



# Northville Township Fire Department

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## Kitchen Hood Cleaning Standards

### Referenced Standards:

- 2015 International Fire Code as adopted by Chapter 79-2
- 2015 Michigan Building Code
- NFPA 101, Life Safety Code
- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

### Commentary:

The **Kitchen Hood Cleaning Standards** was created to provide clarification and direction on kitchen hood cleaning requirements. These guidelines apply to commercial cooking operations and their associated hoods, ducts and suppression systems. Hiring contractors capable of properly servicing your kitchen hood is imperative to the safety of your workforce. This document or any subsequent inspection does not eliminate the requirement to comply with applicable codes and standards and general industry safety practices.

### Standards:

#### General

- Cleaning shall be conducted per NFPA 96, Chapter 11 and other industry standards.
- Inspection of the exhaust system shall be conducted by properly trained, qualified and certified persons acceptable to the AHJ based on chart 11.4 (NFPA 96) and Table 609.3.3.1 (IFC 2015). Inspections must be completed monthly, quarterly, semiannually or annually. The majority of businesses will require quarterly inspections.
- No smoking signs shall be posted and no smoking shall be permitted.
- All combustibles must be kept a minimum of 36" away from any cooking equipment.
- All internal joints, seams, filter support frames and appurtenances attached inside the hood shall be sealed or otherwise made greasetight (may be welded)(96: B.4.1.4).
- A Type I hood shall be installed (IFC 609.2).
- Provide documentation that the UL 300 approved kitchen hood suppression system has been inspected and tagged within the last six months by a certified service provider. Provide report in advance, field inspection will verify tag.
- Fryers shall be separated from open flame by 18 inches (96: 12.1.2.4). If a steel baffle is installed at a minimum of 8" in height between the fryer and the surface flames, the separation is not required (96:12.1.2.5).
- Kitchen hood suppression systems must be inspected at least every 6 months by a certified contractor (96: 11.2.1).

#### Cleaning process

- Clean hoods at regular intervals (IFC 609.3.3). Obviously dirty hoods, filters, etc. will not be permitted.
- All combustible contaminants must be removed (96: 11.6.1.1.1).
- Hoods, grease removal devices, fans, ducts and other appurtenance shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge (96: 11.6.2).
- It is recommended that you request before and after photos of each cleaning.

- Components of the fire suppression system shall not be rendered inoperable during the cleaning process (96: 11.6.4), unless where serviced by properly trained and qualified persons (96: 11.6.5).
- Upon completion, 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 (96: 11.6.13).
- Certificates of inspection and cleaning and reports of areas not cleaned shall be submitted to the fire department upon completion (96: 11.6.15).
- Metal containers used to collect grease drippings shall be inspected and emptied at least weekly (96:11.6.16).
- Cooking equipment that collects grease below the surface, behind the equipment, or in cooking equipment exhaust (such as griddles or charbroilers) shall be inspected for grease accumulation. If found, these areas shall be cleaned by a trained, qualified and certified person (96:11.7.2).

#### **Fire Extinguishers**

- Provide a minimum of a 2A:10BC fire extinguisher in a visible and accessible area (IFC 906).
- If deep fryers are used a class K extinguisher must be provided (IFC 904.12.5, IFC 904.12.5.2).
- All extinguishers must have a current inspection tag (IFC 906.2).

#### **Grease filters**

- Grease filters should be listed in accordance with ANSI/UL 1046 and shall be designated on the filter (96:6.1.2).
- Grease filters must be listed (96: 6.2.3.1), constructed of noncombustible material (96:6.2.3.2), of rigid construction to prevent crushing under normal operations (96: 6.2.3.3), accessible for removal (96: 6.2.3.5) and installed at not less than a 45 degree angle (96: 6.2.3.6).
- All filters shall be cleaned or replaced in accordance with the manufacturer's instructions (96: 13.6.2).
- The entire hood plenum and the blower section shall be cleaned a minimum of once every 3 months (96: 13.6.4).

#### **Training**

- Proper use of portable fire extinguishers and extinguishing systems (96:11.1.4).
- Proper method of shutting off fuel sources.
- Proper method of notifying 911.
- Proper procedure to make and test gas connections.
- Do not leave equipment unattended while it is still hot.

#### **Other**

- Appliances that require protection shall not be moved, modified, or rearranged without prior re-evaluation of the fire extinguishing system by the system designer or serving agent (96: 12.1.2.2).
- An approved method shall be provided that will ensure that the appliance is returned to an approved design location. This method is the use of both appliances leashes and appliances retaining cups installed on at least two (2) wheels. Appliances without wheels that can be moved will also require retaining cups (96: 12.1.2.3.1).
- Filters shall be cleaned or replaced in accordance with the manufacturer's instructions (96:13.6.2).
- The entire hood plenum and the blower section shall be cleaned a minimum of once every 3 months (96:13.6.4).
- Inspection and testing of the total operation and all safety interlocks in accordance with the manufacturer's instructions shall be performed by qualified service personnel a minimum of once every 6 months or more frequently if required (96:13.6.5).

- A signed and dated log of maintenance as performed in accordance with 13.6.4 and 13.6.5 shall be available on the premises for use by the AHJ.

If you have any questions, please contact us at (248) 348-5807 or via email at [thughes@twp.northville.mi.us](mailto:thughes@twp.northville.mi.us).

Respectfully,



Thomas M. Hughes, Jr.  
Fire Marshal