city of
golden
valley

HOOD & DUCT CLEANING

Maintaining Commercial Kitchen Exhaust Systems

- Hoods, grease removal devices, fans, ducts, and other appurtenances must be cleaned at frequent intervals before surfaces become heavily contaminated with grease or oil sludge.

- Systems must be cleaned by a qualified person(s) at a minimum of once every three months unless otherwise required by the Golden Valley Fire Department. Systems that become heavily contaminated at a rapid rate will require more frequent cleaning.

- Permits are required each time commercial kitchen exhaust systems are cleaned. online through Apply online through Golden Valley's ePermits system.

Cleaning Process

- The cleaning company must notify the Golden Valley Fire Department (763-593-8092) at least 24 hours before cleaning the system.

- Do not use flammable solvents or other flammable cleaning products.

- Before starting the cleaning process, be sure to lock, pin, or protectively cover and/or seal any electrical switches, detection devices, and system components that may be accidentally activated.

- Take care not to apply cleaning chemicals on fusible links or other detection devices. System components must be returned to an operational condition by qualified personnel.

- If the cleaning does not meet acceptable standards, the cleaning company will be required to submit a second inspection fee and permit application to the Golden Valley Inspections Department and make the necessary corrections.

THREE INSPECTION MUSTS

1. You must obtain your hood ePermit at least five business days before the inspection time you are requesting.

2. The cleaning company must notify the Fire Department at 763-593-8092 at least 24 hours before cleaning the system.

   You can reach the Fire Department between 8 am and 4 pm at 763-593-8092.