

Hood and Ventilation System

A kitchen hood and ventilation system includes an exhaust hood or canopy, ductwork, fan system, and a means of providing adequate make-up air. This system will effectively remove the heat, grease and grease laden vapors from the cooking area.

Maintenance

- Hoods, grease removal devices, fans, ducts and other equipment should be serviced by a qualified contractor at intervals necessary to prevent the accumulation of grease. Frequency of cleaning will depend upon the amount of grease observed during an inspection. A six month interval is standard, but usually heavy grease accumulation may require more frequent cleaning.
- A written cleaning schedule should be established indicating the methods of cleaning and the time intervals.
- Following the inspection or cleaning, a label indicating the date cleaned and the name of the servicing company should be prominently displayed. It is recommended that this label be attached to the exterior of the hood in a visible location.

Automatic Extinguishing System

- All cooking equipment that produces grease or grease-laden vapors should be equipped with an approved automatic extinguishing system.
- The automatic extinguishing system should meet the Underwriters Laboratory (UL) 300 standard. UL 300 went into effect in 1994 as the result of the high temperature oils used in cooking today. Dry-chemical systems do not adequately extinguish grease fires associated with using these high temperature cooking oils.
- The automatic extinguishing system should be inspected and serviced every six months only a qualified contractor.
- A minimum of one manual activator should be installed. The activator is to be used if a fire occurs and the automatic extinguishing system fails to activate.
- The manual activator must be accessible in the event of a fire and located along a route of egress from the kitchen area.
- Kitchen staff must be properly trained on the proper operation of the manual activator.
- The automatic extinguishing system must be inter-connected to an automatic fuel/power shut off that cuts all fuel/power from the cooking equipment immediately after the automatic extinguishing system is activated.
- Prohibit the operation of cooking equipment when the extinguishing system or exhaust system is non-operational or otherwise impaired.