

**(SCHOOL DISTRICT)  
KITCHEN EXHAUST HOOD CLEANING GUIDELINES**

An inspection and servicing of the fire-extinguishing system and listed exhaust hoods containing a constant or fire-actuated water system shall be made **at least every 6 months** by properly trained and qualified persons.

**Exhaust System Inspection Schedule**

<b>Type or Volume of Cooking Frequency</b>	<b>Frequency</b>
Systems serving solid fuel cooking operation	Monthly
Systems serving high-volume cooking operations Such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
Systems serving moderate-volume cooking operations	Semiannually
Systems serving low-volume cooking operations, such As churches, day camps, seasonal businesses, or Senior centers	Annually

**Cleaning of Exhaust Systems**

Upon inspection, if found to be contaminated with deposits from grease-laden vapors, the entire exhaust system shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction in accordance with the above.