

TFM03 Extinguisher Type K Practice Exam (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. Maintenance is performed on systems serving commercial cooking operations on what schedule?**
 - A. Monthly**
 - B. Weekly**
 - C. Biweekly**
 - D. Daily**

- 2. Upblast fans should drain into a grease receptacle with capacity not exceeding how many gallons?**
 - A. Not exceed 5 gallons**
 - B. Not exceed 1 gallon**
 - C. Not exceed 2 gallons**
 - D. Not exceed 0.5 gallons**

- 3. Gas-fueled appliances shall have a minimum clearance from the flue outlet.**
 - A. 12 Inches**
 - B. 24 Inches**
 - C. 18 Inches**
 - D. 6 Inches**

- 4. Manual actuators shall be located between ten and twenty feet from the system.**
 - A. 5 to 10 feet**
 - B. 10 to 20 feet**
 - C. 20 to 30 feet**
 - D. 0 to 5 feet**

- 5. NFPA 70 is commonly associated with which topic?**
 - A. Electrical safety**
 - B. Fire alarm systems**
 - C. Emergency exits**
 - D. Industrial hygiene**

- 6. The maximum force for manual actuators is how many pounds?**
- A. 60 lbs**
 - B. 40 lbs**
 - C. 20 lbs**
 - D. 80 lbs**
- 7. Upon activation of the extinguishing system, which action should be taken with energy sources?**
- A. Shutoff**
 - B. Isolate energy**
 - C. Deactivate system**
 - D. Cut power to sensors**
- 8. High-volume cooking operations maintenance occurs on a quarterly basis.**
- A. Daily**
 - B. Quarterly**
 - C. Monthly**
 - D. Annually**
- 9. Deep fat fryers shall be installed with how much space around them?**
- A. 8 in**
 - B. 16 in space**
 - C. 12 in**
 - D. 20 in**
- 10. An approved weekly recorded inspection consists of**
- A. Log entries**
 - B. Photographs**
 - C. Video recordings**
 - D. Oral notes**

Answers

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1. A
2. B
3. C
4. B
5. A
6. B
7. A
8. B
9. B
10. A

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Explanations

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1. Maintenance is performed on systems serving commercial cooking operations on what schedule?

- A. Monthly**
- B. Weekly**
- C. Biweekly**
- D. Daily**

Regular maintenance on systems serving commercial cooking operations is performed on a monthly basis. The kitchen environment is high-risk—grease, heat, and heavy use mean components can loosen, seals can fail, and obstructions can develop. Monthly checks help ensure the system will operate correctly when needed by confirming accessibility of pull stations, intact tamper seals and tags, clear discharge paths and nozzles, and that the gauge and overall condition of the system are within specification. This frequency balances safety with practicality, catching issues early without requiring daily or weekly interruptions. Note that some aspects may require more thorough annual servicing by a qualified technician, but the routine upkeep you perform monthly keeps the system ready.

2. Upblast fans should drain into a grease receptacle with capacity not exceeding how many gallons?

- A. Not exceed 5 gallons**
- B. Not exceed 1 gallon**
- C. Not exceed 2 gallons**
- D. Not exceed 0.5 gallons**

Upblast fans deal with hot, grease-laden air, and any grease that collects in the drain path becomes a potential fire fuel. Limiting the grease receptacle to a small capacity means it has to be emptied and serviced frequently, so grease doesn't build up and create a fire hazard or spill into the ductwork. A small container also makes inspection and cleaning easier and helps keep the system within safety and maintenance guidelines. If the receptacle were larger, more grease could accumulate, increasing fire risk and making maintenance more cumbersome, with a higher chance of overflow during busy periods. A very tiny receptacle would be impractical due to constant servicing, but the standard practice aims for a limited capacity to minimize grease load and support safe, regular maintenance.

3. Gas-fueled appliances shall have a minimum clearance from the flue outlet.

- A. 12 Inches
- B. 24 Inches
- C. 18 Inches**
- D. 6 Inches

Keeping a safe distance between the flue outlet and nearby materials is about preventing heat from causing fires and ensuring proper venting. The exhaust from a gas-fired appliance is hot and can transfer enough heat to ignite combustibles or damage surfaces if they're too close. A minimum clearance creates a cushion so heat doesn't reach walls, cabinets, or other combustible items, and it also helps keep the vent path clear for efficient exhaust and for maintenance access. Codes set this distance to balance safety with practical installation, accounting for the appliance's heat output and the surrounding environment. If space makes meeting the clearance difficult, the installation must use approved shielding or relocate the appliance to satisfy the requirement and maintain safe venting.

