How to Clean a Kitchen Exhaust Hood: Facility Cleaning SOP

This SOP explains how to clean a kitchen exhaust hood in a commercial kitchen. You apply chemical, rinse with a pressure washer, dry the hood, and finish with a shine application. Follow the steps in order to protect surrounding equipment and leave the stainless steel hood clean, dry, and streak-free.



A worker continues the drying process on the kitchen hood, using a mop stick with a yellow rag. The kitchen is clean and protected with plastic sheeting.

Purpose

Clean the kitchen exhaust hood so loosened grease and grime are removed and the stainless steel surface finishes dry and polished. This procedure controls the risks of runoff water and chemical contamination, accidental activation of fire suppression components, and streaks or residue left on the hood.



A worker continues to polish the stainless steel hood with a mop stick and yellow rag, ensuring all surfaces are evenly shined. The kitchen remains covered in protective plastic.

Scope

This SOP covers the indoor cleaning of a kitchen exhaust hood and its duct, including the hood sides, corners, and upper surfaces. It also covers the surrounding equipment and surfaces that you protect with plastic sheeting during cleaning.



A worker in gloves secures a yellow rag onto a yellow mop head, focusing on proper attachment.

- [ ] Apply this SOP to hoods cleaned indoors with a minimal amount of chemical.
- [ ] Exclude fire suppression system components. Do not spray them directly.
- [ ] Follow the customer's instructions for wash water disposal.

The source material does not define shifts or other exclusions. Add any shift-specific rules or site-specific exclusions here.

Supplies

The source material does not specify chemical names, dilution ratios, or storage requirements. List your approved chemicals, dilution rates, and storage rules here. Gather the following items before you start.

Chemicals and application tools

- [ ] Chemical for breaking down grease (use a minimal amount)

- [ ] Sprayer wand
- [ ] Long sprayer wand for deep areas, corners, and the duct
- [ ] Pressure washer
- [ ] Spray bottle with shine product

Protection and runoff control

- [ ] Plastic sheeting
- [ ] Trash can to collect runoff water and chemicals
- [ ] Mop sink or other disposal location approved by the customer

Drying and shining tools

- [ ] Standard squeegee
- [ ] Mop stick for drying
- [ ] Separate mop stick for shining
- [ ] Clean yellow rags (two brand new rags for the shine step)
- [ ] Rag bucket for used rags

PPE

- [ ] Gloves
- [ ] Safety glasses
- [ ] Protective clothing

Safety precautions

Wear gloves, safety glasses, and protective clothing for the whole procedure. Water and debris fall back down when you spray up into the duct, and you may get wet.

- [ ] Use a minimal amount of chemical when you work indoors, to avoid excessive residue.
- [ ] Do not spray directly onto fire suppression system components. Doing so can activate them accidentally.
- [ ] Keep plastic sheeting in place during spraying and rinsing. Check it for bubbling, leaks, or displacement.
- [ ] Monitor the trash can water level. Swap or drain the can before it overflows.
- [ ] Follow the customer's instructions for wash water disposal. Transporting wash water offsite may incur an extra fee.

