



**ANCHORAGE FIRE DEPARTMENT  
FIRE PREVENTION  
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**Policy # 08-011 Kitchen Hood Cleaning Requirements**

This bulletin presents a summary and explanation of the International Fire, Building Codes, International Mechanical Codes and 13 AAC 50.023 Mechanical Code (33) Reference Standard NFPA 96-2004 regarding **Kitchen Hood Cleaning Requirements**

- The entire exhaust system shall be inspected for grease buildup by a properly trained and qualified company or person(s) acceptable to the authority having jurisdiction and in accordance with table 11.3 (2004 NFPA 96 – 11.3)
  - Schedule of inspection for grease buildup (2004 NFPA 96 – table 11.3)
    - 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**
- Listed hoods containing mechanical or fire-actuated dampers, internal washing components, or other mechanically operated devices shall be inspected and tested by properly trained and qualified persons **every 6 months** or at frequencies recommended by the manufacture in accordance with their listings (2004 NFPA 96 – 11.2.1)
- Upon inspection, if the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction. (2004 NFPA 96 – 11.4.1)
- Access panels shall be installed in hoods that have un-accessible areas, and ductwork to allow for cleaning of 100% of the hood and ductwork (2006 IMC 506.3.9 and 506.3.11)
- 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. (2004 NFPA 96 – 11.4.2)
  - Positive cleaning methods shall include (International Kitchen Exhaust Cleaning Association)

- Manual removal of solidified, semi-solidified or liquid by product
  - Low pressure application of USDA or facility approved detergents
  - Wash/rinse processes utilizing high pressure hot water cleaning
  - Wash/rinse processes utilizing saturated steam cleaning
- When cleaning procedures are completed, all access panels (doors) and cover plates shall be restored to their normal operational condition. (2004 NFPA 96 – 11.4.9)