


Kitchen Exhaust Hoods

Best Management Practice	Background										
<p>Clean kitchen exhaust hoods at the frequency outlined in the table below:</p> <table border="1" data-bbox="50 405 792 989"> <thead> <tr> <th>Type of Volume of Cooking</th> <th>Cleaning Frequency</th> </tr> </thead> <tbody> <tr> <td>Systems with solid fuel cooking operations</td> <td>Monthly</td> </tr> <tr> <td>Systems with high-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking</td> <td>Quarterly</td> </tr> <tr> <td>Systems with moderate-volume cooking operations</td> <td>Semi-annually</td> </tr> <tr> <td>Systems serving low-volume cooking operations such as churches, day camps, seasonal businesses or senior centers</td> <td>Annually</td> </tr> </tbody> </table>	Type of Volume of Cooking	Cleaning Frequency	Systems with solid fuel cooking operations	Monthly	Systems with high-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	Quarterly	Systems with moderate-volume cooking operations	Semi-annually	Systems serving low-volume cooking operations such as churches, day camps, seasonal businesses or senior centers	Annually	<p>Kitchen exhaust hoods require periodic cleaning. Requirements are identified in the National Fire Protection Association, (NFPA) 96 Fire Codes Table 12.4 (see left). Cleaning is required monthly, quarterly, semiannually or annually, depending on the type or volume of cooking. Regular cleaning avoids overflows and spills, which can cause pollution and trigger fines.</p> 
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<p>Do not direct dirty water, cleaning solution, rinse water or other material from cleaning exterior exhaust hoods to the roof surface or building gutters.</p>	<p>Exhaust hood cleaning must be performed by trained personnel. A collection system for the cleaning water must be used to prevent the accidental discharge or leaking of cleaning solutions to the building roof or gutters.</p>										
<p>Ensure that cleaning contractors maintain a current City of Davis business license and provide a copy with their cleaning invoice.</p>	<p>This is required by the City Municipal Code. Receipts from cleaning must be available to the City upon request.</p>										
<p>Establish an inspection log for the kitchen exhaust hood and maintain records of cleaning and maintenance for three years.</p>	<p>City of Davis and Federal regulations require record keeping for three years for facilities under the Pretreatment program.</p>										
<p>Ensure that the following items related to the exterior kitchen exhaust hood grease collection tray are addressed:</p> <ul style="list-style-type: none"> • cleaning • securely fastening to fan housing • covering to prevent rainfall intrusion • noting presence and proper operation of downspout for routing fugitive grease into the grease collection tray. 	<p>These items should be documented in the contractor's invoice. This will ensure that a full inspection was completed with your regular cleaning process and that no steps were missed.</p>										

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Best Management Practice

Inspect roof grease collection trays in between the required kitchen exhaust hood cleanings to ensure they do not overflow. Grease collection trays must be securely attached to the fan housing, covered to protect from weather and have a downspout directing collected grease/oil into the covered collection tray (see figures below).

Background

Grease collection trays are used to collect fugitive grease/oil discharge from the kitchen exhaust hood. To ensure they are not overflowing and spilling onto roofs, they must be checked in between the required cleanings.

A grease collection tray on the rooftop kitchen exhaust hood, indicated by red arrow

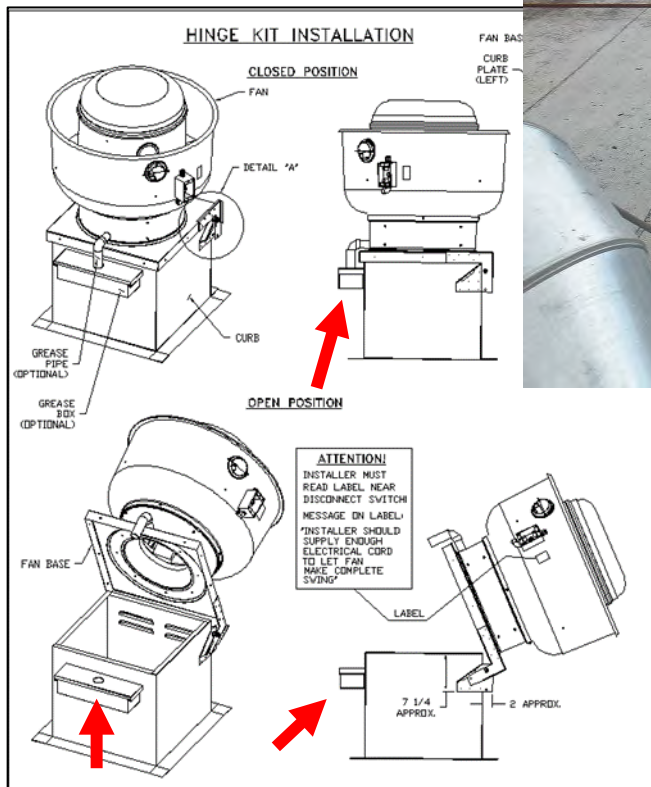


Diagram of a grease collection tray on a roof top exhaust hood systems, indicated by a red arrow