

Hire Only The Best - Trained and Certified Professionals

According to the National Fire Protection Association (NFPA), the majority of restaurant fires originate on the kitchen cooking appliances and flare into the kitchen exhaust system. Regular maintenance of a restaurant's kitchen exhaust system is one of the primary defenses against fire hazards. By keeping these systems working at their best, they will evacuate the smoke and grease out of the building and produce a cleaner, cooler kitchen and better working environment for staff.

Not All Exhaust Cleaning Services are "Complete"

When contracting for cleaning services, 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 duct work 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.

Many companies are available today to clean kitchen exhausts. However, most companies do not clean to any standards, or just clean to bare minimums. With 40% of all restaurant fires starting in the kitchen, it is more important than ever to make sure you hire a qualified professional that cleans to the highest standards.

The good news is that there is an easy way to make sure that you hire qualified companies to deal with your cleaning needs. The International Kitchen Exhaust Cleaning Association is the largest organization dealing with Exhaust Cleaning and Industry Certification.

Since 1979 we have been the industry leader in setting the highest standards for kitchen exhaust cleaners in Missouri and Illinois.

Kitchen Exhaust Professionals Should Be Able To Provide You With:

- Company qualifications, including certifications
 - Start and completion dates for the project
- Certificates of insurance and applicable licenses
 - References

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When hiring a professional consultant or contractor it is important to hire a company with qualified and certified staff that follows industry standards and guidelines to ensure a job done right. Most importantly, one must have clear understanding of the scope of work being provided under any agreement. Often, firms believe they purchase a cleaning of the entire system only to discover later that they have received a "Hood Washing".

AA Services of Missouri meets insurance requirements and maintains staff certified to IKECA standards, which include NFPA 96, OSHA Safety Regulations and pertinent sections of the ICC.

When you are choosing a service provider, consider the following:

The "Complete" Job

Being familiar with the routing of the exhaust ductwork, which is above the ceiling, and checking the completed operation after the cleaning process remains instrumental in eliminating surprises. Always get in writing what the cleaning contract proposes and how the work will be done. It remains recommended to use an industry "Certified" contractor and to verify proof of insurance.

Access to the Interior of the "System"

Building codes state that the interior of the system shall be "reasonably accessible for inspection and cleaning". As a general rule, if the ductwork interior cannot be inspected, it cannot be cleaned properly.

Access Panels

When additional access panels are required to be installed onto exhaust ductwork to facilitate cleaning and inspection, it remains important to specify methods and material which align with applicable codes. Access panels should never be installed onto the bottom of the duct, and material used should be of the same thickness and type of the exhaust ductwork. Use of listed access door assemblies help insure that the construction of the panel complies with most model codes.

Accessing the Fan

All kitchen exhaust systems are equipped with blowers, which must be included within the scope of cleaning. Regardless of the type of fan employed, always inquire with the cleaning contractor as to how your unit will be cleaned. Also recommended would be to know who will be responsible for regular mechanical maintenance for belts and lubrication of rotating parts since this could help eliminate system downtime.

Frequency of Cleaning

Kitchen exhaust systems generally require cleaning from monthly to annually depending on many factors. The greatest factor governing required cleaning frequency is the volume of cooking. Configuration of the exhaust system may also dictate increased frequency. The cleaning frequency of the exhaust system should be specified to keep the system free of fuel load sufficient to support fire and operating at maximum efficiency. Regular cleaning of grease filters and proper operation of automatic wash systems (where equipped) greatly reduce system loading and remain recommended.

Certificate of Performance

Professional cleaning contractors will supply a certificate of performance, which is posted at or near the hood as proof of service. At a minimum, this certificate should indicate the date of inspection or cleaning, the name of the servicing company, areas not cleaned and next service due date.

Service Follow Up

Submitting a system service report at the conclusion of cleaning kitchen exhaust systems will allow much more information to be shared between the contractor and the facility being serviced. Documenting of mechanical, accessibility, and safety concerns raises the level of awareness of the customer regarding one of the most important systems at their facility.



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Every year, nearly
11,000

commercial kitchens
are damaged by fire

Why call just anyone to
clean your exhaust?

**6 Price Levels
For Every Budget!**

- Trained and Insured
- Clean and inspect to NFPA96, OSHA and ICC Standards
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- ONE YEAR MANDATORY TRAINING
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- 15 POINT IKECA SATISFACTION GUARANTEE
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- SINCE 1979, THOUSANDS OF HAPPY SATISFIED CUSTOMERS & *a few old grumps we will never stop trying hard to please*
- WE CLEAN U P EVERYTHING, INCLUDING OUR MISTAKES
- WE OFFER CUSTOMIZED CLEANINGS FOR EVERY BUDGET
- 24/7 PHONE PAGING SYSTEM PUTS YOU IN CHARGE OF WHOM YOU SPEAK TO NOT A PAID MESSAGE TAKER AND PHONE SCREENER
- ACCOUNT MANAGERS THAT TREAT YOU WITH RESPECT
- PROFESSIONAL MANAGERS TO MAKE SURE WE LIVE UP TO EVERY HIGH IDEAL WE SET FOR OURSELVES
- MIDWESTERN FAMILY VALUES PRACTICED HERE
- GOLDEN RULE MAINTAINED
- OUR CONTRACT IS STILL A FIRM HANDSHAKE
- WE OFFER HONEST WORK FOR EVERY HONEST COMMERCIAL KITCHEN WITHIN 3 HOURS OF ST. LOUIS



Hiring the Best

We Follow

IKECA Guidelines and Best Practices



*~ Keeping Kitchens Clean
Since 1979.*

*~ Employee Owned
Since 2002.*

*~ Account Manager System
Since 2006.*

*~ Green Clean Team Certification
in 2008.*