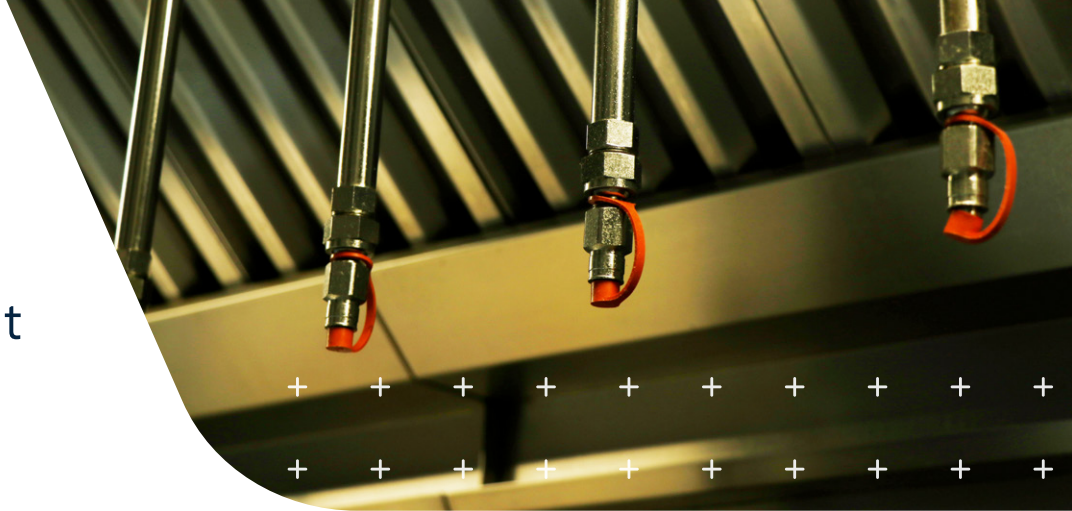




# Kitchen Hood Exhaust and Fire Protection Systems



## Ansul Fire Suppression System

NFPA Requires that Restaurant Fire Suppression Systems are serviced every 6 months. At the time of inspection by the third-party vendor, the system will receive a new inspection tag. These inspection tags let Fire Marshals know if a fire sprinkler system is within compliance and in good working order. Think of these tags as a “clean bill of health” for fire suppression systems.

An Ansul system's inspection tag indicates its service status, with color-coding and markings showing whether the system is fully operational, has issues, or is impaired. An authorized technician updates the tag after each inspection, which is required at least every six months for kitchen suppression systems.

Each colored inspection tag signifies the current status of a fire sprinkler system. Green tags indicate systems in good working order, while yellow and red tags indicate need for repair.

### TAG STATUSES

STATUS	COLOR	MEANING	ACTION REQUIRED
Compliant	Green or Blue	The system is in full compliance with National Fire Protection Association (NFPA) standards.	None, the system is ready for use.
Non-compliant	Yellow	A non-critical deficiency was found, but the system is still operational.	The owner must be notified and has a period (e.g., 30 days) to correct the issue.
Impaired	Red	The system is non-operational, has a critical deficiency, and is out of compliance with safety standards.	The fire department and owner must be immediately notified, and the issue requires urgent correction.

### Green Inspection Tag

System is in full compliance with the appropriate NFPA standard.

### Yellow Noncompliance Inspection Tag

System found with items of noncompliance, but still in a state of operational readiness. System may be out of compliance with appropriate NFPA standard.

### Red Impairment Tag

System is impaired and non-operational, causing the system to be out of service and out of compliance with NFPA standards.

- + Yellow tags require that a letter of noncompliant conditions be sent to the building owner/authorized representative within five days of the inspection.
- + Red tags require a letter of emergency of impairment conditions be sent to the building owner/authorized representative and to the building occupant within 24 hours of inspection.
- + New inspection tags are issued upon the completion of each new inspection and test of the fire sprinkler system. New tags should be placed in a way that does not hamper activation or operation of the system.
- + Yellow and red tags are replaced as soon as the repairs are made, or issues resolved that cause a system to be out of compliance.
- + All records of inspections, tests, and maintenance of a building's fire sprinkler system and components are required to be maintained on-site for review for a minimum of three years.
- + Inspection tags are only to be removed by an authorized representative of a licensed fire sprinkler contractor.

### WHAT SHOULD I DO IF I RECEIVE A YELLOW OR RED TAG?

If your fire sprinkler system has been tagged with a yellow non-compliant or red impaired tag, it is essential the buildings occupants be notified immediately. It is the responsibility of the building owner/occupant to send a copy of the inspection report to the authority having jurisdiction.

It's also crucial that repairs are completed as soon as possible.



# Hood Exhaust System

Hood Exhaust Systems, also known as Grease hoods, are designed for heavy-duty commercial cooking operations that produce large amounts of grease and vapors such as deep fryers or open-flame stoves.

