



VENTILATION/HOOD SYSTEM CLEANING

Removing the fire hazard from your kitchen begins with a commitment to the proper cleaning and maintenance of your kitchen ventilation/hood system. Our background in fire protection and a proven process combined with our quality standards separate us from your typical ventilation cleaning company. Our personnel are trained to disarm the fire system allowing unobstructed access to your entire system. We will clean all accessible areas of the system down to bare metal per NFPA 96. Our primary objectives in working with you are to eliminate your fire hazards, improve the efficiency of your ventilation system and to leave your kitchen in immaculate condition.



The Inspection will include:

1. Check fans for proper operation and code compliance.
2. Cover or remove appliances and drape the hood.
3. Remove, soak and clean the filters; ensure filters are properly maintained.
4. Disarm the fire suppression system.
5. Scrape and clean the hood duct and plenum area.
6. Clean the system with a high pressure washer and FDA approved cleaning chemical.
7. Remove and reinstall the cleanout ports and reseal.
8. Verify the integrity of the ventilation system and that there are no leaks.
9. Clean the fan and replace the belt if provided.
10. Maintain and document the grease containment system (optional).
11. Inspect and document the roof condition.
12. Clean the affected area around the equipment line and polish the hood.
13. Re-arm the fire suppression system.
14. Inspect the fire suppression system and portable fire extinguishers. (optional)
15. Place the stickers and documentation on the hood.
16. Re-light the pilots.
17. Turn on the fan and verify it's operation.
18. Return the kitchen to proper order.

