

Copy: HOOD CLEANING

Overview

Exhaust hoods used in commercial cooking are to be cleaned and checked **at least twice a year by a person with a Certificate of Competency**. A list of qualified companies and people can be found on the Department of Fire Services web site. Records are to be kept on site and available for inspection.

Table 11.4: Schedule of Inspection for Grease Buildup.

Type or Volume of Cooking Frequency

Frequency

Systems serving solid fuel
cooking..... Monthly

Systems serving high-volume
cooking..... Quarterly
operations, such as 24-hour
cooking, charbroiling, or wok
cooking

Systems serving moderate-
volume..... Semiannually
cooking operations

Systems serving low-volume
cooking..... Annually
operations, such as churches, day
camps, seasonal businesses, or senior centers

11.8.1 Effective January 1, 2010, each person engaged in the cleaning or inspecting of Commercial Cooking Operations in the Commonwealth, must possess a valid Certificate of Competency issued by the Marshal.

11.6.1.2 The owner or operator of the Commercial Cooking Operation, or employee thereof, shall not be prohibited from conducting the actual cleaning and grease removal of hoods, grease removal devices, fans, ducts and other appurtenances of his or her own Commercial Cooking Operations, as long as said owner, operator, or employee holds a "restricted" Certificate of Competency issued by the Marshal. However, this provision does not allow such owner, operator, or employee to conduct such cleaning services for any other commercial kitchen operation.