

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/22/24

Property

CANTERBURY STREET SCHOOL

129 CANTERBURY ST

WORCESTER, MA, 01603

Inspection Ref #: 32665009

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer	BUCKEYE	Model	BFR-15
Cyl 1 Manuf. Date	Cyl 1 Last Hydro		Cyl 1 Next Hydro
2015	N/A		2027
Location of Shut Off	Shunt trip	Location of Pull Station	Kitchen back door
Fuel Shutoff	Electric	Cartridge Info	Sm. Cartridge (02/2024)
Number of Links	4	Type	Wet Chem
Location of System	Kitchen - above 3-bay sink		
Protected Appliances from Left to Right			
Appliance 1			

QUESTIONS


Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	Yes
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

I state that the information on this form is correct at the time and place of my inspection , and all equipment tested at this time was left in operational condition upon completion of this inspection except as noted.

Inspector Name	Signature	Date Completed
Anthony Tiberii		02/22/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/22/24

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/21/24

Property

CLAREMONT ACADEMY - (FORMALLY ALL SCHOOL)

15 CLAREMONT ST

WORCESTER, MA, 01610

Inspection Ref #: 32665002

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA 01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer	RANGE GUARD	Model	RG-4GT
Cyl 1 Manuf. Date	Cyl 1 Last Hydro	Cyl 1 Next Hydro	
2002	2014	2026	
Location of Shut Off	Above ceiling (marked tile)	Location of Pull Station	Left of dish room
Fuel Shutoff	Electric, Gas	Cartridge Info	12g Co2 (02/2024)
Number of Links	4	Type	Wet Chem
Location of System	CAFETERIA - left of dish room / above hood (marked tile)		

Protected Appliances from Left to Right

Appliance 1

QUESTIONS


Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	Yes
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

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Inspector Name	Signature	Date Completed
Anthony Tiberii		02/21/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/21/24

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/20/24

Property

FOREST GROVE MIDDLE SCHOOL

495 GROVE STREET

WORCESTER, MA, 01605

Inspection Ref #: 32665001

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer	KIDDE	Model	WHDR400M
Cyl 1 Manuf. Date	Cyl 1 Last Hydro		Cyl 1 Next Hydro
2004	2016		2028
Location of Shut Off	Shunt trip	Location of Pull Station	Left of hood
Fuel Shutoff	Electric	Cartridge Info	N/A
Number of Links	2	Type	Wet Chem
Location of System	KITCHEN - left of hood		
Protected Appliances from Left to Right			
Appliance 1			
Appliance 2			

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	Yes
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	N/A	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

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Inspector Name	Signature	Date Completed
Anthony Tiberii		02/20/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/20/24

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/22/24

Property

NELSON PLACE SCHOOL

35 NELSON PLACE

WORCESTER, MA, 01605

Inspection Ref #: 32665014

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer			ANSUL		Model		R102 - 6 GAL		
Cyl 1 Manuf. Date			Cyl 1 Last Hydro			Cyl 1 Next Hydro			
2017			N/A			2029			
Cyl 2 Manuf. Date		Cyl 2 Last Hydro		Cyl 2 Next Hydro		Cyl 3 Manuf. Date		Cyl 3 Last Hydro	Cyl 3 Next Hydro
2017		N/A		2029					
Location of Shut Off				Elec. G.V.		Location of Pull Station			
Fuel Shutoff				Electric, Gas		Cartridge Info			
Number of Links				7		Type			
Location of System				CAFETERIA - left of range hood, on wall					

Protected Appliances from Left to Right

Appliance 1
Appliance 2

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	N/A
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

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Inspector Name	Signature	Date Completed
Anthony Tiberii		02/22/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/22/24

Report of Inspection/Test

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02/21/24

Property

NORTH HIGH SCHOOL

140 HARRINGTON WAY

WORCESTER, MA, 01604

Inspection Ref #: 32665019

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer		TILT SKILLET HOOD - ANSUL		Model		R102 - 4.5 Gal					
Cyl 1 Manuf. Date			Cyl 1 Last Hydro			Cyl 1 Next Hydro					
2011			2023			2035					
Cyl 2 Manuf. Date		Cyl 2 Last Hydro		Cyl 2 Next Hydro		Cyl 3 Manuf. Date		Cyl 3 Last Hydro		Cyl 3 Next Hydro	
2011		2023		2035							
Location of Shut Off				Elec. G.V.		Location of Pull Station				Left of hood	
Fuel Shutoff				Electric, Gas		Cartridge Info				101-30 (2023)	
Number of Links				3		Type				Wet Chem	
Location of System				Rear Hood (tilt skillet)							
Protected Appliances from Left to Right											
Appliance 1											

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	N/A
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/21/24
Property
NORTH HIGH SCHOOL
140 HARRINGTON WAY
WORCESTER, MA, 01604
Inspection Ref #: 32665019

