Hood and Duct TECHNICAL BULLETIN

Hood and Duct Work

A key component in preventing restaurant kitchen fires is the maintenance of your hood and duct work. The purpose of cleaning the hood and duct is to reduce the amount of grease build-up which acts as an extremely dangerous fuel when ignited. The hood and duct should also be protected by a UL 300 suppression system that is serviced semi-annually.

Cleaning

- Restaurants with moderate-volume cooking should have the hood and duct work serviced and cleaned by a certified and licensed professional AT LEAST semi-annually. Hood and duct work at restaurants with a high-volume of cooking, 24 hour operations, charbroiling, or wok cooking should be serviced and cleaned quarterly. Restaurants that use solid fuels such as wood and charcoal should have hood and duct work cleaned monthly. (NFPA 96)
- Cleaning the hood and duct yourself is not allowed per NFPA 96. Cleaning must be done by a trained, qualified, certified person.
- The hood should also be equipped with metal baffle filters.
- The metal baffle filters should be taken out and cleaned weekly. If a restaurant does a lot of deep frying or uses woks, it may be necessary to clean the baffles more frequently.
- Cleaning should be done more often if:
  - Grease is seeping from interior duct work or baffle filters;
  - Grease is seeping from exterior exhaust duct or exhaust motor; or
  - Grease is seeping or built up on the baffle filters.

Other things to consider:

Deep fat fryers need to be kept at least 16 inches from any open flames or they should be separated by a metal baffle plate that extends at least 8 inches above the cooking appliance.

A class K fire extinguisher must be placed within 30 feet of any cooking appliance. The class K fire extinguisher must be serviced annually by a licensed professional.

Fact: Approximately one in three restaurant fires is caused by grease.

A hood and duct system before and after cleaning:

Lighting and electrical fixtures in a hood are required to be listed for use over commercial cooking appliances. The lighting and electrical fixtures need to be enclosed with shatter-proof glass. Shatter-proof glass prevents glass from falling into the food if a bulb breaks. It also prevents grease from igniting because the light bulb is an ignition source.

An automatic fuel shut-off device, which shuts off electricity and gas power when triggered, must be connected to a UL 300 suppression system.

These sources provide some guidance, as well as more details on hood and duct work.

NFPA 96

www.femalifesafety.org/docs/2926-FAQ-UL300&K.pdf

www.restaurant.org/tools/magazines/rusa/magArchive/year/article/?ArticleID=547

www.ehow.com/list_6556703_fire-safety-tips-restaurants.html

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