



DEPARTMENT OF BUILDING, PLANNING, & ZONING

# VILLAGE OF NEW PALTZ

25 Plattekill Avenue, New Paltz, NY 12561

**FIRE INSPECTOR**

## KITCHEN HOOD CLEANING REQUIREMENTS

This information sheet presents a summary and explanation of the New York State Fire Code, Building Code, Mechanical Code and Reference Standard NFPA 96-2017 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 (Village of New Paltz Building/Fire Inspector) and in accordance with table 11.4 (2017 NFPA 96 §11.4)

Schedule of inspection for grease buildup (2017 NFPA 96 – table 11.4)

- Systems serving solid fuel cooking operations:  
**MONTHLY (1 MONTH INTERVAL)**
- Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking:  
**QUARTERLY (3 MONTH INTERVAL)**
- Systems serving moderate-volume cooking operations:  
**SEMI-ANNUALLY (6 MONTH INTERVAL)**
- Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers:  
**ANNUALLY (12 MONTH INTERVAL)**

Listed exhaust 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 manufacturer in accordance with their listings (2017 NFPA 96 §11.5)

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. (2017 NFPA 96 §11.6.1) Proof of training is required to be submitted to the office.

Access panels shall be installed in hoods that have any un-accessible areas, and ductwork to allow for cleaning of 100% of the hood and its ductwork (2015 NYSMC §506.3.9 and §506.3.12)

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. (2017 NFPA 96 §11.6.2)

- Positive cleaning methods shall include (International Kitchen Exhaust Cleaning Association)
  - Manual removal of solids, semi-solids 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. (2017 NFPA 96 §11.6.9)

When an exhaust system is inspected or cleaned, a certificate showing the name of the servicing company, the name of the person performing the work, and the date of inspection or cleaning shall be maintained on the premises (2017 NFPA 96 §11.6.13) A sticker shall be affixed to the exhaust hood labeling the next inspection or cleaning date and is not to be removed by any means.

*\*This information is a summary interpretation of the 2017 NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations and the NYS Mechanical Code (NYSMC) and was prepared as general reference material only. This summary is not authoritative. For your specific compliance requirements, please refer to the actual language of the 2017 NFPA 96, 2015 NYSMC or consult legal counsel.*