4. Manual actuators shall be located between ten and twenty feet from the system.

- A. 5 to 10 feet
- B. 10 to 20 feet**
- C. 20 to 30 feet
- D. 0 to 5 feet

The key idea is to place manual alarm actuators where people can reach them quickly without crowding the equipment itself. Being between ten and twenty feet from the system provides a practical balance: you're close enough that someone can trigger the alarm within a short walk, but not so close that the area around the main system becomes crowded or prone to accidental activation. If the distance were shorter than ten feet, there's a higher chance of nuisance activations or interference with the equipment. If it were farther than twenty feet, the time to reach the actuator increases, which can delay alerting others and the fire response.

5. NFPA 70 is commonly associated with which topic?

- A. Electrical safety**
- B. Fire alarm systems
- C. Emergency exits
- D. Industrial hygiene

NFPA 70, the National Electrical Code, focuses on electrical safety in the design, installation, and inspection of electrical systems. This question hinges on recognizing that NFPA 70 is the primary standard for how electrical work should be done to prevent shocks, electrocution, and electrical fires, covering areas like wiring methods, conductor sizing, overcurrent protection, grounding, and equipment compatibility. Other topics are governed by different codes—fire alarm systems by NFPA 72, emergency exits and life-safety egress by NFPA 101—while industrial hygiene lies outside the scope of the electrical code. So the best fit is electrical safety.

6. The maximum force for manual actuators is how many pounds?

- A. 60 lbs**
- B. 40 lbs**
- C. 20 lbs**
- D. 80 lbs**

Actuation force on a manual extinguisher must be easy enough for most people to apply quickly, even with gloves or in heat, but not so easy that the handle could be accidentally pressed during normal handling. Forty pounds is used as the upper limit because it keeps the effort within reach for a wide range of users while maintaining control to prevent accidental discharge. Forces much higher would make quick activation difficult for many people, delaying suppression. A force that's too low could increase the risk of inadvertent activation. So forty pounds is the practical, safe maximum for manual actuators.

7. Upon activation of the extinguishing system, which action should be taken with energy sources?

- A. Shutoff**
- B. Isolate energy**
- C. Deactivate system**
- D. Cut power to sensors**

When a kitchen extinguishing system is activated, the priority is to remove energy that could feed the fire or create hazards for responders. Shutting off energy sources—such as electrical power to equipment in the hood and any gas supplies to cooking appliances—helps prevent re-ignition, stops fuel flow, and reduces risks from energized components as the suppression agent does its job. This direct action is the clearest, most effective step to stabilize the area during discharge of the agent and to protect anyone nearby. Isolating energy can be part of the process, but it's less precise because it may not guarantee all power and fuel sources are fully disconnected. Deactivating the system would defeat the purpose of the activation and prevent the agent from doing its job. Cutting power only to sensors doesn't address the other energy sources that could keep the area hazardous or fuel a fire.

8. High-volume cooking operations maintenance occurs on a quarterly basis.

- A. Daily
- B. Quarterly**
- C. Monthly
- D. Annually

High-volume cooking operations require regular attention to the kitchen fire suppression system because grease buildup and constant use can affect its reliability. A quarterly maintenance cadence is designed to keep the system ready by catching issues like clogged or misaligned discharge nozzles, degraded seals, or activation mechanism problems before a fire occurs, without the cost and disruption of monthly service. This interval typically involves a licensed technician performing a thorough inspection, testing the discharge, verifying the manual pull and detection components, and checking gauges and the overall condition of the system. Daily or weekly checks by staff focus on cleanliness and basic readiness, while annual service alone could allow problems to go unnoticed for too long, making quarterly the most practical balance for high-volume kitchens.

9. Deep fat fryers shall be installed with how much space around them?

- A. 8 in
- B. 16 in space**
- C. 12 in
- D. 20 in

Clearance around deep fat fryers is about giving heat and grease a safe buffer while keeping the area accessible for cleaning and service. Fryers radiate a lot of heat and release grease-laden vapors, so having a sufficient gap to walls and equipment helps prevent overheating of nearby surfaces and reduces grease buildup in hard-to-reach spots. A sixteen-inch space provides a practical safety margin that supports proper cleaning, maintenance, and the effectiveness of the hood and fire suppression system. Too little space can trap heat and grease, increasing fire risk and making service access harder, while more space than required—though not harmful—uses floor space without added safety benefit. That's why sixteen inches is the recommended distance.

10. An approved weekly recorded inspection consists of

- A. Log entries**
- B. Photographs
- C. Video recordings
- D. Oral notes

Written documentation of weekly inspections provides an auditable, traceable record of who performed the inspection, when it was done, what was checked, what was found, and what actions were taken. This standardized log entry creates a permanent, searchable record that can be reviewed for compliance and accountability, and it supports timely follow-up. Photographs or video can illustrate conditions, but they don't replace the formal written record needed for an official weekly inspection. Oral notes lack permanence and standardization, making them unreliable as the official record.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://tfm03.examzify.com>

We wish you the very best on your exam journey. You've got this!

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