



B.3 Cleaning

B.3.1

Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to bare metal at frequent intervals before surfaces become heavily contaminated with grease or oily sludge.

B.3.2

After the exhaust system is cleaned to bare metal, it shall not be coated with powder or other substances.

B.3.3

The entire exhaust system shall be inspected in accordance with table B.1, by (a) properly trained and qualified person(s) from a certified company acceptable to the approving authority.

Table B.1 — Exhaust inspection schedule

Type or volume of cooking

Frequency

Monthly -Systems serving solid fuel cooking operations

Quarterly -Systems serving high-volume cooking operations such as 24 h cooking, char broiling or commercial cooking

Every 6 Months -Systems serving moderate-volume cooking operations

Annually -Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior citizen centres

B.3.4

If, when inspected in accordance with B.2, the exhaust system is found to be contaminated with deposits from grease-laden vapours, the entire exhaust system shall be cleaned by (a) properly trained and qualified person(s) from a certified company acceptable to the approving authority.

B.3.5

When a vent cleaning service is used, a certificate showing the date of inspection or cleaning shall be kept on the premises. After cleaning is completed, the vent cleaning contractor shall place or display, within the **kitchen** area, a certificate indicating the date cleaned and the name of the servicing company. It shall also indicate areas not cleaned