

RISK CONTROL CONSULTING

Maintenance and Cleaning of Commercial Kitchen Equipment

With regular use, commercial kitchen equipment builds up grease laden vapors in the filters and exhaust system. To help reduce the chance of fires due to grease accumulation, enlist the services of a professional to regularly inspect and clean the hood and duct systems, exhaust fan, exhaust duct and hood filters. Inspections and maintenance should be conducted by a properly trained, qualified and certified person, acceptable to the authority having jurisdiction (AHJ).

The frequency of inspection and cleaning for grease buildup is dependent upon the type of equipment and how often it is used. The table below is based upon *NFPA 96, Ventilation Control and Fire Protection of Commercial Cooking Operations*.

Type or Volume of Cooking	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

If upon inspection the exhaust system is contaminated with deposits from grease-laden vapors, the contaminated portions should be cleaned by a qualified and certified person or cleaning company. After cleaning or inspection is completed, the exhaust cleaning company (or the person performing the work) shall provide the owner of the system with a written report that also specifies areas that were inaccessible or not cleaned. It is also important to establish a measurement system of grease build up that triggers a need to clean.

In addition to cleaning, maintenance of the fire-extinguishing systems is essential in controlling fires. Exhaust hoods containing a fire-extinguishing system should be made at a minimum every 6 months.

This Tribal First Risk Control Consulting fact sheet is not intended to be exhaustive. The discussion and best practices suggested herein should not be regarded as legal advice. Readers should pursue legal counsel or contact their insurance providers to gain more exhaustive advice. For more information on this topic, please contact Tribal First Risk Control Consulting at (888) 737-4752 or riskcontrol@tribalfirst.com.