



Fire code

Liability and Safety

By law, kitchen exhaust cleaning is required for virtually every commercial cooking establishment in the United States. Kitchen grease exhaust cleaning is required by the Fire Marshals, Health Inspectors and Insurance Companies. The National Fire Protection Association (NFPA 96 standard) requires commercial kitchens exhaust systems to be **cleaned by a properly trained, qualified and certified person(s)**.

We are the leading certified hood cleaning company in Nebraska and Western Iowa. In the State of Nebraska, the Fire Marshal follows the NFPA 96 Standards as part of the Fire code. If you violate the code by using a non-certified kitchen exhaust cleaning company, it can be considered to be negligence on your part. If one of your businesses ever has a fire that originates in the kitchen exhaust system, it could be an issue in getting your insurance company to pay for the repairs. Before you consider using a non-certified company, think about the liability.

NFPA 96 - Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations (2011 Edition).

4.1.5 - The responsibility for inspection, maintenance, and cleanliness of

the ventilation control and fire protection of the commercial cooking operations shall be the ultimate responsibility of the owner of the system provided that this responsibility has not been transferred in written form to a management company or other party.

4.1.8 - All interior surfaces of exhaust system shall be accessible for cleaning and inspection purposes.

7.8.2.2 - Fans shall be provided with safe access and a work surface for inspection and cleaning.

8.1.1.1 - Approved upblast fans with motors surrounded by the airstream shall be hinged, supplied with flexible weatherproof electrical cable and service hold-open retainers, and listed for this use.

11.4 - Inspection for Grease Buildup. The entire exhaust system shall be inspected for grease buildup by a properly trained, qualified and certified person(s) acceptable to the authority having jurisdiction and in accordance with Table 11.4.

Table 11.4 - Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
<i>Systems serving solid fuel cooking operations.</i>	<i>Monthly</i>
<i>Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking.</i>	<i>Quarterly</i>
<i>Systems serving moderate-volume cooking operations.</i>	<i>Semiannually</i>
<i>Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers.</i>	<i>Annually</i>

11.6.1 - When the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be **cleaned by a properly Trained, Qualified, and Certified person(s)** acceptable to the authority jurisdiction.

11.6.2 - Hoods, grease removal devices, fans, ducts, and other

appurtenances shall be cleaned at frequent intervals to remove combustible contaminated prior to surfaces becoming heavily contaminated with grease or oily sludge.

11.6.8 - After the exhaust system is cleaned, it shall not be coated with powder or other substance.

11.6.13 - When an exhaust cleaning service is used, a certificate showing the name of the servicing company, the name of the person performing the work, and the date of inspection or cleaning shall be maintained on the premises.