



Spartan Chemical Company, Inc.

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Training Information

Market Segment:

Food Processing_Agricultural, Healthcare, Lodging_Hospitality, Other, Retail

Title:

PROCEDURE FOR CLEANING EXHAUST HOODS AND FILTERS IN RESTAURANTS

Check If Applicable: Rx Procedure None
 Cleancheck Procedure

Tools & Materials Needed:

1. Gloves and goggles
2. Cleaner
3. Clean rags
4. Bucket
5. Pump-up Sprayer
6. Scrub pad

Procedures:

1. Put on gloves and goggles.
2. Remove filters from hood and pre-spray with cleaner. Let stand at least 15 minutes.
3. Rinse filters with garden hose or take them to the car wash and clean them with pressure.
4. To wash the hood, work in small sections.
5. Spray the hood with cleaner, agitate with the scrub pad and wipe with a clean, wet cloth.
6. Fill the bucket with water, rinse the rag in cleanwater frequently.