



1-800 326 8946 www.countygrp.com

Grease Hood Cleaning

Kitchen exhaust cleaning is required by law for virtually every commercial cooking establishment in the United States.

Restaurants, hospitals, hotels, employee cafeterias and other food-service locations have a "hood" and ductwork over the stove to exhaust smoke, steam, and fumes out of the building. These exhaust gases leave a residue on the inside of the ductwork. When the buildup of grease becomes heavy, a fire hazard exists. Approximately one of three restaurant fires is caused by grease buildup.

It is important to ensure you get a complete cleaning of your entire system. Some contractors offer a "hood cleaning" service which does not include the ductwork or rooftop fan. While such services may keep the interior of the kitchen looking sharp, they do little to secure fire safety and reduce health threats. Only a complete cleaning of the system—from the hood in the kitchen to the fan on the roof—will reduce the risk of kitchen fires and ensure compliance with fire regulations.

County Environmental Company is a certified by the International Kitchen Exhaust Cleaning Association.

