



Commercial Kitchen Hood System Cleaning And Extinguishing Systems

The Altoona Fire Department’s Fire Safety Inspection program works with business through inspections, enforcement, and fire prevention education to reduce the risk of fire related incidents. The City of Altoona has adopted the 2015 International Fire Code as its Fire Prevention Code and utilizes this Code in all fire safety inspections. The following are general guidelines used during inspections. Please keep in mind this guide may not address every situation or violation that could arise.

Extinguishing Systems

- Hood suppression system(s) is serviced in accordance with the applicable NFPA code every six months by a licensed City of Altoona Fire Extinguishment Servicing Company. (A list of licensed companies is available on the City of Altoona website.)
- A manual actuation device is present and located no less than 10 feet but no more than 20 feet from the hood system.
- The manual actuation device is easily accessible and not obstructed.
- A current inspection tag is affixed to the suppression cylinder, the manual actuation device, or both stating the company/technician who serviced the system and the month and year the system was serviced.

Hood Cleaning

- Cleaning of hood systems and the attached ventilation systems is cleaned in accordance with ANSI/IKECA C 10 and the table below by a licensed City of Altoona Commercial Kitchen Hood Cleaning Service. (A list of licensed companies is available on the City of Altoona website.)
- A tag is affixed to the hood system in a conspicuous location stating the cleaning company name, address, telephone number and date of service/cleaning.
- Records of each cleaning are kept on property stating the name of the individual/company who performed the cleaning, when the cleaning took place, documentation of the work performed, and photographs before and after the cleaning was completed.

TYPE OF COOKING OPERATION	FREQUENCY OF INSPECTION/CLEANING
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 Months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers.	12 Months
Cooking operations utilizing solid fuel-burning cooking appliances	1 Month
All other cooking operations	6 Months