

TFM03 EXTINGUISHER TYPE K PRACTICE EXAM (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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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. What is the minimum clearance from the duct or exhaust fan to a noncombustible or limited interior surface?**
 - A. 4 inches
 - B. 8 inches
 - C. 6 inches
 - D. 12 inches

- 2. What is the minimum clearance from the duct to a combustible interior surface?**
 - A. 18 inches
 - B. 12 inches
 - C. 24 inches
 - D. 6 inches

- 3. 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

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

- 5. When should you call the fire department in a Class K fire scenario?**
 - A. If the fire can be controlled quickly.
 - B. If the fire is spreading and occupants are at risk.
 - C. If the fire cannot be controlled quickly, if it is spreading, or if occupants are at risk or trapped.
 - D. Never call the fire department.

- 6. Wet chemical containers shall be located at what distance from hazard?**
- A. 5 to 10 feet from hazard
 - B. 10 to 20 feet from hazard
 - C. 20 to 30 feet from hazard
 - D. Directly adjacent to hazard
- 7. How should you position yourself relative to a kitchen fire when using a Class K extinguisher?**
- A. Stand directly in front of the fire
 - B. Move around the fire so you can approach from behind
 - C. Stand at a safe distance with a clear exit path and aim from the side, sweeping across the surface
 - D. Stay in the kitchen corner away from the fire
- 8. Which description best fits the monthly inspection requirement?**
- A. Weekly
 - B. Monthly
 - C. Quarterly
 - D. Annually
- 9. Bulb-type sprinklers and non-metallic fusible links shall be replaced**
- A. Annually
 - B. Monthly
 - C. Semiannually
 - D. Quarterly
- 10. Which action contributes to ongoing readiness of fire extinguishers in a kitchen?**
- A. Regular staff training on handling and storage.
 - B. Never checking the unit's pressure gauge.
 - C. Moving extinguishers to a locked cabinet.
 - D. Requiring customers to carry extinguishers.

Answers

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

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Explanations

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1. What is the minimum clearance from the duct or exhaust fan to a noncombustible or limited interior surface?

- A. 4 inches
- B. 8 inches
- C. 6 inches**
- D. 12 inches

Minimum clearance around a duct or exhaust fan to noncombustible or limited interior surfaces is six inches. This gap provides a safety buffer so heat, grease, or other buildup on the duct can't easily transfer to nearby materials, helping prevent ignition risks while also giving space for inspection and maintenance. Even when the adjacent surface is noncombustible or only has limited fire resistance, keeping this six-inch distance is the standard requirement to maintain safe operation and service access. The other distances do not meet this minimum, so six inches is the correct measure.

2. What is the minimum clearance from the duct to a combustible interior surface?

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

Heat from ductwork can radiate and transfer enough energy to ignite nearby combustible interior surfaces. Keeping a safe buffer between the duct and such surfaces reduces the ignition risk and makes maintenance and inspection easier. The minimum distance established for this clearance is eighteen inches, providing an adequate safety margin under normal conditions. Going closer increases the fire risk, while a larger gap is acceptable but simply exceeds the minimum requirement. In some situations—like exceptionally hot ducts, special insulation, or specific local codes—a greater clearance may be required, so always refer to the applicable code for the exact scenario.

3. 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

Manual actuators are placed at a practical distance to balance quick access with safety. Positioning them between ten and twenty feet from the system makes them reachable quickly by people in typical work areas without placing them in the most hazardous zone or directly in the line of heat or flames. If the devices were placed much closer, they could be more prone to accidental activation or damage from cooking heat and splatter. If they were placed farther away, it would take longer for someone to reach the actuator, delaying manual activation and potentially reducing the effectiveness of the extinguishing action. So the ten-to-twenty-foot range is chosen to optimize both accessibility and safety.

4. 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.

5. When should you call the fire department in a Class K fire scenario?

- A. If the fire can be controlled quickly.
- B. If the fire is spreading and occupants are at risk.
- C. If the fire cannot be controlled quickly, if it is spreading, or if occupants are at risk or trapped.**
- D. Never call the fire department.

