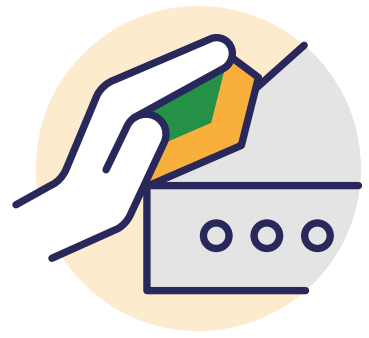


# Restaurant Hood Cleaning Steps



- 1 Shut off and prep:** Turn off all burners, gas, and electrical components. Cover nearby equipment to protect from splashes.
- 2 Remove filters and traps:** Take out baffle filters and grease trays. Empty grease into a metal container – never down the drain.
- 3 Soak the filters:** Place filters and trays in a warm degreasing solution. Soak for several hours to loosen grease.
- 4 Scrub the hood interior:** Use a non-abrasive scrub pad and degreaser to clean the inside of the hood, working top to bottom.
- 5 Clean the duct (if accessible):** If safe and reachable, wipe the duct just above the hood using degreaser. Leave deep duct cleaning to professionals.
- 6 Wash and rinse:** Wipe down the interior with clean water, then dry with a cloth to prevent streaks or rust.
- 7 Scrub the hood exterior:** Clean the top, sides, and front of the hood with degreaser. Rinse and dry.
- 8 Clean the fan (if applicable):** If accessible and powered off, wipe visible fan blades with a degreaser-soaked cloth.
- 9 Scrub and rinse filters:** Scrub soaked filters to remove residue. Rinse thoroughly and dry completely before reinstalling.
- 10 Reassemble and test:** Reinstall filters and traps, remove coverings, and turn the system back on to check airflow.



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