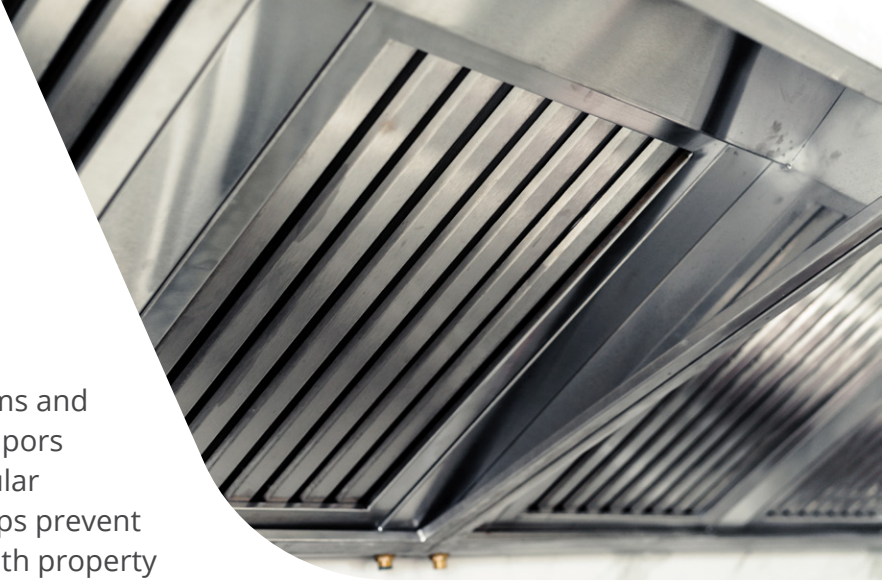
They come with built-in fire-extinguishing systems and water wash technology to remove heat-laden vapors effectively. These robust components need regular cleaning due to oil and grease buildup—this helps prevent potential fires that could pose severe risks to both property safety and compliance with NFPA standards.

Grease buildup in exhaust hoods is an often-overlooked byproduct that can pose serious risks if not properly managed.

**NFPA compliance** requires regular restaurant exhaust inspection and cleaning to ensure fire prevention. Overlooking this crucial step can ignite a dangerous grease fire.

The restaurant industry deals with multiple facets of safety regulations, but maintaining clean and functional kitchen exhaust is among the top priorities.

Restaurant hood exhaust cleaning involves specialized services removing grease and grime from the entire kitchen exhaust system to meet NFPA 96 standards, preventing fire hazards, improving airflow, and ensuring compliance with health codes. The cleaning frequency varies by cooking volume, from monthly for solid-fuel cooking to quarterly for high-volume operations, and semi-annually for moderate-volume systems. Professional services ensure a thorough cleaning of the canopy, ducts, rooftop fans, and filters to ensure bare metal is revealed, which is the standard for a complete cleaning.



## WHY IT'S IMPORTANT

### Fire Prevention

Grease buildup is highly flammable, and cleaning removes this fire hazard, which can lead to devastating kitchen fires.

### Improved Airflow

Removing grease and grime from the system enhances air circulation, creating a more comfortable and healthy kitchen environment.

### Health & Hygiene

A clean hood system helps prevent the contamination and spread of food and residue, improving overall kitchen hygiene.

### Legal Compliance

Health codes and standards, such as NFPA 96, mandate regular hood cleaning to ensure safety and proper operation.

### Extended Equipment Life

A clean exhaust fan and motor reduce strain and can extend the life of the equipment.





## THE CLEANING PROCESS

1. **Protection:** The cleaning service will protect surrounding equipment and the kitchen floor.
2. **Disassembly:** Components like filters and fans are removed for thorough individual cleaning.
3. **Chemical Application:** Degreasing chemicals are applied to the hood, ducts, and fan.
4. **Pressure Washing:** A pressure washer is used to remove the loosened grease and debris.
5. **Internal Duct Cleaning:** The ductwork is sprayed from the bottom to ensure all sides are covered.
6. **Rooftop Fan Cleaning:** The rooftop fan unit is cleaned to remove accumulated grease.
7. **Finishing Touches:** The system is wiped down, dried, and often polished to a stainless shine.

## FREQUENCY OF CLEANING

- + **Monthly:** Required for solid-fuel cooking operations, like wood or charcoal grills.
- + **Quarterly (Every 3 Months):** For high-volume cooking operations, including 24-hour establishments, wok cooking, and charbroiling.
- + **Semi-Annually (Every 6 Months):** For moderate-volume cooking operations.

## DOCUMENTATION FOR PREVENTIVE MAINTENANCE

The first and one of the most noticeable elements of a commercial exhaust hood is the cleaning and inspection tag, also known as the exhaust cleaning certificate. This tag identifies the last time the hood was professionally cleaned and serviced and is typically placed on the exterior of the hood.

The inspection tag or sticker will indicate that the Exhaust Hood was Serviced to Exceed NFPA 96 and local fire codes and standards. If deficiencies are noted at the time of service, the tag or sticker may indicate to See Completion & Deficiency Report or may indicate that Inaccessible Areas Were Noted at Time of Service. What this means is that the hood exhaust system did not meet NFPA 96 guidelines or areas were not serviced at time of visit. In either case, you should contact a certified vendor to make necessary adjustments to bring system into compliance.



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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