

5.2. Kitchen Hood Ventilation Systems

- 5.2.1.** Kitchen hood ventilation systems shall be tested and maintained in accordance with **Table 10.29.** for acceptance.

Table 10.29.: Kitchen Hood Testing and Maintenance

ITEMS	REQUIREMENTS
1. INSPECTION AND MAINTENANCE	<p><u>1. GENERAL</u></p> <ul style="list-style-type: none"> i. The entire exhaust system shall be inspected for a grease buildup by a properly trained, qualified, and Civil Defence listed company. ii. The cooking equipment that collects grease below the surface, behind the equipment, or in the cooking equipment flue gas exhaust, such as griddles or charbroilers, shall be inspected and, if found with grease accumulation, shall be cleaned. iii. 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. iv. Grease filters shall be inspected and cleaned. v. Where disposable filters are used, they shall be replaced periodically as per manufacturer's specifications.
	<p><u>2. MONTHLY INSPECTION</u></p> <ul style="list-style-type: none"> i. Systems serving solid fuel cooking operations, shall be inspected for grease accumulation.
	<p><u>3. QUARTERLY INSPECTION</u></p> <ul style="list-style-type: none"> i. Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking, at commercial kitchens, hotel and hospital kitchens.
	<p><u>4. SEMIANNUAL INSPECTION</u></p> <ul style="list-style-type: none"> i. Systems serving moderate-volume cooking operations such as restaurants, labour accommodations and staff accommodations shall be inspected for grease accumulation and ventilation system operation.
	<p><u>5. ANNUAL INSPECTION</u></p> <ul style="list-style-type: none"> i. Systems serving low-volume cooking operations, such as residential, day camps, seasonal businesses, or event centers shall be inspected for grease accumulation. ii. The hood ventilation system of all kitchens shall be annually inspected. iii. All cooking equipment shall be inspected and serviced for proper functioning.