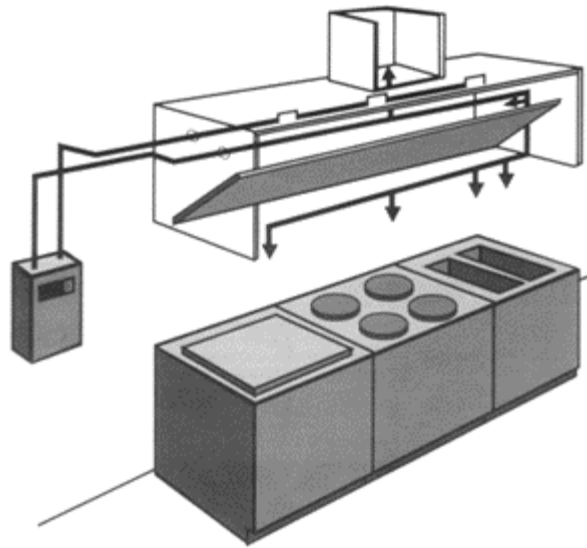




## FIRE DEPARTMENT

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### Inspection and Cleaning Procedures for Commercial Kitchen Hoods

- ✓ • Inspections and cleaning of commercial kitchen hoods shall be completed in accordance with NFPA 96, manufacturer's recommendations, and state and local codes.
- ✓ • The exhaust system shall be inspected for grease buildup by a properly trained, qualified, and certified company or person.
- ✓ • The exhaust system shall be inspected for grease buildup based on volume of cooking frequency per NFPA 96, Table 11.3

Table 11.3 Schedule of Inspection for Grease Buildup  
Type or Volume of Cooking Frequency

- ✓ Systems serving solid fuel cooking operations -Monthly
- ✓ Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking -Quarterly
- ✓ Systems serving moderate-volume cooking operations-Semiannually

- ✓ Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers –Annually
  
- ✓
  - A properly trained, qualified, and certified company or person acceptable to the authority having jurisdiction shall clean the exhaust system.
  
- ✓
  - Hood, grease removal devices, fans, ducts, odor suppression units and other components shall be cleaned to remove contaminants according to the manufacturer's specifications.
  
- ✓
  - At the start of the cleaning process, electrical switches shall be locked out to prevent operation of the system while being cleaned.
  
- ✓
  - Components of the fire suppression system shall not be rendered inoperable during the cleaning process.
  
- ✓
  - The fire extinguishing system may be rendered inoperable during the cleaning process when serviced by a properly trained and qualified person.
  
- ✓
  - Flammable solvents or other flammable cleaning aids shall not be used.
  
- ✓
  - Cleaning agents shall not be applied to fusible links or other detection devices.
  
- ✓
  - After the exhaust system is cleaned, it shall not be coated with powder or other substance.
  
- ✓
  - When cleaning is complete, all access panels, cover plates, electrical switches and system components shall be restored to their normal operating position.
  
- ✓
  - Dampers and diffusers shall be positioned for proper airflow.
  
- ✓
  - When cleaning is complete, the company or person shall place a label on the exterior of the kitchen hood. The label shall include the following; date of cleaning, name of the servicing person or company, and any areas not cleaned.