

San Francisco, CA Hood Sale Company Releases Cleaning & Inspection Tip Sheet

American Professional Services (APS-Hoods) offers three tips and guidelines to assist restaurant owners and managers in getting their commercial range hoods cleaned properly.

Online PR News – 17-June-2010 PLACENTIA AND SAN FRANCISCO, CALIFORNIA—American Professional Services (APS-Hoods), a [San Francisco hood sale](http://www.pressrelease365.com/pr/business/services/los-angeles-hood-sales-cleaning-la-3937.htm) company, recently released a list of the top three tips restaurant managers and owners can use when hiring a professional commercial range hood (<http://www.pressrelease365.com/pr/business/services/los-angeles-hood-sales-cleaning-la-3937.htm>) cleaner and inspector.

Following these tips and guidelines can help reduce the likelihood of extensive damages caused in the event of a fire by keeping restaurant kitchen hoods clean, said Massoud Farazandeh, chief who serves as the executive officer of APS-Hoods, a Placentia and [San Francisco hood cleaning](http://www.pressrelease365.com/pr/business/services/los-angeles-hood-sales-cleaning-la-3937.htm) company.

Cleaning Frequency

It is imperative to know how frequently kitchen hoods should be cleaned, Farazandeh said. Cleaning frequency depends upon the cooking processes used in the restaurant and the volume of food cooked.

Restaurants that use wood fires or smokehouses in their cooking processes should have those systems cleaned on a monthly basis because of the soot build-up that results from these cooking processes.

Facilities that cook with charbroilers or deep fryers should have those systems cleaned at least quarterly. This guideline also is true for restaurants using high volumes of vegetable oils in their kitchens, such as Chinese restaurants.

Regardless of the type of restaurant and cooking methods used, most establishments should go no longer than six months between cleanings, Farazandeh said.

The exceptions are low-volume cooking operations, such as seasonal businesses, churches, senior centers and day camps, according to the International Kitchen Exhaust Cleaning Association.

Areas That Should Be Cleaned

The entire exhaust system should be cleaned each time a professional cleaner is hired. That includes all filters, the hood, the exhaust fan and all vertical and horizontal ductwork associated with the system, the IKECA site stated.

What Constitutes “Clean?”

After a professional cleaner has finished the work, the surfaces in the previously-mentioned areas should be lack of grease and oily sludge, according to the National Fire Protection Association’s code NFPA-96.

“A reputable company will take before and after photos of the areas, or will provide a detailed report that

outlines all of the work that was performed and lists items that need repair or replacement,” said Farazandeh, whose company also offers San Francisco hood installation services.

Learn More

If you would like more information about San Francisco commercial hoods (<http://www.aps-hoods.com/services/index.php>) or other services offered by APS-Hoods, please call: (800) 750-7313, or visit the company’s Web site: <http://www.aps-hoods.com/>.

About APS-Hoods

American Professional Services (APS-Hoods) is a full-service restaurant fire protection business that installs, services, repairs and performs routine inspections and sales for hood and fire suppression systems. Founded by Chief Executive Officer Massoud Farazandeh in 1989, APS-Hoods has grown into a national leader in hood sales and fire protection for restaurants and facilities. APS provides superior service, a quality guarantee and maintains a highly qualified and dependable staff. All crew members are professionally trained to comply with them National Fire Prevention Association Standards and state and local codes. APS-Hoods is fully insured and bonded. They are licensed in the mechanical and electrical fields, as well as fire protection contracting. APS-Hoods is affiliated with the National Fire Protection Agency and the Colorado Division of Fire Safety Fire Suppression Program.

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Media Information

Masooud Farazandeh

farazandeh1@sinaimarketing.com

<http://www.aps-hoods.com/>

5711 East Evans Avenue

Denver

Colorado

80222

United States