



Commercial Kitchen Exhaust Cleaning

Commercial kitchen exhaust systems are designed to remove heat and grease-laden vapors from the kitchen in a safe manner. When not properly maintained and cleaned, commercial kitchen exhaust systems may cause a fire.

Who Is Responsible For The Inspection/Cleaning of Commercial Kitchen Exhaust Systems?

The International Fire Code requires that restaurant owners to arrange for inspection/cleaning of the buildup of grease in their commercial kitchen exhaust systems at regular intervals. Commercial kitchen exhaust systems handling grease-laden vapors must also have a certified extinguishment system to protect the exhaust system.

NFPA 96 and the International Fire Code require the following areas to be free from combustible grease buildup at all times: exhaust filters; range hoods; appliances; backsplash; and the areas inside, behind, and under appliances. Restaurant owners are also responsible for maintaining air quality units, such as Electrostatic Precipitators, mounted on commercial kitchen exhaust systems.

Can I Inspect/Clean the Commercial Kitchen Exhaust System Beyond the Immediate Cooking Area Myself?

The restaurant owner may, and should, perform the following maintenance on a regular basis: clean the backsplash, the canopy of the range hood, and the required cleaning of the filters. The required inspection/cleaning of the commercial kitchen exhaust

system, from the filters to the exhaust fan, *must be completed by a qualified company holding a Business license for the City of Roanoke.*

Who Inspects/Cleans the Commercial Kitchen Exhaust System Beyond the Immediate Cooking Area?

NFPA states that a trained and certified company or person shall do the inspections, cleaning and servicing of the commercial exhaust systems.

The International Fire Code requires that written documentation and a cleaning sticker be provided on each range hood cleaned. The sticker shall show the date that the entire exhaust system was cleaned. This includes the area behind the filters, plenum, all portions of the horizontal and vertical ducts to the exterior of the building and the exhaust fan.