



COMMERCIAL COOKING EXHAUST DUCT INSPECTIONS

Current Massachusetts fire regulations require that kitchen exhaust ducts "be inspected for grease buildup by a properly trained, qualified, and certified company or person(s)."

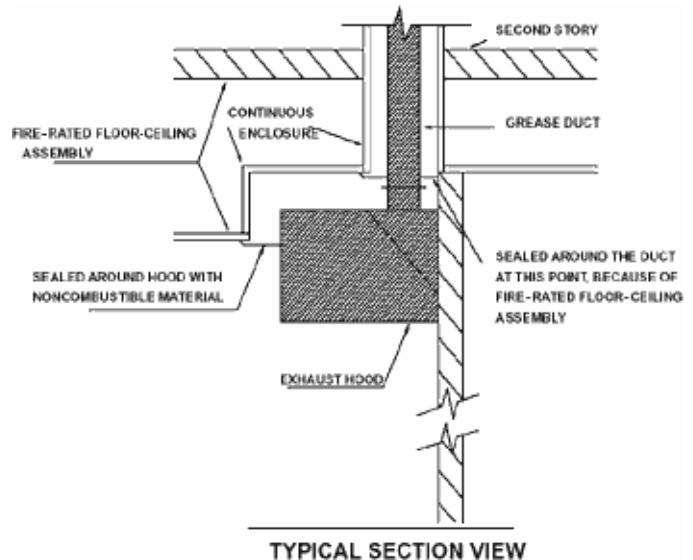
The Massachusetts Fire Prevention Regulations **527 CMR 1.00 Massachusetts Comprehensive Fire Safety Code, based on the 2012 edition of NFPA 1 – Chapter 50.5.6 – 50.6.3.5** provides minimum fire safety requirements (preventive and operative) related to the design, installation, operation, inspection, and maintenance of all public and private cooking operations.

The schedule of inspection for grease buildup for systems serving **moderate** volume cooking operation is **semi-annually**.

It is recommended that the cleaning contractor be provided with a mechanical drawing of the exhaust system for all components of the exhaust system. Efforts should be made to limit inaccessible areas.

After cleaning is completed, the cleaning contractor shall place or display within the kitchen area a label indicating the date cleaned, the name of the servicing company, areas not cleaned and any noted deficiencies.

Typical Kitchen Exhaust Cleaning Procedures



There are several local companies that provide kitchen exhaust cleaning services; these companies must be familiar with NFPA 96 in order to properly inspect, clean and reinstall kitchen exhaust systems.

These companies have specialized equipment and the proper supplies to perform the work quickly and efficiently.

In general, kitchen exhaust cleaning is performed late at night or during weekends to allow the maximum amount of time for cleaning and drying. Food Service operators are responsible to hire only qualified contractors for kitchen exhaust cleaning.

Kitchen exhaust cleaning is a multi-step operation designed to clean all of the system components to bare metal. This operation must be planned in order to clean each component thoroughly while protecting surrounding areas, by working from the top down.



COMMERCIAL COOKING EXHAUST DUCT INSPECTIONS

Effective January 1, 2010 – all cleaning and inspections shall comply with new commercial cooking exhaust system regulations. (527 CMR 1.00 – Chapter 50.5.6)

Cleaning and inspection reports must be maintained on site available for review by the fire department, Health inspector, Building inspector or Inspectional Services.

Under the new regulations, deficiencies are reported to the owner of the business and fire department within 5 business days.

Safe Work Practices

Protect workers by disconnecting/LOTO electricity to the exhaust systems. A variety of cleaning equipment and supplies (degreasers, brushes, sponges, etc) should be on hand.

It is highly recommended to coordinate the cleaning of the kitchen duct work with the Fire Safety Group, electrical and HVAC contractors.

The following is a typical list of exhaust cleaning procedures for each hood:

1. Erect a waterproof tarp underneath the hood in order to collect wastewater and grease coming down the stack. The tarp must be securely fastened along all edges, in order to protect cooking equipment and surrounding areas. The tarp must be structurally

supported or braced to handle the expected amounts of wastewater.

2. Remove filters and drain cups from the hood. Clean these components down to bare metal by soaking with chemical degreasers and then rinsing with high-pressure water. Try to remove any thick grease first, and dispose of grease properly.
3. Clean the roof exhaust fan inside and out, down to bare metal, using chemical degreasers and then rinsing with high-pressure water. The exhaust fan may need to be partially disassembled in order to clean fully.
4. The exhaust stack is sprayed with chemical degreaser and then rinsed with high-pressure water. Remove exhaust duct access doors as necessary to clean and inspect the interior of the exhaust stack.
5. The plenum and interior of the exhaust hood are sprayed with chemical degreaser and then rinsed with high-pressure water.
6. Allow the hood/stack/fan system to fully drain and then dry by air. Remove tarp and dispose as solid waste. It is very difficult to clean and reuse the tarp, so disposal is recommended.



COMMERCIAL COOKING EXHAUST DUCT INSPECTIONS

7. Dry the exhaust hood, and polish stainless steel surfaces as necessary. Replace filters and drain cups. Clean and polish wall surfaces in the immediate vicinity. Mop floors as needed.

The cleaning, fire and HVAC contractors should all provide a written report detailing the scope of the work conducted as well as the mechanical, accessibility, and safety concerns identified during the inspections of the systems.