

Code	Code Title	Description	Pass	Fail	N/A
IFC 319.3	Exhaust Hood	Cooking equipment that produces grease-laden vapors shall be provided with a Type 1 kitchen exhaust hood.			
IFC 607.3.3.1	Cleaning Frequency	Commercial cooking systems cleaned and inspected by qualified individuals.			
		* High Volume operations 24 hour cooking, charbroiling and wok (every 3 months)			
		* Cooking operations utilizing solid fuel-burning cooking appliances (every month)			
		* All other cooking operations (every 6 months)			
IFC 607.3.3.3	Records	Records for cleanings shall state the individual and company performing the cleaning and the date the cleaning was completed.			
IFC 607.3.3.3.1	Tags	When a commercial kitchen hood or duct system is inspected: a tag containing the service provider, name, address, telephone number and date of service shall be maintained.			
IFC 904.2.2	Extinguishing System Required	Commercial cooking appliances producing grease vapors shall have an automatic fire extinguishing system.			
IFC 904.12.5.2	Extinguishing System Service	Automatic fire-extinguishing systems shall be serviced and inspected every 6 months and after activation of the system. Inspection and service shall be completed by a licensed contractor. Inspection tags by service provider shall be attached to the extinguishing system.			
IFC 904.12.5.3	Fusible Link Replacement	Fusible links shall be replaced annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.			
IFC 906.4.2	Class K Portable Extinguisher	Where hazard areas include deep fat fryers, listed Class K extinguishers shall be provided.			
IFC 906.5	Extinguisher Location	Portable fire extinguishers shall be in clear view and immediately available for use.			
IFC 906.7	Hangers and Brackets	Fire extinguisher's shall be installed on the hanger's or brackets.			
IFC 906.2.1	Records and Tags	Tags of the fire extinguisher inspection including company name, contact information, inspection date and inspector license shall be attached to each fire extinguisher.			
IFC 906.4.2	Fryer's	Deep fat fryers must have a metal cover and an 8" splashguard is required between fryer and open flame.			
IFC 604.1	Reduction of Electrical Hazards	Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.			
IFC 604.4	Multiplug Adapters	Multiplug adapters, such as cube adapters or unfused plug strips shall be prohibited.			
IFC 604.5	Extension Cords	Extension cords and flexible cords shall not be a substitute for permanent wiring.			
		Mobile Retail Food Vendors are subject to safety spot checks			
		Critical Safety Spot Check Violations: Lacks current fire suppression system inspection, Lacks current cleaning documentation of hood and suppression system, excessive grease build-up.			