



Borough of Manville Bureau of Fire Prevention

Kitchen Ventilation System Cleaning Inspection Report

Business Name _____ Date _____

Address _____ Phone _____

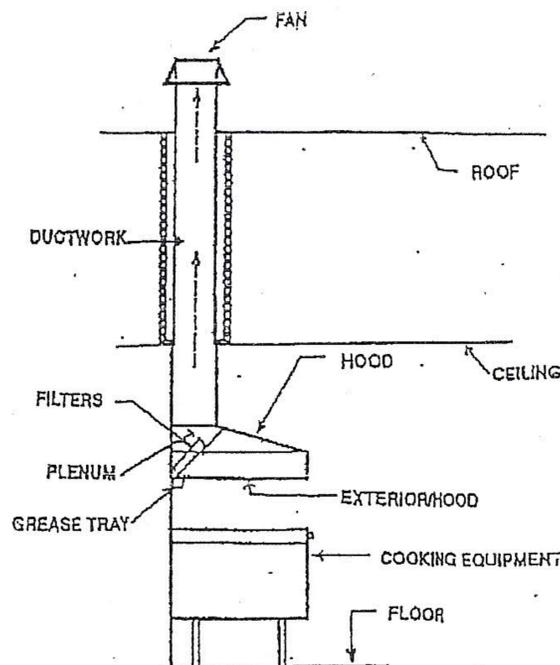
Cleaning Contractor _____ Phone _____

Address/City _____ State _____ Zip _____

Frequency Of Cleaning: Circle One: Quarterly - Semi Annually – Annually

The contractor will check off that **ALL** items below were cleaned as per N.J.A.C. 5:70-3, 609.2

Grease Trays	
Filters	
Exterior/Hood	
Plenum	
Suppression Nozzles/Caps	
Ductwork	
Fan on Roof	
Inaccessible areas exist	
Inaccessible areas cleaned	
Fan working properly	



Comments:

* As per New Jersey Uniform Fire Code N.J.A.C. 5:70-3, 609.2 Commercial kitchen exhaust systems shall be cleaned to remove deposits of residue and grease in the hoods, fans and ducts at intervals specified in the cleaning schedule required to be submitted in accordance with N.J.A.C. 5:70-3, 609.2.1 Through cleaning of ducts, hoods and fans shall require scraping, brushing or other positive cleaning methods. Also be advised that per section 609.1 Commercial kitchen hoods shall meet the requirements of NFPA 96 11.6.14 after cleaning and inspection is completed, the exhaust cleaning company and 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, this report will conform to the requirements for the authority having jurisdiction.

Signature (Owner/Representative) _____ Date _____

Signature (Contractor doing work) _____ Date Completed _____ Next inspection date _____