

CLEANING COMMERCIAL COOKING EQUIPMENT**ISSUE:**

Commercial cooking equipment ventilation hoods, fans, ducts and filters need regular cleaning to prevent the accumulation of grease deposits. Cleaning frequency depends on the type of equipment and frequency of use.

Fire losses can be reduced through appropriate design; installation and maintenance of kitchen exhaust systems. It is important that owners of kitchen systems and the authority having jurisdiction be aware of Alberta Fire Code (AFC) expectations for maintaining ductwork clean of combustible grease deposits.

CODE REQUIREMENTS:**AFC 2.6.1.3. Hoods, Ducts and Filters**

1) Hoods, ducts and filters subject to accumulations of combustible deposits shall be inspected at intervals not greater than 7 days, and shall be cleaned if the accumulation of such deposits creates a fire hazard.

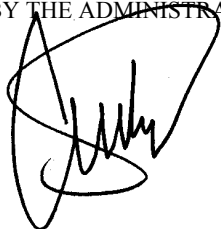
AFC 2.6.1.9. Commercial Cooking Equipment

1) Except as provided in 1.1.2.3., commercial cooking equipment exhaust and fire protection systems shall be designed and installed in conformance with the Alberta Building Code.

2) Except as provided in 1.1.2.3. and Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues. (See Appendix A.)

ISSUE OF THIS INFORMATION BULLETIN IS
AUTHORIZED BY THE ADMINISTRATOR.



C.M. TYE



SAFETY CODES COUNCIL

Alberta
MUNICIPAL AFFAIRS

4) Flammable cleaning materials or solvents shall not be used for the cleaning of exhaust systems.

AFC 2.6.1.4. Chimneys, Flues and Flue Pipes

- 1) Every chimney, flue and flue pipe shall be inspected to identify any dangerous condition
 - a) at intervals not greater than 12 months,
 - b) at the time of addition of any appliance, and
 - c) after any chimney fire. (See Appendix A.)
- 2) Chimneys, flues and flue pipes shall be cleaned as often as necessary to keep them free from dangerous accumulations of combustible deposits. (See Appendix A.)
- 3) A chimney, flue, or flue pipe shall be replaced or repaired to eliminate
 - a) any structural deficiency or decay (see Appendix A), and
 - b) all abandoned or unused openings which are not effectively sealed in a manner that would prevent the passage of fire or smoke.

INFORMATION:

This bulletin is intended to raise awareness of the need for cleaning kitchen exhaust systems in accordance with the Alberta Fire Code and the National Fire Protection Association (NFPA) Standard 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

The Fire Code and the 1998 edition of NFPA 96 standard establish a cleaning frequency by requiring exhaust systems to be cleaned before there is enough accumulated greasy deposits to pose a fire hazard. According to NFPA, this condition is determined by a qualified cleaning contractor who is expected to set a cleaning frequency schedule for the owner.

Qualified Cleaning Contractors

It is recommended kitchen exhaust system cleaners have recognized training and knowledge in cleaning procedures based on NFPA 96. Training for cleaners may include a detailed in-shop training program, policies and procedures for the operation of a business, or training obtained from outside sources such as those listed below:

1. International Kitchen Exhaust Cleaning Association (IKECA)
2. Pressure Washers of North America (PWNA)
3. Applied Science Technologists & Technicians of BC (ASTTBC)
4. Phil Ackland / DELCO Kitchen Exhaust Cleaning School

Solid fuel burning appliances should be cleaned in accordance with manufacturers recommended practices. It is recommended owners use the services of a qualified chimney sweep to regularly inspect and maintain solid fuel burning appliances.

Maintenance Documentation

A qualified cleaning contractor will provide owners with a maintenance certificate that can be attached to the kitchen hood or posted in the kitchen area. The maintenance certificate should have at least the following information:

- Name and address of cleaning company
- Name of cleaner
- Date of cleaning and/or inspection
- Next cleaning due date and recommended cleaning frequency
- Confirmation indicating if the system could not be cleaned in all areas, and
- Noting the reasons why any areas could not be cleaned.

Out of date - archival copy