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923
(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer			PIZZA & OVEN HOODS - ANSUL		Model		R102 - 9 Gal		
Cyl 1 Manuf. Date			Cyl 1 Last Hydro			Cyl 1 Next Hydro			
2011			2023			2035			
Cyl 2 Manuf. Date		Cyl 2 Last Hydro		Cyl 2 Next Hydro		Cyl 3 Manuf. Date		Cyl 3 Last Hydro	Cyl 3 Next Hydro
2011		2023		2035		2011		2023	2035
Location of Shut Off				Elec. G.V.		Location of Pull Station		Right of pizza hood	
Fuel Shutoff				Electric,Gas		Cartridge Info		DT (2022)	
Number of Links				8		Type		Wet Chem	
Location of System				PIZZA/OVEN HOODS - right side end cabinet of pizza hood					
Protected Applicances from Left to Right									
Appliance 2									

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	N/A
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	N/A
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

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Anthony Tiberii		02/21/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/21/24

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/21/24

Property

QUINSIGAMOND SCHOOL

14 BLACKSTONE RIVER ROAD

WORCESTER, MA, 01607

Inspection Ref #: 32665015

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer			ANSUL		Model		R102 - 6 Gal			
Cyl 1 Manuf. Date			Cyl 1 Last Hydro			Cyl 1 Next Hydro				
2010			2022			2034				
Cyl 2 Manuf. Date		Cyl 2 Last Hydro		Cyl 2 Next Hydro		Cyl 3 Manuf. Date		Cyl 3 Last Hydro	Cyl 3 Next Hydro	
2010		2022		2034						
Location of Shut Off				Basement		Location of Pull Station				Left of office door
Fuel Shutoff				Electric,Gas,Mechanical		Cartridge Info				DT (2017)
Number of Links				3		Type				Wet Chem
Location of System				CAFETERIA - on wall outside office						

Protected Appliances from Left to Right

Appliance 1
Appliance 2

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	N/A
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	Yes
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies


None

Inspector Signature

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Inspector Name	Signature	Date Completed
Anthony Tiberii		02/21/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/21/24

Report of Inspection/Test

Semiannual NFPA 96 17/17A

02/22/24

Property

DR ARTHUR F SULLIVAN MIDDLE SCHOOL

140 APRICOT STREET

WORCESTER, MA, 01603

Inspection Ref #: 32665000

Technician: Anthony Tiberii



44 Garden St, Unit 1, Danvers, MA
01923

(978) 304-1506

Report of Inspection/Test

Kitchen Hood Information

Manufacturer			ANSUL		Model			R102 - 6 Gal					
Cyl 1 Manuf. Date			Cyl 1 Last Hydro			Cyl 1 Next Hydro							
2016			N/A			2028							
Cyl 2 Manuf. Date		Cyl 2 Last Hydro		Cyl 2 Next Hydro		Cyl 3 Manuf. Date		Cyl 3 Last Hydro		Cyl 3 Next Hydro			
2016		N/A		2028									
Location of Shut Off					Behind convection ovens		Location of Pull Station					Left of kitchen office	
Fuel Shutoff					Gas,Mechanical		Cartridge Info					DT (2016)	
Number of Links					5		Type					Wet Chem	
Location of System												Kitchen - across from ovens on wall	
Protected Appliances from Left to Right													
Appliance 1													
Appliance 2													

QUESTIONS

Check if seals intact, evidence of tampering	Yes	Pressure gauge in proper range (If gauged)?	N/A
Inspect cylinder and mount	Yes	Test for proper operation from remote	Yes
Operate system from terminal link	Yes	Check travel of cable nuts/S-hooks	Yes
Replaced fuse links with new links?	Yes	Check operation of fuel shut off	Yes
Check cartridge weight (If applicable)	Yes	Hood/duct penetrations sealed w/weld or UL device?	Yes
Piping & conduit securely bracketed?	Yes	All appliances properly covered w/correct nozzle?	Yes
Duct and plenum covered w/correct nozzles?	Yes	Are the proper nozzle covers in place?	Yes
Exhaust fan in operating order ?	Yes	Does the makeup air shut down?	N/A
System interlocked with building fire alarm?	Yes	Fan warning sign on hood?	Yes
Proper separation between fryers and flame?	N/A	K class fire extinguisher in cooking area?	Yes
Personnel instructed in manual operation of system?	Yes	System operational, seals in place, & tag on system?	Yes
Slave system operational (if applicable)?	N/A	System installed in accordance w/MFG and UL 300 listing?	Yes
Suppression system is compliant?	PASS		

Deficiencies

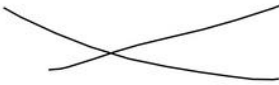
None

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Inspector Name	Signature	Date Completed
Anthony Tiberii		02/22/24

Customer Signature

Customer Name	Signature	Date Completed
Tom Barrett		02/22/24