

## Boston Fire Department Cleaning and Inspection of Commercial Hood and Ventilation System & Deficiency Report

March 2009

Company Name					
Business Name:	Address City State, Zip Code 24 Hour Emergency Service Phone Number		Tech Name:		
Address:			Signature:		
City & State:			Date:		
Business Phone:			BFD Reg. #:	Exp Date:	
Section A	Responses		Comments		
1. Are the filters Clean?	Yes No N/A				
2. Are the precipitators/pollution control devices clean?	Yes No N/A				
<b>3.</b> What is grease load in exhaust system?	Light Med				
	Heavy				
<b>4.</b> Describe the grease load under the	Light Med				
protective hood(s)?					
protective need(s).					
<b>5.</b> Last service cleaning date?	/	Co. Name:		Not Available	
<b>6a.</b> Is the on-site exhaust system description accurate?	Yes No				
<b>6b.</b> Did you clean or inspect entire system as	Yes No				
specified in on-site exhaust system					
description? If no specify on page 2.					
7. Has the Certificate of Performance been	Yes No				
dated and placed in the immediate vicinity of					
the hood?					
<b>8a.</b> Are all filters in place and intact?	Yes No				
<b>8b.</b> If wash system is main water valve in	Yes No N/A				
open position?	DV DN-				
9. Do fan(s) operate?  10. Have exhaust fan louvers been cleaned	Yes No				
and checked?					
11. Were exhaust fan(s) cleaned?	Yes No				
12. Have exhaust fan belts and pulleys been	Yes No				
inspected and in good working order?  13. Were grease cup(s) cleaned?	☐Yes ☐ No				
<b>14.</b> The system appears to be liquid tight?	Yes No				
15. Has horizontal duct(s) been cleaned or	Yes No				
inspected?					
<b>16.</b> Has the vertical duct(s) been cleaned or	Yes No N/A				
inspected?					
17 Are sufficient access panels provided?	Yes No N/A				
18 Does access panel(s) have proper signage?	Yes No				
19 Are all areas of exhaust system	Yes No				
accessible?					
<b>20.</b> Is hood and exhaust system free of	Yes No				
obstructions?					
21. Cleaning complied with NFPA 96.	Yes No				
<b>22.</b> Type of cooking system (check all that apply)	Solid Fuel Wok Charbroil				
appry)	Other (please specify):				
	Carer (produce specify).				

Any  $\underline{NO}$  answer requires the deficiency report on page 2 to be completed and submitted as instructed on the bottom of page 2. N/A - Not applicable

Owner Rep Signature:

A record of this service is to be maintained on premise and made available for inspection by a member of the Boston Fire Department, and Health or Building Inspectors from the City of Boston's Inspectional Services Department. It is the owner/tenant's responsibility to maintain your equipment in good working order. It is the responsibility of the cleaning company technician to report all deficiencies immediately to the proper authority having jurisdiction.

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Tech Name:	
Signature:	
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## **Additional Comments:**

Section / Item #	Description of Deficiencies

## Please Note

If deficiencies are found please send a completed copy of this report to the Boston Fire Department within 5 business days:

Boston Fire Department
Fire Prevention Division – Special Occupancy Unit
1010 Massachusetts Ave – 4<sup>th</sup> Floor
Boston, MA 02118

or
Fax to:
617-343-3696