NFPA® 96: Standards for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 Edition

The National Fire Protection Association regulations are specifically designed to limit the life safety concerns and fire hazards associated with commercial cooking equipment and rooftop grease containment.

***7.8.2.1:** 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

***11.6.2:** 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 8-3.1 EXHAUST CLEANING INSPECTION SCHEDULE**

Type or Volume of Cooking	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 moderate-volume cooking operations	Semianually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal business or senior centers	Anually

***8-3.1.1** 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 Section 8-3.

***3-2.3** Grease filters shall be listed and constructed of steel or listed equivalent material and shall be of rigid construction that will not distort or crush under normal operation, handling, and cleaning conditions. Filters shall be tightfitting and firmly held in place.

***4-3.1** Openings shall be provided at the sides or at the top of the duct, whichever is more accessible, and at changes of direction. Openings shall be protected by approved access panels that comply with 4-3.4.4. Exception: Openings shall not be required in portions of the duct that are accessible from the duct entry or discharge.

***5-1.1** 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.

***6.2.3.1** Grease filters shall be listed and constructed of steel or listed equivalent material

***6.2.3.2** Grease filters shall be rigid construction that will not distort or crush under normal operation, handling, and cleaning conditions.

***6.2.3.3** Grease filters shall be arranged so that all exhaust air passes through the grease filters.

***7.3.1** Openings shall be provided at the sides or at the top of the duct, whichever is more accessible, and at changes of direction.

***7.4.1.3** Openings on horizontal grease duct systems shall be provided with safe access and a work platform when not easily accessible from a 3 m (10 ft) stepladder.

***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.

***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.

***11.6.10** When an access panel is removed, a service company label or tag preprinted with the name of the company and giving the date of inspection or cleaning shall be affixed near the affected access panels.