



Grill and Fryer Exhaust System Maintenance Quick Guide



MONTHLY	AS NEEDED	QUARTERLY	QUARTERLY OR SEMI-ANNUALLY (AS NEEDED)
Empty grease pans.	Check exhaust fan belts; replace if worn. Adjust belt tension.	Grease bearings on both exhaust fans using high-temperature grease .	Steam clean exhaust systems.

Hood Maintenance

DAILY	SEMI-ANNUALLY
Verify grill and fryer hood filters are cleaned daily.	Hood exhaust systems should be cleaned at least every six months by a qualified third-party vendor. Best practice is to ask vendor to provide before and after photos of the work performed.
Check hoods for make-up air flow at front diffusers. Confirm the make-up air fan is operating. Drain grease from grill and fryer hood drain tracks and pans as needed.	Grill and fryer exhaust flues should be cleaned every 12 months.

Regular preventive maintenance of cooking equipment and hood exhaust systems helps extend their lifespan. Well-maintained equipment uses less energy, performs more efficiently, and significantly reduces the risk of fires in the restaurant.

This material is for general information only and should not be considered as a substitute for legal, medical, tax and/or actuarial advice. Contact the appropriate professional counsel for such matters. These materials are not exhaustive and are subject to possible changes in applicable laws, rules, and regulations and their interpretations.

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