



ANSI/IKECA C10-2011
Standard for
Cleaning of Commercial Kitchen Exhaust Systems
2011 Edition

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Forward

(This forward is not part of the American National Standard ANSI/IKECA C10-2011)

This first edition of ANSI/IKECA C10-2011, *Standard for Cleaning of Commercial Kitchen Exhaust Systems*, was developed by the IKECA Standards Development Committee Consensus Body. It approved the standard on September 1, 2011. It was approved as an American National Standard on December 9, 2011.

The International Kitchen Exhaust Cleaning Association (IKECA), formed in 1989, became an American National Standards Institute accredited standards developer in 2009. For many years, the commercial kitchen exhaust cleaning industry has relied on NFPA 96®, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, which is developed and maintained by the Technical Committee on Venting Systems for Cooking Appliances of the National Fire Protection Association. ANSI/IKECA C10 addresses many of the areas that NFPA 96 does not cover.

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This list represents membership at the time the Committee was balloted on the final text of this edition. Since that time, changes in membership may have occurred. Membership on the committee shall not in and of itself constitute an endorsement of the Association or any document developed by the committee on which the member serves.

Scope: The consensus body shall help to develop voluntary consensus standards for the cleaning, inspection, operation and maintenance of commercial kitchen exhaust systems for the purpose of protecting life and property from fire.

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Standard for Cleaning of Commercial Kitchen Exhaust Systems

Introduction

Commercial kitchen exhaust systems remove smoke, soot and grease-laden vapor resulting from cooking operations. These systems become contaminated with grease and cooking by-products over time. Accumulations of these combustible contaminants create a fire safety hazard to workers, patrons, other building occupants and property. Mitigation of this hazard requires periodic cleaning of commercial kitchen exhaust systems.

Chapter 1 – Administration

1.1 Scope.

1.1.1 This standard is intended to determine the frequency and necessity for commercial kitchen exhaust system cleaning through inspection procedures, to define acceptable methods for cleaning exhaust systems and components, and to set standards for acceptable post-cleaning cleanliness.

1.1.2 This standard applies to, but is not limited to, Type I exhaust systems as defined by NFPA Standard 96 (see NFPA 96 2011, A.3.3.34).

1.1.3 This standard does not apply to residential kitchen exhaust systems, replacement air systems, fire extinguishing systems, heating and air-conditioning systems, dryer exhaust systems, and toilet exhaust systems.

1.2 Purpose.

1.2.1 The purpose of this standard shall be to enhance public safety by reducing the potential fire safety hazards associated with commercial kitchen exhaust systems through the performance of professional cleaning services, irrespective of the type of cooking equipment used and whether used in public or private facilities.

1.3 Application.

1.3.1 Adherence to this standard shall be maintained by trained, qualified and certified persons and entities performing inspection and/or cleaning of commercial kitchen exhaust systems.

1.3.2 The Authorities Having Jurisdiction (AHJ), insurance underwriters, installers, maintainers, designers, inspectors, specifiers, operators and food service establishments shall use this standard to ensure compliance and alignment with applicable codes and requirements for system cleanliness and fire safety.