

# Provide certification for kitchen hood grease inspection

Violation Code: 50-3

## Code Sections:

NFPA 1 2012 Edition

### 50.5.4 \* Inspection for Grease Buildup.

The entire exhaust system shall be inspected for grease buildup by a properly trained, qualified, and certified person(s) acceptable to the AHJ and in accordance with Table 50.5.4. [96:11.4]

Table 50.5.4 Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
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

[96: Table 11.4]

*\* The primary focus of an inspection for cleanliness is to establish whether the volume of grease buildup within the exhaust system warrants cleaning and to determine whether adequate access is available throughout the exhaust system to remove the grease buildup. [96: A.11.4]*

### 50.5.6.1

Upon inspection, if the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified person(s) acceptable to the AHJ. [96:11.6.1]

## Explanation

Exhaust hoods are systems installed to remove from the building grease-laden vapors produced by cooking. The filters in the hood capture the vapors from the air prior to reaching the exterior. Grease will accumulate in these filters and throughout the hood including the fusible links that automatically activate the fire suppression system for your exhaust hood. If the inspector feels the accumulation of grease is excessive to the extent where the fire suppression system may not properly function or that the excessive grease constitutes a fire hazard, a thorough cleaning is required. Records of all hood cleanings shall be recorded and the log shall be provided to the inspector.

## Rationale

Excessive grease buildup increases the fire hazard and has been documented to be the cause of many fires involving commercial cooking equipment. Cleaning of the exhaust hoods should be based on the amount of grease buildup witnessed during inspections. Intervals between inspections and cleaning can vary, depending on the types and volumes of cooking that take place, the condition of equipment, and the efficiency of hood filtration. A reduced frequency of inspection might be justified for systems that are used on a part-time or seasonal basis only. Inspections for grease buildup should be conducted only by a person with adequate training, certifications, and qualifications acceptable to the AHJ. (NFPA 1 2012 – Handbook Commentary)