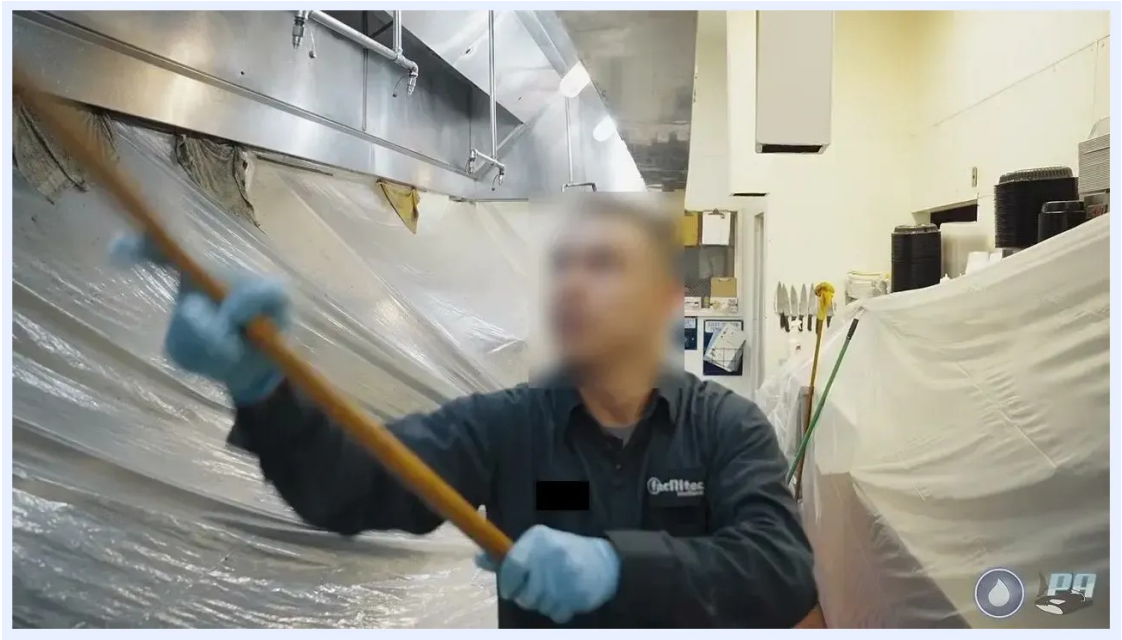
- [ ] Coordinate with your assistant when you change tools or empty runoff water.

The source material does not cover lockout, wet-floor signage, ventilation, or allergen controls. Document your site's requirements for those controls here.

Cleaning steps

Step 1. Set up the work area

- [ ] Confirm you are working indoors.
- [ ] Set up plastic sheeting to protect surrounding surfaces and equipment.
- [ ] Place a trash can beneath the hood to collect runoff water and chemicals.
- [ ] Keep the long sprayer wand within reach. Ask your assistant to bring it if you need it.



A worker efficiently polishes a stainless steel kitchen hood with a mop stick and yellow rag, ensuring even application of shine.

Step 2. Spray the chemical onto the hood

This is the first stage of how to clean a kitchen exhaust hood. Apply the chemical before you use any water.

- [ ] Apply a light, even coat of chemical over all hood surfaces.
- [ ] Spray the dirtiest areas first so the chemical sits longer and breaks down more grease.
- [ ] Use the sprayer wand to reach corners and other hard-to-access areas.
- [ ] If you are shorter, adjust your technique or angle the wand to reach high or deep corners.
- [ ] Avoid fire suppression system components.
- [ ] Watch the plastic sheeting as you spray. Make sure it does not bubble up or come loose.



Technician spraying chemical onto a commercial kitchen hood with a sprayer wand. Plastic sheeting protects the area and a trash can collects runoff.

Step 3. Make a first pass and inspect the coverage

- [ ] Make a quick first pass to dust all surfaces with chemical.
- [ ] Pay extra attention to corners and heavily soiled spots.
- [ ] Check that the chemical is applied evenly and thoroughly.
- [ ] Confirm the chemical is already loosening grime and grease, and that most of the surface is coming clean.

