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Forward

(This forward is not part of the American National Standard ANSI/IKECA I10-2015)

This first edition of ANSI/IKECA I10-2015, Standard for the Methodology for Inspection of Commercial Kitchen Exhaust Systems, was developed by the IKECA Standards Development Committee Consensus Body. It approved the standard on June 5, 2015. It was approved as an American National Standard on August 30, 2015.

The International Kitchen Exhaust Cleaning Association (IKECA), was formed in 1989, and became an American National Standards Institute (ANSI) 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.

This inspection standard is the second of three standards to address areas and methodologies of cleaning, inspection, and user maintenance of commercial kitchen exhaust systems that that are unaddressed by NFPA 96.

The presence of an asterisk (*) indicates explanatory material in Annex A.
IKECA Standards Development Committee Consensus Body

**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.

### CHAIR:
- Bernard Besal, CECS, CESI
  - Besal Services, Inc.
- John M. Egnor
  - JEM Associates
- David Nowack, CECS
  - Fat Free, Inc.

### VICE CHAIR
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- Richard T. Jones, PE, LEED AP
  - National Engineering, Ltd
- James M. Shea
  - Buckeye Fire Equipment
- Jeffrey Morris, CECS, CESI
  - Western Commercial Services
- James Francis Valentine
  - Valentine and Associates
- J.C. Muehlenberg, CECS
  - Air Maintenance, Inc.
- Michael L. Watz, Jr., PE
  - Greenheck Fan Corporation

### Interest Categories
1. **Cleaning Contractor** – an individual who provides commercial kitchen exhaust cleaning services or is a designated representative of an organization which provides commercial kitchen exhaust cleaning services.
2. **HVAC Contractor** – an individual who provides heating, ventilation, and air conditioning (HVAC) services or is a designated representative of an organization which provides heating, ventilation, and air conditioning (HVAC) services.
3. **Fire Suppression Contractor** – an individual who provides automatic fire suppression systems and services that control and extinguish fires without human intervention or is a designated representative of an organization which provides automatic fire suppression systems and services that control and extinguish fires without human intervention.
4. **Food Service Industry** – an individual who provides services related to making, transporting or selling prepared foods to restaurants, hospitals, schools and other commercial kitchen establishments or a designated representative of an organization which provides services related to making, transporting or selling prepared foods to restaurants, hospitals, schools and other commercial kitchen establishments.
5. **Fire Analysis Expert** – an individual who provides fire investigation and analysis to the commercial kitchen industry or related industries or is a designated representative of an organization which provides fire investigation and analysis to the commercial kitchen industry or related industries.
6. **Designer** – an individual who designs commercial kitchen equipment or a designated representative of an organization which designs commercial kitchen equipment.
7. **Manufacturer** – an individual who represents a maker of commercial kitchen equipment.
8. **Fire Prevention Authority** – an authority having jurisdiction for fire prevention and life safety or a designated representative of an authority having jurisdiction for fire prevention and life safety.
9. **Insurance** – an individual who provides loss control and risk management services to an insurance carrier or broker or a designated representative of an organization which provides loss control and risk management services.
10. **Users** – An individual who is an owner, operator or manager of a facility or a representative of a facilities management company.

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.
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Chapter 1 – Administration

1.1 Scope.

This standard shall provide minimum requirements for inspecting commercial kitchen exhaust systems and system components for mechanical conditions, structural integrity, fire safety, and cleanliness levels.

1.2 Purpose.

The purpose of this standard shall be to reduce the potential fire safety hazards associated with commercial kitchen exhaust systems through inspection services.

1.3 Application.

1.3.1 The authority having jurisdiction (AHJ) shall determine compliance with the requirements of this standard.

1.3.2 Any equivalent deviations from the standard in all applications shall be authorized by the AHJ.

1.4 Extracts.

Extracted sections, reprinted with permission, are denoted with a reference in brackets at the end of each paragraph that provides the source and section number.

Chapter 2 – Referenced Publications

2.1 General.

The documents or portions thereof listed in this chapter are referenced within this standard and shall be considered part of the requirements of this document.

2.2 Reference Standards.

2.2.1 ANSI/IKECA Publication. International Kitchen Exhaust Cleaning Association, 100 North 20th Street, Suite 400, Philadelphia, PA 19103.


2.2.2 NFPA Publication. National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169-7471.