



**VENTURA COUNTY FIRE PROTECTION DISTRICT
FIRE PREVENTION BUREAU
165 DURLEY AVENUE
CAMARILLO, CALIFORNIA 93010
(805) 389-9738 FIRE PREVENTION**

Cleaning Procedures for Commercial Kitchen Hoods

- Cleaning shall be completed in accordance with NFPA 96, manufacturer's recommendations, and state and local codes.
- The exhaust system shall be inspected for grease buildup every six (6) months or sooner based on volume of cooking frequency.
- A properly trained, qualified, and certificated company or person acceptable to the authority having jurisdiction shall clean the exhaust system.
- Hood, grease removal devices, fans, ducts, and other components shall be cleaned to remove contaminants according to the manufacturer's instructions.
- At the start of the cleaning process, all system components shall be de-energized and locked out to prevent the system from operating while being cleaned.
- Components of the fire suppression system shall not be rendered inoperable during the cleaning process.
- The fire-extinguishing systems may be rendered inoperable during the cleaning process when serviced by a properly trained and qualified person.
- Flammable solvents or other flammable cleaning aids shall not be used.
- Cleaning agents shall not be applied to fusible links or other detection devices.
- After the exhaust system is cleaned, it shall not be coated with powder or other substances.
- When cleaning procedures are completed, all access panels, cover plates, electrical switches and system components shall be restored to their normal operating position.
- Dampers and diffusers shall be positioned for proper airflow.
- When cleaning procedures are completed the cleaning company or person shall place a label on the exterior of the kitchen hood. The label shall include the following; the date of cleaning, the name of the servicing person and company, and areas not cleaned.
- When required, certificates of inspection and cleaning shall be submitted to the authority having jurisdiction.