIONS	
Proper separation between fryers and flame	YES
Proper clearance from flame to filters	YES
Exhaust fan is in operating order	YES
All filters are in place	YES
Fuel shut-off is in the on position	YES
RETURN TO SERVICE	
Manual and remote set, with seals in place	YES
System covers replaced	YES
System is operational with seals in place	YES
Slave system is operational	YES
Cylinder and mount cleaned	YES
SIGNAGE, EXTINGUISHERS & CERTIFICATION	
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SIGNATURES



Inspector: Luis Ortega

Date: 9/23/2026

This inspection was performed in accordance with NFPA 96.