



**CHARLOTTE FIRE DEPARTMENT
FIRE MARSHAL'S OFFICE
Fire Prevention Bureau**

Code/Procedural Interpretation

CFD Interpretation: Frequency of Kitchen Hood System Service

Date: June 9, 2014

Code Reference: North Carolina Fire Code, Section 609 and Section 904

Subject:

How often do I need to have my kitchen hood system serviced and cleaned?

Interpretation:

For servicing:

Automatic fire extinguishing systems protecting commercial cooking appliances shall be serviced at least every 6 months and/or after activation of the suppression system. The fusible links shall be replaced annually.

For inspection cleaning:

Hood vent systems, grease removal devices, fans and ducts shall be inspected at regular intervals and cleaned when it is found that such systems have an accumulation of grease. The North Carolina Fire Code specifies the following inspection frequency:

- High volume cooking (i.e. 24-hour cooking, charbroiling or wok cooking) – Every 3 months
- Low volume cooking with sporadic use such as churches – Every 12 months
- Cooking operations using solid fuel burning appliances – Monthly
- All other cooking operations – Every 6 months

All work indicated shall be done by qualified individuals factory trained and certified for the make and type systems being serviced.