

TITLE: KITCHEN VENTILATION
VERSION: VI.3
DATE PUBLISHED: 7/31/20

DEFINITION: A mechanical or electrical system that transports air via evacuation or ventilation from the kitchen to—most often—the outside. Often used due to the unwanted presence of smoke, moisture, and grease.

PURPOSE: Used to remove the unwanted presence of smoke, moisture, and grease.

NAME VARIANTS: Range hood; Kitchen exhaust fan; Through-wall fan

COMMON MATERIALS: Plastic; Metal

COMMON COMPONENTS: Switch Unit; Fan; Motor; Screen; Duct; Light; Extractor hood or canopy; Filtering system

LOCATION:

<input checked="" type="checkbox"/>	Unit	Primary kitchen, primary food preparation area
<input checked="" type="checkbox"/>	Inside	Primary kitchen, primary food preparation area
<input type="checkbox"/>	Outside	None

MORE INFORMATION: For the purposes of this inspection, “Kitchen Exhaust” does not include any kitchen ceiling fans, ductless recirculating range hoods, or microwave-based fans that only circulate air and offer no ventilation.

DEFICIENCY 1: Kitchen exhaust does not respond to control switch

LOCATION: Unit Inside

DEFICIENCY 2: Kitchen exhaust is obstructed from receiving airflow

LOCATION: Unit Inside

DEFICIENCY 3: Kitchen exhaust duct is improperly installed or missing

LOCATION: Unit Inside

DEFICIENCY I — UNIT: KITCHEN EXHAUST DOES NOT RESPOND TO CONTROL SWITCH

DEFICIENCY CRITERIA: Kitchen exhaust fan does not activate and there is not a functioning window in the kitchen.

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days

HCV — CORRECTION TIMEFRAME: Within 30 days

RATIONALE:

CODE	CATEGORY	TYPE	DESCRIPTION	EXPLANATION
R1	Health	Indirect	Condition could affect resident's mental, or physical, or psychological state.	If kitchen exhaust system does not activate, then it may not effectively remove smoke and other air contaminants that present health risks to resident.
R6	Usability and Operability of Fixtures	Direct	Because of this condition, the resident is unable to use certain fixtures, features, or appliances, which are reasonably assumed to be part of their rent.	If kitchen exhaust system does not activate, then resident may be unable to fully utilize an appliance that is expected to be provided and maintained as part of their rent.
M1	Corrective Maintenance	Direct	It is reasonable to expect a tenant to report this deficiency, and for facilities management to prioritize a work order response to fix that deficiency.	If kitchen exhaust system does not activate, then the resident will likely report it and the presence of this defect may indicate that complaint-based work orders are not being addressed.
M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If kitchen exhaust system does not activate, then it will likely be identified during routine maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - None

REQUEST FOR HELP: - None

ACTION:

- Turn the kitchen exhaust system on.
- Listen to hear fan activate.
- Turn kitchen exhaust system off.

More Information: - If kitchen has a working window, then the ventilation requirement is met and the exhaust fan does not have to operate.



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TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - None

DEFICIENCY I — INSIDE: KITCHEN EXHAUST DOES NOT RESPOND TO CONTROL SWITCH

DEFICIENCY CRITERIA: Kitchen exhaust fan does not activate and there is not a functioning window in the kitchen

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days If there is a shared kitchen and it is the primary cooking source for the resident, then 30-day correction period applies.

HCV — CORRECTION TIMEFRAME: Within 30 days If there is a shared kitchen and it is the primary cooking source for the resident, then 30-day correction period applies.

RATIONALE:

CODE	CATEGORY	TYPE	DESCRIPTION	EXPLANATION
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M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If kitchen exhaust system does not activate, then it will likely be identified during routine maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - None

REQUEST FOR HELP: - None

ACTION:

- Turn the kitchen exhaust system on.
- Listen to hear fan activate.
- Turn kitchen exhaust system off.

More Information: - If kitchen has a working window, then the ventilation requirement is met and the exhaust fan does not have to operate.

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - None

DEFICIENCY 2 — UNIT: KITCHEN EXHAUST IS OBSTRUCTED FROM RECEIVING AIRFLOW

DEFICIENCY CRITERIA: Kitchen exhaust fan is blocked and there is not a functioning window in the kitchen

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days

HCV — CORRECTION TIMEFRAME: Within 30 days

RATIONALE:

CODE	CATEGORY	TYPE	DESCRIPTION	EXPLANATION
R1	Health	Indirect	Condition could affect resident's mental, or physical, or psychological state.	If exhaust fan is blocked, then it may not effectively remove smoke and other air contaminants that present health risks to resident.
M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If exhaust fan is blocked, then it will likely be identified during routine maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

- OBSERVATION: - Look to see if exhaust fan is covered by a foreign object (e.g. plastic bag, paper plate, tape, or excessive cooking grease).
- REQUEST FOR HELP: - None
- ACTION: None
- More Information: - None.

TOOLS OR EQUIPMENT:

- REQUIRED: - None
- USEFUL: - Flashlight

DEFICIENCY 2 — INSIDE: KITCHEN EXHAUST IS OBSTRUCTED FROM RECEIVING AIRFLOW

DEFICIENCY CRITERIA: Kitchen exhaust fan is blocked and there is not a functioning window in the kitchen

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this deficiency should occur within 30 days.