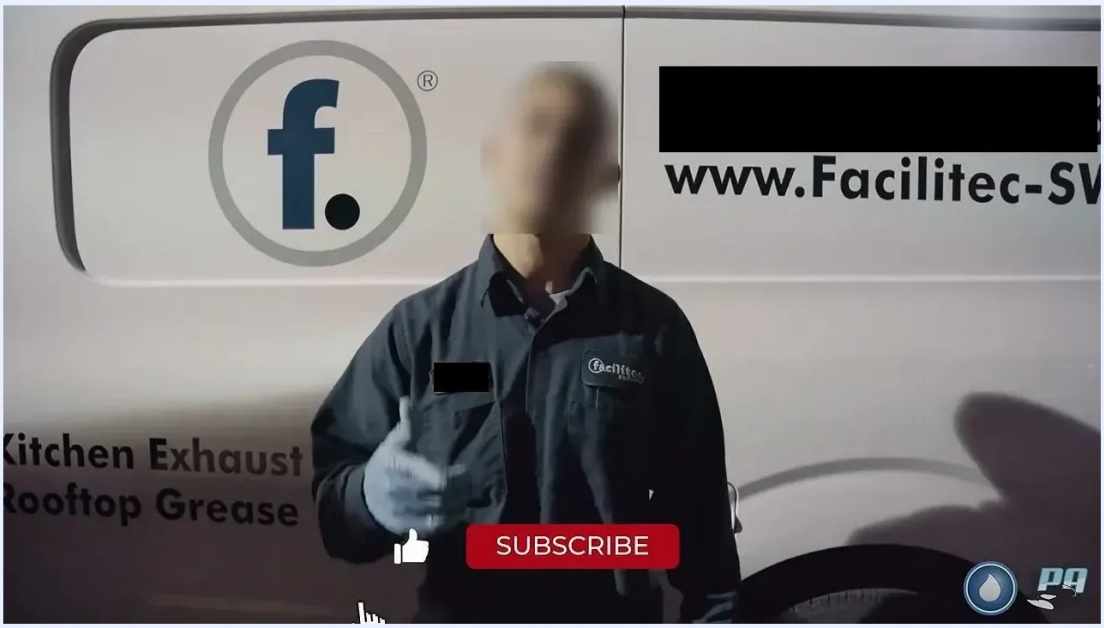
- [ ] Check the trash can water level and drain or swap the can as needed.



Technician inspecting the hood and checking the trash can after the first chemical pass to confirm even coverage and no runoff issues.

Step 4. Rinse the kitchen exhaust hood with the pressure washer

Rinsing is the next stage of how to clean a kitchen exhaust hood.



A worker in a branded uniform stands in front of a service van with company logo, phone number, and website, giving closing remarks and encouraging viewers to subscribe.

- [ ] Start your first pass with the pressure washer.
- [ ] Knock off as much loosened grease and debris as possible from all surfaces.
- [ ] Make multiple passes as needed, focusing on stubborn or heavily soiled areas.
- [ ] Rinse away all chemical residue and loosened grease.

Step 5. Rinse the duct and manage runoff

- [ ] Position yourself beneath the duct and spray upward.
- [ ] Spray each side of the duct thoroughly.
- [ ] Expect water and debris to fall back down, and wear your PPE.
- [ ] If you cannot reach corners or deep sections, switch to the long sprayer wand.
- [ ] Watch the trash can as it fills. When it nears capacity, pause and empty it in a mop sink or as the customer directs.

- [ ] Check the plastic sheeting for leaks or displacement and adjust it as needed.

