

ANSI/IKECA I10-2015: Standard for the Methodology for the Inspection of Commercial Kitchen Exhaust Systems

IKECA Introduces the Kitchen Exhaust Cleaning Industry's First American National Standard for the Methodology for the Inspection of Commercial Kitchen Exhaust Systems

PHILADELPHIA, PA, January 29, 2016: The International Kitchen Exhaust Cleaning Association (IKECA), an international non-profit trade organization committed to fire prevention and life safety by advancing the quality of cleaning, inspection and maintenance of commercial kitchen exhaust systems worldwide, announced the availability of a new American National Standards Institute (ANSI) standard today. The ANSI/IKECA-I10-2015 Standard for the Methodology for Inspection of Commercial Kitchen Exhaust Systems is the second of three standards. It is targeted toward owners and managers of facilities, authorities having jurisdiction (AHJs), insurance loss control specialists, and those who have an interest in industry-accepted processes and procedures for the cleaning, inspection and maintenance of commercial kitchen exhaust systems.

ANSI I10 represents a major commitment to advancing the kitchen exhaust cleaning profession. It brings greater attention to the vital use of proper methodology for inspecting systems. All standards are designed to complement and augment NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, which identifies the minimum fire safety requirements related to the design, installation, operation, inspection, and maintenance of all public and private cooking operations.

“Cleaning and inspecting exhaust systems of commercial kitchens have been regarded by some cleaning companies and restaurant owners as an inexact science. It is not. Performing these processes properly and safely is essential to mitigating the risk of grease fires in commercial kitchens,” said Nelson Dilg, Nelbud Services, Egg Harbor City, NJ, vice chair of the ANSI Consensus Body, an alternate on NFPA 96’s technical committee, and founder of the association. “I10 is clear about what an inspector should know, how frequently an inspection should be performed, and how the inspection should be performed.”

Commercial kitchen exhaust systems remove smoke, soot, and grease-laden vapor that result from cooking and create a fire safety hazard for workers, patrons, other building occupants, and property. Reducing the likelihood of this hazard requires periodic inspection and cleaning.

“Since the founding of IKECA in 1989, we have long strived to establish that the work performed by trained, qualified, and certified persons saves lives and protects property. The approval of this inspection standard, and the education and adoption process that continues with the introduction of the cleaning standard, are significant benchmarks for our profession,” said Bernard Besal, association co-founder and the chair of the IKECA Standards Development Committee’s ANSI Consensus Body, which develops and maintains the three standards. Besal also serves on the NFPA’s Technical Committee on Venting Systems for Cooking Appliances.

IKECA I10 is now available! To purchase a copy, visit the online store on IKECA’s website: www.ikeca.org.

About IKECA

IKECA operates a rigorous, industry-leading certification program for kitchen exhaust cleaning specialists and was founded in 1989 by a small group of exhaust cleaners with similar beliefs in the correlation of proper and complete exhaust cleaning and fire safety. Within two years, these founders created the first kitchen exhaust cleaning non-profit trade association, which has made significant contributions to the decrease in commercial kitchen fires in the U.S. today. In 2009, IKECA joined the American National Standards Institute (ANSI) and began defining standards for the cleaning, inspection and maintenance of commercial kitchen exhaust systems.