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INSPECTION PROCESS:

OBSERVATION: - Look to see if exhaust fan is covered by a foreign object (e.g. plastic bag, paper plate, tape, or excessive cooking grease).

REQUEST FOR HELP: - None

ACTION: None

More Information: - None.

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - Flashlight

DEFICIENCY 3 — UNIT: KITCHEN EXHAUST DUCT IS IMPROPERLY INSTALLED OR MISSING

DEFICIENCY CRITERIA: Kitchen exhaust duct is not securely attached to the kitchen exhaust fan.

OR

Kitchen exhaust duct is missing (i.e., evidence of prior installation, but now not present or is incomplete).

HEALTH AND SAFETY DETERMINATION: Standard This is a standard health and safety issue. A repair, correction, or act of abatement for this deficiency should occur within 30 days.

CORRECTION TIMEFRAME: Within 30 days

HCV — CORRECTION TIMEFRAME: Within 30 days

RATIONALE:

CODE	CATEGORY	TYPE	DESCRIPTION	EXPLANATION
R1	Health	Direct	Condition could affect resident's mental, or physical, or psychological state.	If kitchen exhaust duct is improperly installed or missing, then it may not effectively remove smoke and other air contaminants that present health risks to resident.
R6	Usability and Operability of Fixtures	Direct	Because of this condition, the resident is unable to use certain fixtures, features, or appliances, which are reasonably assumed to be part of their rent.	If kitchen exhaust duct is improperly installed or missing, then resident may be unable to fully utilize a feature that is expected to be provided and maintained as part of their rent.
M2	Routine Maintenance	Direct	It is reasonable to expect that this deficiency would be identified through routine daily observations and facilities management would prioritize work orders to fix this deficiency.	If kitchen exhaust duct is improperly installed or missing, then it will likely be identified during routine maintenance activities and the presence of this defect may indicate that self-generated work orders are not being addressed.

INSPECTION PROCESS:

OBSERVATION: - Observe that the kitchen exhaust is present, and the ductwork is attached to the fan.

REQUEST FOR HELP: - None

ACTION: - None

More Information: - If duct system has been abandoned in lieu of a recirculating vent system, then this deficiency is not applicable.

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - Flashlight

DEFICIENCY 3 — INSIDE: KITCHEN EXHAUST DUCT IS IMPROPERLY INSTALLED OR MISSING

DEFICIENCY CRITERIA: Kitchen exhaust duct is not securely attached to the kitchen exhaust fan.

OR

Kitchen exhaust duct is missing (i.e., evidence of prior installation, but now not present or is incomplete).

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REQUEST FOR HELP: - None

ACTION: - None

More Information: - If duct system has been abandoned in lieu of a recirculating vent system, then this deficiency is not applicable.

TOOLS OR EQUIPMENT:

REQUIRED: - None

USEFUL: - Flashlight

SUMMARY OF CHANGES

TITLE: KITCHEN VENTILATION
VERSION: VI.3
DATE PUBLISHED: 7/31/20

FIELD	CHANGE	VERSION	DATE
Overall Formatting	Complete rework of document format and layout	VI.3	2020-07-31
Purpose	Field added	VI.3	2020-07-31
Common Components	Revised common components	VI.3	2020-07-31
Location	Revised inspectable locations	VI.3	2020-07-31
More Information	Field added	VI.3	2020-07-31
Deficiency 1	Separated by inspectable locations — Unit and Inside	VI.3	2020-07-31
Title	Revised title; added inspectable locations		
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Added standardized description		
Correction Timeframe	Field added; response input as “Within 30 days”		
HCV — Correction Timeframe	Field added; response input as “Within 30 days”		
Rationale	Revised rationale categories, types, and explanations; added standardized codes and descriptions		
Inspection Process	Revised observation, request for help, action, and more information		
Tools or Equipment	Field added to deficiency; response revised		
Deficiency 2	Separated by inspectable locations — Unit and Inside	VI.3	2020-07-31
Title	Added inspectable locations		
Deficiency Criteria	Revised deficiency criteria		
Health and Safety Determination	Added standardized description		
Correction Timeframe	Field added; response input as “Within 30 days” For Inside location, added note regarding shared kitchen with primary cooking source		
HCV — Correction Timeframe	Field added; response input as “Within 30 days” For Inside location, added note regarding shared kitchen with primary cooking source		

Rationale	Revised rationale explanations; added standardized codes and descriptions		
Inspection Process	Revised observation, request for help, action, and more information		
Tools or Equipment	Field added to deficiency		
Deficiency 3	Added by inspectable locations — Unit and Inside	VI.3	2020-07-31
Title	Added title; added inspectable locations		
Deficiency Criteria	Added deficiency criteria		
Health and Safety Determination	Added “Standard” determination; added standardized description		
Correction Timeframe	Field added; response input as “Within 30 days”		
HCV — Correction Timeframe	Field added; response input as “Within 30 days”		
Rationale	Added rationale categories, types, and explanations; added standardized codes and descriptions		
Inspection Process	Added observation, request for help, action, and more information		
Tools or Equipment	Field added to deficiency		
Rationales	Updated following in-house review and public comment	VI-2	2019-12-26
Health and Safety Determinations	Updated following in-house review and public comment	VI-2	2019-12-26