Coffee Break Training - Fire Protection Series

Inspection Techniques: Commercial-Type Hood and Duct Inspections and Cleaning

No. FP-2011-4 January 25, 2011

Learning Objective: *The student shall be able to identify the inspection frequency requirements for commercial-type kitchen hood and duct systems.*

Grease accumulations in commercial-type hood and duct exhaust systems add to the fire danger inside this volatile high temperature vapor-air environment. Periodic inspections and cleaning will reduce the likelihood of a catastrophic fire.

National Fire Protection Association (NFPA) 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, recommends periodic inspections based on the anticipated amount of cooking grease-laden products.

Type or Volume of Cooking Frequency	Inspection 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

The grease accumulation on this exhaust fan and the soffit above suggest it is time for a thorough cleaning.

If the inspection reveals that the hood and duct are contaminated with grease, cleaning should be conducted through the entire exhaust system by someone who is trained, qualified, certified, or acceptable to the code official. The hood, grease removal devices, fans, and ducts should be cleaned to bare metal.

Flammable solvents or other flammable cleaning products should not be used to remove grease. Cleaning chemicals should not be applied to the fusible links or detection devices of automatic fire suppression systems installed in exhaust equipment.

Upon completion of the cleaning, a record of the cleaning date and service company (if any) should be posted in the kitchen. If portions of the exhaust system were not cleaned, that information should be included in the report.

For additional information, refer to NFPA 96, NFPA 1, *Uniform Fire Code*™, Chapter 50, or *International Fire Code*®, Chapter 9.