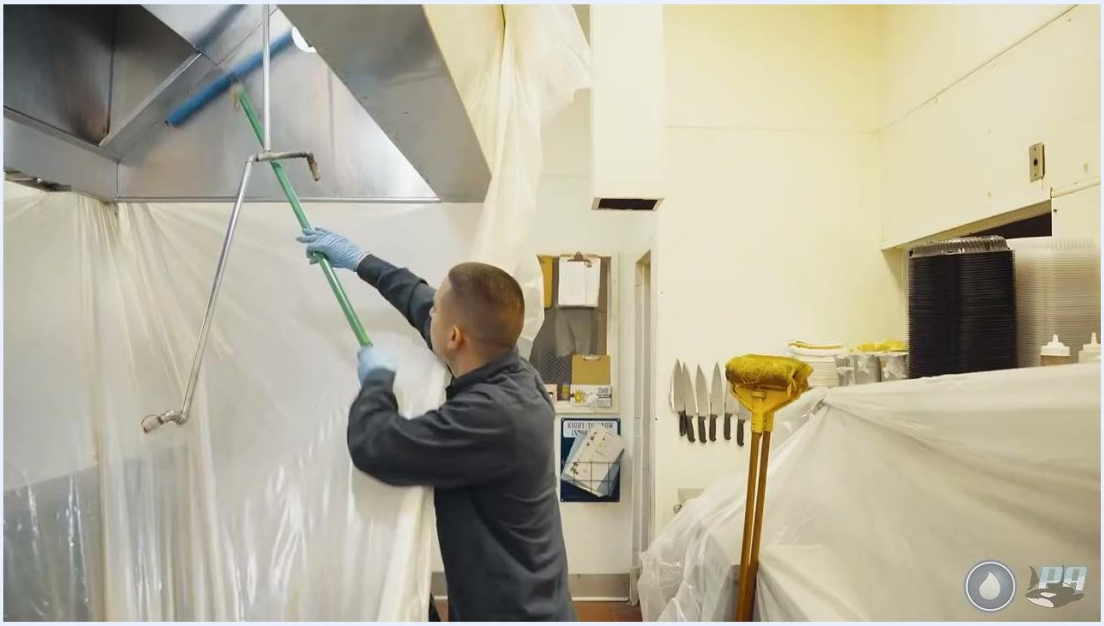


Technician using a pressure washer wand to spray up into the kitchen hood duct. Plastic sheeting and a trash can collect the runoff.

Step 6. Remove excess water with a squeegee

- [ ] Confirm the hood is fully rinsed.
- [ ] Use a standard squeegee to knock off most of the water from the hood surfaces.

- [ ] Focus on the large wet areas. The result does not need to be perfect at this stage.



Technician using a squeegee to remove excess water from the kitchen hood while plastic sheeting still protects the surrounding area.

Step 7. Remove the plastic sheeting from the hood sides

- [ ] Peel back or remove the plastic sheeting wrapped around the sides of the hood.

- [ ] Remove it before drying so it does not interfere with drying and shining or cause contamination.

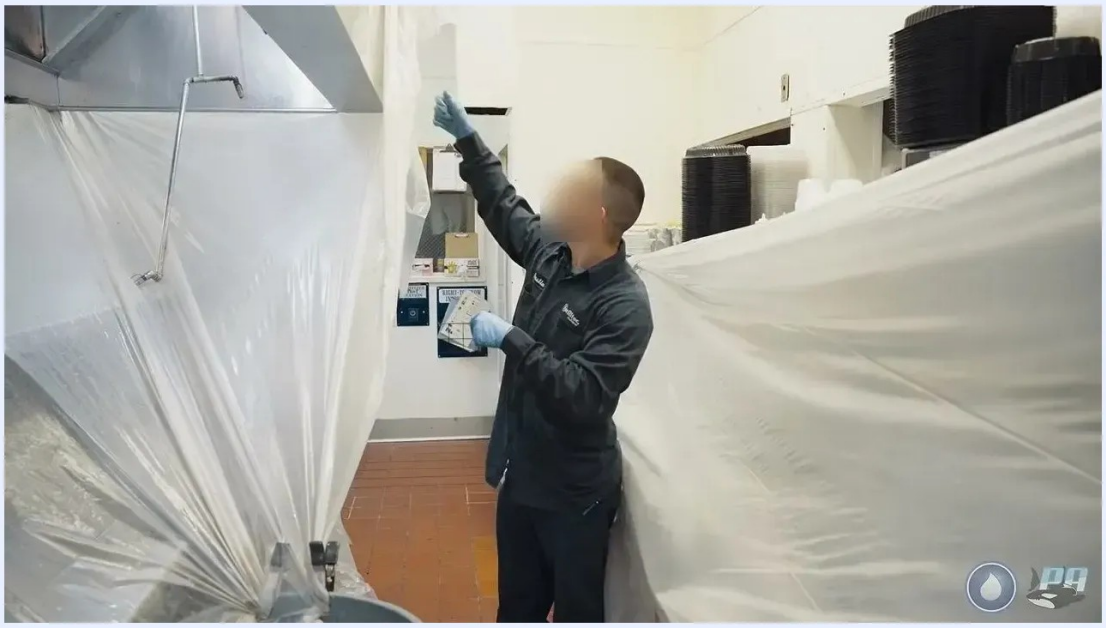


Technician walking toward the hood area with drying tools after removing the plastic sheeting, ready to dry the hood.

Step 8. Select the drying mop

- [ ] Use the mop stick designated for drying. Do not use a mop that was used to apply shine or wax.
- [ ] Make sure the mop head is clean and dry before use.