Grease and cooking-oil fires can climb to very high temperatures and spread quickly because oil can splatter and rekindle. The safest rule is to call the fire department when you cannot control the fire quickly, when it is spreading, or when occupants are at risk or trapped. If you can contain a small, contained grease fire with a properly rated extinguisher and no one is in danger, you might not need to call immediately, but any sign of rapid growth, spreading flames, or people in danger means professional help should be on the way. Waiting in hopes it stays small is risky because oil fires can surge or reignite unexpectedly. The other options either underestimate the danger or suggest never calling, which isn't appropriate for a grease fire.

6. Wet chemical containers shall be located at what distance from hazard?

- A. 5 to 10 feet from hazard
- B. 10 to 20 feet from hazard**
- C. 20 to 30 feet from hazard
- D. Directly adjacent to hazard

Keeping wet chemical containers at a safe distance from the hazard reduces the risk of heat, flames, or heat-induced damage affecting the containers, while still allowing quick access in an emergency. The ten-to-twenty-foot range provides a practical buffer from the immediate danger zone without making retrieval cumbersome in a busy kitchen. Being closer (five to ten feet or directly adjacent) increases vulnerability to heat exposure, while being much farther (twenty to thirty feet) can hinder fast response.

7. How should you position yourself relative to a kitchen fire when using a Class K extinguisher?

- A. Stand directly in front of the fire
- B. Move around the fire so you can approach from behind
- C. Stand at a safe distance with a clear exit path and aim from the side, sweeping across the surface**
- D. Stay in the kitchen corner away from the fire

For a kitchen grease fire, you want to be at a safe distance with a clear exit path and approach from the side, sweeping the agent across the surface. This approach lets you apply the wet chemical effectively to the oil layer without getting trapped by heat or flames. The wet chemical reacts with fats to form a soapy layer that cools and smothers the fire, so sweeping across the entire surface helps ensure all burning oil is treated and reduces the chance of reignition. Standing directly in front exposes you to radiant heat and possible flare-ups, while moving around to come from behind could trap you if the fire shifts, and staying in a corner away from the fire won't reliably extinguish it or keep a safe escape route open.

8. Which description best fits the monthly inspection requirement?

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

Monthly inspection means doing a quick visual check once a month to ensure the extinguisher is in its place, accessible, unobstructed, with the label legible, the tamper seal intact, and the pressure gauge in the operable range. This keeps the unit ready for use between the more thorough annual service. Weekly would be unnecessarily frequent, while quarterly or annual checks don't verify readiness as often as needed. So monthly best describes the routine requirement.

9. Bulb-type sprinklers and non-metallic fusible links shall be replaced

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

Heat-sensitive components must be kept fresh through regular replacement to ensure they will operate correctly when temperatures rise. Bulb-type sprinklers rely on a glass bulb filled with a liquid that expands and breaks at the rated heat. If the bulb ages, becomes brittle, or develops microcracks, it can fail to rupture when needed or leak, compromising performance. Replacing bulbs on a set schedule helps prevent a hidden failure from ruining a fire response. Non-metallic fusible links perform a similar role in triggering or releasing parts of the system when exposed to heat. Aging, moisture, or insulation degradation can impair their ability to melt at the correct temperature, or they can become damaged, leading to delayed or false responses. An annual replacement practice minimizes these risks and aligns with standard maintenance recommendations for keeping heat-activated devices dependable. Other intervals would either be too frequent for these fragile components or not sufficient to catch aging and damage, making annual replacement the most reliable choice for maintaining system readiness.

10. Which action contributes to ongoing readiness of fire extinguishers in a kitchen?

A. Regular staff training on handling and storage.

B. Never checking the unit's pressure gauge.

C. Moving extinguishers to a locked cabinet.

D. Requiring customers to carry extinguishers.

Regular staff training on handling and storage ensures extinguishers remain ready by teaching everyone where they are, how to operate them correctly, and how to inspect and maintain them. In a kitchen, this means knowing the right extinguisher to use for oil and grease fires, how to pull the pin and aim at the base, and when to replace or report a unit that isn't in proper condition. Without training, equipment can sit unused or be mishandled, wasting valuable time in an emergency. The other options undermine readiness: not checking the pressure gauge can hide a depleted or discharged unit; moving extinguishers to a locked cabinet makes them inaccessible when needed; and requiring customers to carry extinguishers isn't practical or safe in a kitchen setting.

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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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