



The Commonwealth of Massachusetts
Executive Office of Public Safety and Security
Department of Fire Services



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STATE FIRE MARSHAL

Cleaning or Inspection of Commercial Cooking Exhaust Systems

The State Fire Marshal issues licenses to companies and individuals that inspect and service fixed fire suppression systems. Check our web site at:

http://elicense.chs.state.ma.us/DFS_Verification/Search.aspx

to verify individual or company licenses.

Any person engaged in the cleaning or inspection of commercial cooking exhaust systems must hold a Certificate of Competency issued by the State Fire Marshal. All cleaning and inspections that currently take place shall comply with the new regulation.

Inspections

Under the Massachusetts Fire Code, 527 CMR 1.00 and NFPA 96 – 2011 Edition, commercial cooking exhaust systems shall be inspected for grease build-up in accordance with the table below.

Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
Systems serving moderate-volume cooking operations	Semiannually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses or senior centers	Annually

Based on the results of the inspection, a determination is made by the inspector if the system needs to be cleaned.

Licenses

There are two levels of Certificate of Competency available. Both of these certificates require that the individual pass a written examination offered by the State Fire Marshal’s Office.

Type 1: This Certificate of Competency is issued to those individuals who are in the business of cleaning and inspecting commercial cooking exhaust systems. Requires that the individual have inspected/cleaned commercial cooking exhaust systems for a minimum of 500 hours.

Type 2: This “restricted” Certificate of Competency is issued for those individuals who conduct cleaning activities for commercial cooking operations that they own or operate.

Cleaning with a Type 2 License

The owner or operator of a commercial cooking operation, or employee thereof, shall not be prohibited from conducting the actual cleaning and grease removal of hoods, grease removal devices, fans, ducts and other appurtenances in their own commercial cooking, as long as the owner or operator holds a “restricted” Certificate of Competency. The restricted Certificate of Competency does not allow the holder of the certificate to conduct cleaning services for other commercial cooking operations. Owners and operators will still need to have an individual holding a Type 1 Certificate of Competency conduct all inspections.

Inspections Must be Done by Type 1 License Holders

Inspections must be done by holders of a Type 1 license. Holders of the Type 2 restricted licenses cannot perform inspections, only cleaning of systems on their own property.

Notice of Non-Compliance

If a person holding a Certificate of Competency finds that a commercial cooking operation is not in compliance with 527 CMR 1.00 (relative to grease build up), a written notice shall be given to the local fire department within 48 hours and a copy to the owner. The form is prescribed in the regulation.

The owner/operator of a building shall maintain all cleaning and inspection records for a period of at least three years.

Additional information regarding this program can be found at www.mass.gov/dfs, including an unofficial copy of the regulations, applications and exam information.

If you have questions concerning the regulation, or compliance issues, please contact the Code Compliance Desk at 978-567-3375, or in western Massachusetts at (413) 587-3181.