



**Celina Fire Prevention Division**  
1413 S. Preston Road, Celina, Texas 75009  
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**Mobile "Hot" Food Unit**

*This inspection checklist is provided as a courtesy to assist with your kitchen hood suppression installation requirements*

Project Name: \_\_\_\_\_

Permit # \_\_\_\_\_

Address: \_\_\_\_\_

City, State & Zip: \_\_\_\_\_

Date: \_\_\_\_\_

Phone Number: \_\_\_\_\_

**Y N N/A Appliances**

- Are the appliances within the perimeter of the hood a minimum of 6 inches?  
   Are deep fat fryers a minimum of 16" away from an open flame or have an 8" steel or tempered glass baffle installed?  
   Are the fuel fired appliances compliant?  
   Are the electrical appliances compliant?

**Y N N/A Hood Suppression System**

- Does the vent hood suppression system have a current certification tag?

**Y N N/A Compressed Gas Cylinders**

- Do gas cylinders have a current DOT certification?  
   Are cylinders properly stored?  
   Are cylinders protected from physical damage?  
   Are cylinders, fittings, hoses and/or piping free of physical damage?

**Y N N/A Generator**

- Is the generator compliant?  
   Are fuels and/or electrical wiring compliant?

**Y N N/A Fire Extinguishers**

- Is a "K" Class extinguisher present and have current certification tag?  
   Do all extinguishers have current certification tags?  
   Are all extinguishers mounted properly?  
   Are all extinguisher brackets free of damage?

**Y N N/A Electrical Systems**

- Are electrical systems compliant?  
   Are approved extension cords present?  
   Are approved multi-plug adaptors present?

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Inspector's Name: \_\_\_\_\_

Contractor's Name & License # \_\_\_\_\_