

Certification Training

Reference Sources

The following publications are the primary written sources of information used to compile the *Phil Ackland Certification Protocol*:

- *Phil Ackland's Kitchen Exhaust Cleaning and Certification Manual*
- National Fire Protection Association (NFPA) 96 *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations 2008 Editions*. (Excerpts in Cleaning and Certification Manual)
- International Mechanical Code (IMC), Chapter 5 Sections 506 – 507. (Excerpts in Cleaning and Certification Manual)
- OSHA regulations that relate to the kitchen exhaust industry. (Excerpts in Cleaning and Certification Manual)

Goals of the Training Program

The program provides a balanced core of basic knowledge, including:

- Understanding Fire Codes and Standards related to the exhaust cleaning field
- Recognizing responsibility when cleaning (What is a properly cleaned job?)
- Recognition of basic deficiencies related to accessibility and cleaning
- A protocol of documentation to inform owners (and others) of the cleanliness and accessibility of the exhaust system
- How to install Listed access panels and grease containment systems
- Becoming familiar with power washers and other tools of the trade
- Recognizing Safety issues inherent to this service
- Preparation for the Certification Test

Course Curriculum

The following is an abbreviated list of the curriculum.

Introduction

Goals of Certification

Statement of Principles and Ethics

Applicable legislation: NFPA, IMC and local jurisdictional by-laws.

Professionalism

Responsibility of Service Providers (Standards of Practice)

Accountability

Theoretical Concepts

Heat & cooking

Air Movement

Fire

Cleaning

Review NFPA #96 and Local Fire Codes

Understanding the local Fire and Building Codes and Standards as they relate to kitchen exhaust systems

What a cleaner needs to know about the Fire Codes to be able to report deficiencies to the system owner

Understanding Exhaust System Components

Hoods - Ducts - Fans

Working safely around fire suppression equipment

Auxiliary equipment

Understand Inspections (for Cleanliness)

What the AHJ is looking for from you

The limits of your responsibility

Inspection guidelines

Need for access

EPA Requirements

Wastewater Management

Phil Ackland's Exhaust Cleaners Certification Protocol

Related Safety issues

Installation

Access panels

Rooftop grease containment systems

Paperwork

How to create a paper trail, that will protect you and provide necessary information to satisfy the AHJ, property owners and insurance companies

Understanding the forms: Cleaning Proposal, Cleaning Performance Form, Job Service Report, After-Service Follow-Up Report

Photography to prove the system is clean

Summary

As an outcome of the above curriculum, the participant should have a solid foundation of the fundamental skills and knowledge of the Codes to be able to perform the tasks of both inspecting (for cleanliness) and cleaning kitchen exhaust systems.