

**Maintenance of Commercial Cooking Equipment**

**Issue:**

The Alberta Fire Code requires individuals involved in the maintenance of commercial cooking equipment to be qualified.

**Background:**

Commercial cooking equipment ventilation hoods, fans, ducts and filters need regular cleaning to prevent the accumulation of grease deposits. Cleaning frequency depends on the type of equipment and frequency of use.

Fire losses can be reduced through appropriate design; installation and maintenance of kitchen exhaust systems. It is important that owners of kitchen systems and the authority having jurisdiction be aware of Alberta Fire Code expectations for maintaining ductwork clean of combustible grease deposits.

**Code requirement:** <sup>1</sup>

**2.2.4. Qualifications**

**2.2.4.1. Qualifications**

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**2)** Only qualified persons shall perform maintenance on commercial cooking equipment exhaust systems. (See Appendix A.)

**A-2.2.4.1.(2)** Persons are considered qualified to clean commercial cooking exhaust systems when they have completed recognized training in duct cleaning procedures from outside sources such as those listed below:

- (a) International Kitchen Exhaust Cleaning Association (IKECA)
- (b) Pressure Washers of North America (PWNA)
- (c) Applied Science Technologists & Technicians of BC (ASTTBC), or
- (d) Phil Ackland / DELCO Kitchen Exhaust Cleaning School

**NOTE:** The list of recognized training providers above is not all inclusive; however, any organization wishing to become involved in the provision of such training shall have their curriculum evaluated by the Chief Fire Administrator.

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<sup>1</sup> All references are to the Alberta Fire Code, Division C, unless otherwise stated

**Intent:**

It is required that kitchen exhaust system cleaners have recognized training and knowledge in cleaning procedures based on NFPA 96. Training for cleaners may also include a detailed in-shop training program, policies and procedures for the operation of a business, as well as training obtained from outside sources such as those listed in the Appendix reference above.

**Maintenance Documentation:**

A qualified cleaning contractor will provide owners with a maintenance certificate that can be attached to the kitchen hood or posted in the kitchen area. The maintenance certificate shall detail the following information:

- Name, address and phone number of cleaning company,
- Printed name and signature of the qualified on-site person supervising the cleaning,
- Date of cleaning and/or inspection,
- Next cleaning due date and recommended cleaning frequency,
- Confirmation indicating if the system could not be cleaned in all areas,
- Noting the reasons why any areas could not be cleaned, and
- Name of the recognized training organization from which the supervisor and/or the cleaning crew members have received their qualification.