

Pertinent NFPA #96 Fire Codes*

Ultimate Responsibility is Restaurant

NFPA Fire Code #96: 4.1.5

"The responsibility for inspection, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations shall be the ultimate responsibility of the owner of the system provided that this responsibility has not been transferred in written form to a management company or other party."

Fan Access Panel

NFPA Fire Code #96: 8.1.5.3.1

"Upblast fans shall be supplied with an access opening of a minimum 76 mm by 127 mm (3 in. by 5 in.) or a circular diameter of 101 mm (4 in.) on the curvature of the outer fan housing to allow for cleaning and inspection of the fan blades."

Electrical Wiring/Fan Hinge

NFPA Fire Code #96: 7.8.2.1

"Rooftop terminations shall be arranged with or provided with the following:

(8) A hinged upblast fan supplied with flexible weatherproof electrical cable and service hold-open retainer to permit inspection and cleaning that is listed for commercial cooking equipment.."

NFPA Fire Code #96: 8.1.1.1

"Approved upblast fans with motors surrounded by the airstream shall be hinged, supplied with flexible weatherproof electrical cable and service hold-open retainers, and listed for this use."

NFPA Fire Code #96: 9.2.1

"Wiring systems of any type shall not be installed in ducts."

Rooftop Grease Containment

NFPA Fire Code #96: 7.8.2.1

"Rooftop termination shall be arranged with or provided with the following:

(4) The ability to drain grease out of any traps or low points formed in the fan or duct near the termination of the system into a collection container that is noncombustible, closed, rainproof, and structurally sound for the service to which it is applied and that will not sustain combustion

(5) A grease collection device that is applied to exhaust systems that does not inhibit the performance of any fan

NFPA Fire Code #96: 8.1.1.3

"Upblast fans shall have a drain directed to a readily accessible and visible grease receptacle not to exceed 3.8 L (1 gal)."

Inspection & Cleaning Frequency

NFPA Fire Code #96: 11.4, 11.6.1, 11.6.2

"The entire exhaust system shall be inspected for grease buildup by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction and in accordance with Table 11.4 Upon inspection, if the exhaust system is found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction."

"Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge."

Table 11.4 Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
Systems serving low-volume cooking operations	Semiannually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers	Annually

*This is not ALL of the NFPA #96 Fire Codes. This is simply some useful code issues exhaust cleaners come across daily.