



## Kitchen Hood Inspection Checklist

Commercial kitchen hoods are a part of the ventilation system of a building. These hoods serve the purpose of capturing heat, steam, airborne grease, combustion byproducts, and other effluents leaving the surface of the cooking appliances.

The following checklist can help with the visual inspection process:

- Visually examine the condition of the system.
- Visually determine the cleanliness of the system.
- Locate the specialty label and cleaning label on the hood.
- Note the date of the last cleaning and the recommended date for the next cleaning.
- Take photos of labels and hoods.
- Note any excessive grease buildup.
- Note whether the filters are properly placed or missing.
- Note any damage to the filters or baffles.
- Identify and assess any fire-suppression system
- Note the lighting under the hood. Is the lighting vapor-proof?
- Operate the fan.
- Operate the light.
- Return the system to its original condition and settings.
- Assess the exterior condition of the hood unit.
- Assess the exterior condition of the electrical connections and wiring.
- Assess the cleanliness of the exterior of the system.