



Inspection/Cleaning Commercial Kitchen Exhaust Systems

The Nashua Fire Marshal's Office has established criteria of conditions for commercial kitchen exhaust system inspection/cleaning companies who wishes to perform work in the City of Nashua.

These conditions are in keeping with the guidelines of NFPA 1 and NFPA 96, to establish requirements for the cleaning of commercial cooking hoods and ventilation systems.

Exhaust hood cleaning requirements and best practices are outlined in NFPA 96, including the frequency of cleaning for various types of kitchens:

Monthly – Systems serving solid fuel cooking operations

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

Semi-Annually – Systems serving moderate-volume cooking operations

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

Commercial Kitchen Exhaust System Inspection & Cleaning:

[The National Fire Protection Agency](#) (NFPA) requires professional exhaust hood cleaning for all commercial kitchens. Failure to meet these requirements not only increases the risk of fire, but also can put a restaurant at risk for hefty fines and mandatory closure.

The scope of this work should include:

- Disassembly, cleaning, and degreasing hoods, including hood filter tracts, grease troughs, and removable grease cups
- Removal of roof and/or wall mounted fans from ductwork to degrease the base, shroud, and blades
- Inspecting exhaust fans for loose or worn out fan belts
- Cleaning and degreasing all hood filters, hood parts and accessories, and replacing if necessary
- Cleaning all accessible parts of ductwork from exhaust fans to each individual hood

- Thoroughly cleaning all affected areas
- After cleaning or inspection is completed, the exhaust cleaning company and the person performing the work at the location shall provide the owner/manager of the system with a written report that also specifies deficiencies including inaccessible areas
- Attaching a service label to the hood

Service Label Sample with Instructions:

After the inspection or cleaning of any commercial cooking exhaust system, a service label like the sample below must be placed conspicuously, readily accessible, visible, and legible, on the hood with the old sticker removed. The service sticker is provided by the cleaning company and shall meet the minimum qualifications listed below.

1. Labels/Stickers – White with black letters.
2. The label must contain all of the items listed in the sample below and be pre-printed, with the following information:
 - Company name or identifier (logo) with the company’s full address and 24 hour emergency service contact phone number. P.O. BOX is not accepted
 - License number
 - Technician name. (Signature line)
 - Date last cleaned; Day, Month and Year
 - Next Scheduled Service; 30, 60, 90,120,180, 360
 - Deficiency Yes or No box.
 - This information shall be clearly punched, using a hand punch into the label
3. The label shall be writeable and made of a heat resistant, self-destructing material with self-sticking adhesive on the back.
4. Each access panel shall have a service company label/sticker preprinted with the name of the company and giving, the date of the inspection or cleaning affixed near the affected access panels
5. Major deficiencies, shall be written on the label explanation line with reference to the deficiency report.
6. Non-compliant systems shall be reported to the AHJ.