

Finding *THE* Right Commercial Hood Cleaner

Restaurant
Owner's Guide

QUALITYCHECKLIST

Any professional commercial hood cleaner should be providing you with some essential and basic services. Review this list and see if your current company makes the grade.

- ◆ Provides pictures of ductwork, fans, and hoods after each service.
- ◆ Sends you a post service report detailing any system deficiencies or areas of concern.
- ◆ Leaves Kitchen completely clean after service.
- ◆ Uses non-etching degreasing chemicals and foaming application.
- ◆ Performs a high pressure steam clean of your entire system.
- ◆ Cleans all vertical and horizontal ducts to the bare metal.
- ◆ Leaves service sticker on hood and access doors serviced with date of service, company name, areas not cleaned and lead technician's name. (per NFPA 96)

Finding a commercial hood cleaning company you can trust can be difficult. This guide will give you some basics so you know when you have found hood cleaning *industry experts* or corner-cutting laggards. Whomever you *trust* in your kitchen needs to be a top notch professional to prevent potential *kitchen fires*.

SOMEBASICS

Certification

Ask your current service provider "Are you certified?" Most reputable hood cleaners will have either an IKECA certification or a PWNA certification. National fire codes require that a hood cleaning company be "properly trained, qualified and certified." (NFPA 96 Section 8.3-1) Any quality professional hood cleaner will be certified.

NFPA

The NFPA (National Fire Protection Association) is not a certifying body, but is a regulatory body that creates fire codes. Many hood cleaners will pass off their NFPA membership as a certification. They are *not* the same. However, knowledge of NFPA 96 fire code is essential to professional hood cleaners.

Unparalleled levels of service and quality

What sets one hood cleaner apart from another is pretty simple: quality and service. The ductwork from the hood to the roof is largely out of sight and consequently out of mind. A quality hood cleaning company will clean those areas you can't see just as thoroughly as the ones you can. If any horizontal ductwork exists in your facility this is one area that low-quality hood cleaners notoriously skip. Inspect the ductwork after a cleaning to see if all of the build up and grease has been removed to the bare metal. Some commercial hood cleaners now provide a full photo assurance program to provide customers with pictures of their system after the cleaning. This lets the restaurant owner know that the work is being done correctly and that the cleaning company is reviewing the work of its technicians. Review our quality checklist to see if your company passes the test!

This Restaurant guide has been provided by Shannon Diversified, the West Coast Leader in Commercial Hood cleaning services.

For more information call Shannon Diversified at 800.794.2345 or visit www.shannonco.com

