

Fact Sheet



Fire Protection Industry Alert! – Fire Protection Service Reporting

An Essential Guide for All Fire Protection Companies, their Technicians, and Agents and for the Commercial Kitchen and Restaurant Owners:

It is the intention of the Office of the State Fire Marshal to support all aspects of fire and life safety prevention, public safety information and education sharing and to support all associated industries whose mission it is to serve and protect the public, their customers, employees and patrons from hostile fire through fire prevention and fire protection services.

Reporting – Service Company, technician contact information and date of service:

"When an exhaust cleaning service is used, a certificate showing the name of the servicing company, the name of the person performing the work, and the date of inspection or cleaning shall be maintained on the premises." NFPA 96.11.6.13

Reporting – Job completion and deficiencies.

"After cleaning or inspection is completed, the exhaust cleaning company and the person performing the work at the location shall provide the owner of the system with a written report that also specifies areas that were inaccessible or not cleaned." NFPA 96.11.6.14 (See Completion and Deficiency Reports – <http://firemarshal.utah.gov/licensing-and-certification/exhaust-duct-cleaning-systems/>)

Reporting – Significant fire and life safety hazards.

"Where required, certificates of inspection and cleaning and reports of areas not cleaned shall be submitted to the authority having jurisdiction." NFPA 96.11.6.15

Reporting – Premises maintenance log.

"A signed and dated log of maintenance as performed in accordance with 13.6.4 and 13.6.5 shall be available on the premises for use by the authority having jurisdiction." NFPA 96.13.6.7

Reporting – Maintenance recommendations, including report holding time.

"The maintenance report, including any recommendations, shall be filed with the owner or with the owner's representative." NFPA 17A.7.3.3.5, see 96.11.6.14

"The owner or owner's representative shall retain all maintenance reports for a period of 1 year after the next maintenance of that type required by the standard." NFPA 17A.7.3.3.5.1, see 96.13.6.7

NOTICE: Professional contractors should work a kitchen exhaust system inspection or cleaning job only if allowed proper access to the entire system. During the inspection process if it is found or perceived that an "Inaccessible Area" exists within the system, the contractor should make every effort to contract the owner to fix or repair the system. The contractor may accept or refuse to clean the system unless: 1.) The system is accessible or has proper access for a complete and thorough cleaning. Or 2.) The contractor is allowed (by contract) to repair the duct for proper access or to install access panels or hinge sets to properly clean every aspect of the system. It is appropriate for the professional contractor to instruct and teach the owner why access to the entire system is so very important. (*AHJ's may be of assistance in this area of concern and negotiation.*) (Please see Fact Sheet – Exhaust System Access.)

BEWARE: Although NFPA 96.11.6.14 appears to give allowance for the reporting of "inaccessible areas", this is not, nor was it intended to be a get-out-of-jail free code allowance for the owner or contractor. Should a KEC contractor report to the restaurant owner or the AHJ that there are inaccessible areas in a system, this should be a serious RED FLAG moment! The contractor or technician may be attempting to avoid responsibility for cleaning the system correctly or not completing the job as contracted.

THE RULE: When it comes to kitchen exhaust system inspection or cleaning, there is no such thing as "inaccessible areas", there are only areas owners or contractors choose not to access or clean properly.

"A new service tag or label will be attached to a properly functioning system each time service is performed. A system not in compliance (inaccessible areas) shall not receive a service tag or label, but shall receive a non-compliance tag as required..." R710.7.5.4 (Please see Fact Sheet – Red Tag System)

This information is offered to more fully emphasize the importance of open communications between the commercial kitchen and restaurant owners, the kitchen exhaust system cleaning and inspection professional and the AHJ, and to help solidify the promise of fire and life safety protection to the employee, customer and patron of these committed service organizations.

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