

Performance Form

(Restaurant name and address here)

Date: _____

Name of Service Company: _____ Phone: _____

Address: _____ City/State: _____

Name of Company Owner: _____ Crew Leader: _____

Performance Requirements for Cleaning the Kitchen Exhaust System

Following are conditions a contractor **must** agree to prior to cleaning the kitchen exhaust system:

- All areas of the exhaust system will be cleaned to a point where the metal is clearly visible (bare metal). (NFPA #96 11.4.2)
- After the job, any areas not cleaned to bare metal **will be noted**, with an explanation in writing. (NFPA #96 11.4.13)
- No toxic, flammable solvents or other flammable cleaning aids are to be used. (NFPA #96 11.4.6)
- All gas and electrical switches and controls, which could be accidentally activated during the cleaning process, will be locked out. (NFPA #96 11.4.3)
- The fire suppression system shall **not** be locked out during the cleaning process. (NFPA #96 11.4.4)
- Care shall be taken **not** to apply cleaning chemicals on fusible links or other detection devices of the automatic extinguishing system. (NFPA #96 11.4.7)
- All fire suppression pipes, dampers, access panels and other switches and controls shall be returned to their original position. (NFPA #96 7.3, 11.4.11)
- Any access panels installed must be in accordance with NFPA #96 Standard, 2001 Edition (Section 7.3).
- Waste and debris must be captured, and processed according to local Waste Water by-laws. Wastewater should not be allowed to enter the storm drainage system, unless acceptable to the local jurisdiction.
- Any deficiencies **must** be reported on an After-Service Follow Up Report.
- All components of the system (hoods, ducts, access, fans, fan housings, and accessories) shall be dismantled, and scraped, prior to pressure washing.
- Building security is to be maintained both during and after the work is completed and while the crew is on premises.

-- For further details see next page --

Cleaning Specifications:

Following are specific methods and techniques an exhaust cleaner must follow:

- All access must be opened and proper gasketing will be used when reinstalling access panels. All access panels must be properly secured.
- There should be no application of any moisture near fan motors.
- The waste and debris will be disposed of according to the Local Waste Water management policies.
- Fan belts will be checked.
- Where applicable, fan bearings will be lubricated.
- All debris, grease, chemicals and wastewater, associated with cleaning is to be removed from roofs, downspouts and parking area.
- Cleaners must not stand any metal equipment or sharp heavy objects on the roof membrane.
- All kitchen equipment must be returned to its location and operational state.
- All floors, walls and other areas affected by the cleaning process will be cleaned up afterwards.
- All cooking equipment and utensils will be returned to their original position.
- No refrigerators or computer terminal outlets will be unplugged or used.
- No garbage or grease residues will be left on the equipment or premises.
- No food, drinks or other restaurant products are to be used or consumed without prior management approval.
- Smoking on the roof or kitchen areas of the restaurant is prohibited.
- All kitchen equipment must be adequately protected and covered.
- Other: _____

Comments:

Date of Cleaning: _____ By: _____
Print name of Foreman

Signature Date