

Kitchen Ventilation Version 1-2

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.

Name range hood, kitchen exhaust fan, through-wall fan
Variants:

Most plastic, metal
Common
Materials:

Most switch unit, fan, motor, screen, duct
Common
Components:

Location & Inspection of Kitchen Exhaust

Abilities or Knowledge Needed:	- Visual acuity for location & inspection - Audio acuity for detection of functionality - Mobility for access to all areas of the property - Understanding of item's components
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Tools for Location & Inspection	Useful:	flashlight
	Required:	none

Common Locations:	Unit/Inside:	unit kitchens, food preparation areas, common areas kitchen
	Please Note:	For the purposes of this inspection, "Kitchen Exhaust" does not include any kitchen ceiling fans or microwave-based fans that only circulate air and offer no ventilation.

How to Locate:	Visual Observation:	Enter kitchen and locate stove/oven Look at range hood, kitchen ceilings, walls and determine if a kitchen exhaust is installed
	Action:	If present, locate and activate the ON switch

Possible Deficiencies:	Deficiency 1:	Kitchen exhaust does not respond to control switch
	Deficiency 2:	Kitchen Exhaust is obstructed from receiving air flow

Deficiency 1: Kitchen exhaust does not respond to controls

Rationale:

Health, Indirect: If a kitchen exhaust system does not respond to its controls, then it might not effectively remove smoke and other air contaminants that present health risks to residents.

Corrective Maintenance, Direct: It is reasonable to expect tenants to report if kitchen exhaust systems do not respond to controls and for facilities management to prioritize a work order response to fix that deficiency.

Routine Maintenance, Direct: It is reasonable to expect that kitchen exhaust systems that do not respond to controls would be identified through routine observations and facilities management would prioritize work orders to fix this deficiency.

Health and Safety Determination: This is a standard health and safety issue requiring correction within 30 days.

How to Inspect:

Action: Turn the kitchen exhaust system on.

Audio Observation: Listen to hear fan activate.

Record deficiency if: kitchen exhaust does not activate.

Deficiency 2: Kitchen fan is obstructed from air flow

Rationale: Health, Indirect: If a kitchen fan has obstructed air flow, then it might not effectively remove smoke and other air contaminants that present health risks to residents.

Routine Maintenance, Direct: It is reasonable to expect that kitchen fans with obstructed air flows would be identified through routine observations and facilities management would prioritize work orders to fix this deficiency.

Health and Safety Determination: This is a standard health and safety issue requiring correction within 30 days.

How to Inspect: Visual Observation: Look to see if exhaust fan is covered by a foreign object, such as a plastic bag, paper plate, tape, or excessive cooking grease.

Record deficiency if: a foreign object is covering the kitchen exhaust partially or completely.

Kitchen Ventilation, Version 1-2 (26 Dec 2019)

Summary of Changes (from Version 1)

- The **Rationales** and the **Health and Safety Determinations** have been updated, following in-house review and public comment.