

# STAY SAFE WITH SOCIETY



The Good

## KITCHEN HOOD AND DUCT CLEANING

A major cause of restaurant and kitchen fires is the buildup of cooking grease in the exhaust system. When equipment is not regularly cleaned, grease adheres to the cool surface of the hood or duct. As grease builds up, it is easier for additional layers to stick to the existing grease. If a fire occurs in the cooking equipment below, the grease melts into a combustible liquid form and can drip onto the open flames, providing fuel for the fire and spreading it into the hood and exhaust duct.

Proper cleaning of exhaust systems is a must to prevent this situation.

### Checklist:

- Clean baffle filters in exhaust hoods weekly, depending on cooking volume.
- Remove grease accumulation regularly from all cooking equipment and surrounding areas.
- Replace missing and broken filters immediately. Do not continue cooking operations with missing filters. Doing so will lead to excessive grease build-up in the exhaust hood ductwork.
- Perform professional chemical or steam cleaning on the entire exhaust system including the kitchen hood, through the ducts, and into the exterior vent at least semi-annually.
- Clean the grease along the back wall of the cooking line and on equipment at least monthly. Don't forget to clean inside the fryer cabinets.
- Any time grease is visible on any surface, it indicates a cleaning is necessary.
- Increase or decrease the above schedules depending on your cooking volume and the advice of your exhaust cleaning professional.

**A MAJOR CAUSE OF RESTAURANT AND KITCHEN FIRES IS THE BUILDUP OF COOKING GREASE IN THE EXHAUST SYSTEM.**

A Small Detail That Can Make a Big Difference.



The Bad



The Ugly

Risk Control Services, [riskcontrol@societyinsurance.com](mailto:riskcontrol@societyinsurance.com)

150 Camelot Drive, P.O. Box 1029, Fond du Lac, WI 54936-1029

P. 888.576.2438 | [societyinsurance.com](http://societyinsurance.com)

This information is advisory, and it must not be assumed that it has detected all unsafe acts or conditions. This information is designed to assist you in recognizing potential safe work problems and not to establish compliance with any law, rule or regulation.

© 2013 Society Insurance



Small details. Big difference.™

