Code references follow from NFPA 96, 2011 edition

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

| 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 |

A.11.4 The primary focus of an inspection for cleanliness is to establish whether the volume of grease buildup within the exhaust system warrants cleaning and to determine whether adequate access is available throughout the exhaust system to remove the grease buildup.

11.6 Cleaning of Exhaust Systems.

11.6.1 Upon inspection, if 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 having jurisdiction.
11.6.2* Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge.

A.11.6.2 Hoods, grease removal devices, fans, ducts, and other appurtenances should be cleaned to remove combustible contaminants to a minimum of 50 μm (0.002 in.).

*When to clean:* A measurement system of deposition should be established to trigger a need to clean, in addition to a time reference based on equipment emissions. The method of measurement is a depth gauge comb, shown in Figure A.11.6.2, which is scraped along the duct surface.

11.6.3 At the start of the cleaning process, electrical switches that could be activated accidentally shall be locked out.

11.6.4 Components of the fire suppression system shall not be rendered inoperable during the cleaning process.

11.6.5 Fire-extinguishing systems shall be permitted to be rendered inoperable during the cleaning process where serviced by properly trained and qualified persons.

11.6.6 Flammable solvents or other flammable cleaning aids shall not be used.

11.6.7 Cleaning chemicals shall not be applied on fusible links or other detection devices of the automatic extinguishing system.

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

11.6.9 When cleaning procedures are completed, all access panels (doors) and cover plates shall be restored to their normal operational condition.

11.6.10 When an access panel is removed, a service company label or tag preprinted with the name of the company and giving the date of inspection or cleaning shall be affixed near the affected access panels.

11.6.11 Dampers and diffusers shall be positioned for proper airflow.

11.6.12 When cleaning procedures are completed, all electrical switches and system components shall be returned to an operable state.

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.
11.6.14 After cleaning or inspection is completed, the exhaust cleaning company and the
person performing the work at the location shall provide the owner of the system with a
written report that also specifies areas that were inaccessible or not cleaned.

11.6.15 Where required, certificates of inspection and cleaning and reports of areas not
cleaned shall be submitted to the authority having jurisdiction.

11.7 Cooking Equipment Maintenance.

11.7.1 Inspection and servicing of the cooking equipment shall be made at least annually
by properly trained and qualified persons.

11.7.2 Cooking equipment that collects grease below the surface, behind the equipment, or
in cooking equipment flue gas exhaust, such as griddles or charbroilers, shall be inspected
and, if found with grease accumulation, cleaned by a properly trained, qualified, and
certified person acceptable to the authority having jurisdiction.