

NFPA 96 COMPLIANT KITCHENS

Emerging Markets

Smokehouse Cleaner with “Penewet”™ is a great option for kitchen exhaust hood cleaning to prevent fires.



Smokehouse Cleaner with “Penewet”™
#1604017



A "kitchen exhaust hood cleaning" refers to the process of thoroughly cleaning a commercial kitchen's ventilation system, including the hood, filters, ducts, and fan, to comply with the safety standards set by the National Fire Protection Association (NFPA 96), which aims to prevent fire hazards caused by grease buildup in the exhaust system.

Key points about NFPA 96 compliant kitchen exhaust hood cleaning Focus on grease removal:

- The primary goal is to remove grease buildup from all accessible parts of the exhaust system, including the hood, filters, ductwork, and fan, to prevent potential fire hazards.

Professional cleaning required:

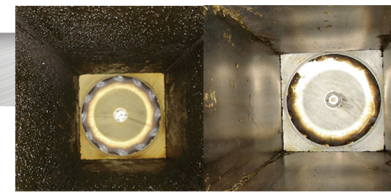
- NFPA 96 mandates that kitchen exhaust systems should be cleaned by trained and certified professionals to ensure proper cleaning techniques are followed.

Cleaning frequency depends on usage:

- The frequency of cleaning is determined by the volume of cooking operations, with high-volume kitchens requiring more frequent cleaning compared to low-volume kitchens.

Documentation and inspection:

- Certified cleaning companies typically provide documentation of the cleaning process, including dates and details of the work performed.



STEARNS PACKAGING CORPORATION
4200 Sycamore Ave (53714) PO BOX 14495 Madison WI 53708
1-800-655-5008 • 1-608-246-5150 • stearnspkg.com



Connect with
us on TikTok