- [ ] Keep the separate mop stick for shining. Do not use it for any other purpose.

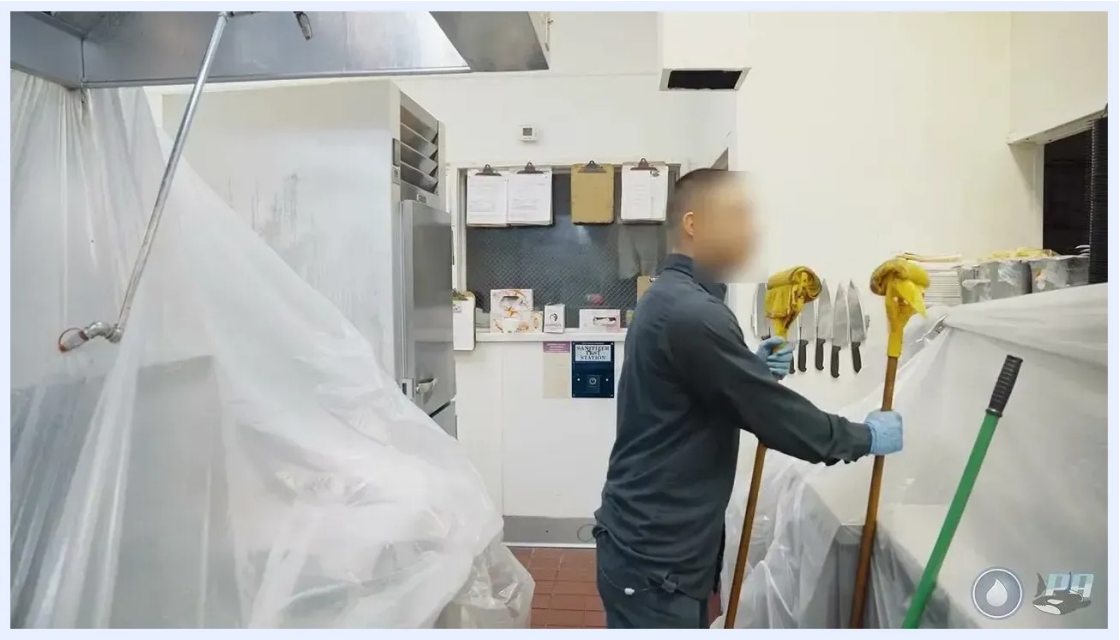


Technician reaching up to remove plastic sheeting from the side of the kitchen hood after rinsing.

Step 9. Dry the hood surfaces

- [ ] Wipe down the stainless steel hood with the drying mop.
- [ ] Use smooth, overlapping strokes to remove as much water as possible.
- [ ] Work systematically across the entire hood so no wet spots remain.

- [ ] Pay special attention to corners, edges, and seams, where water collects.



A worker uses a yellow mop on a pole to dry a stainless steel kitchen hood, reaching up to the upper surfaces. The area is protected with plastic sheeting.

Remaining water can affect the final shine, so dry the surface as thoroughly as you can.

Step 10. Check the rag moisture

- [ ] Inspect the mop rag frequently.

- [ ] If the rag becomes too wet, flip it over to use a drier side.



A worker holds a mop stick with a yellow rag, inspecting the mop and preparing for the next step. The kitchen is organized and covered in protective plastic.

Step 11. Replace the rag when needed

- [ ] Remove the used rag from the mop stick.
- [ ] Fold the rag in half and place it onto the mop stick.
- [ ] Roll the rag up and pull it off the mop stick.
- [ ] To install a fresh or flipped rag, locate the hole in the rag and fit it onto the mop stick.

- [ ] Make sure the rag is firmly attached before you resume drying.



Worker selecting a yellow mop from a group of mops in a kitchen covered with protective plastic sheeting.

You can use the same mop stick with new rags, because you do not reuse the used rags.

Step 12. Finish drying the hood

- [ ] Continue drying with the newly installed or flipped rag.
- [ ] Maintain consistent pressure and coverage to remove all moisture.

- [ ] Finish all surfaces of the hood until no water remains.

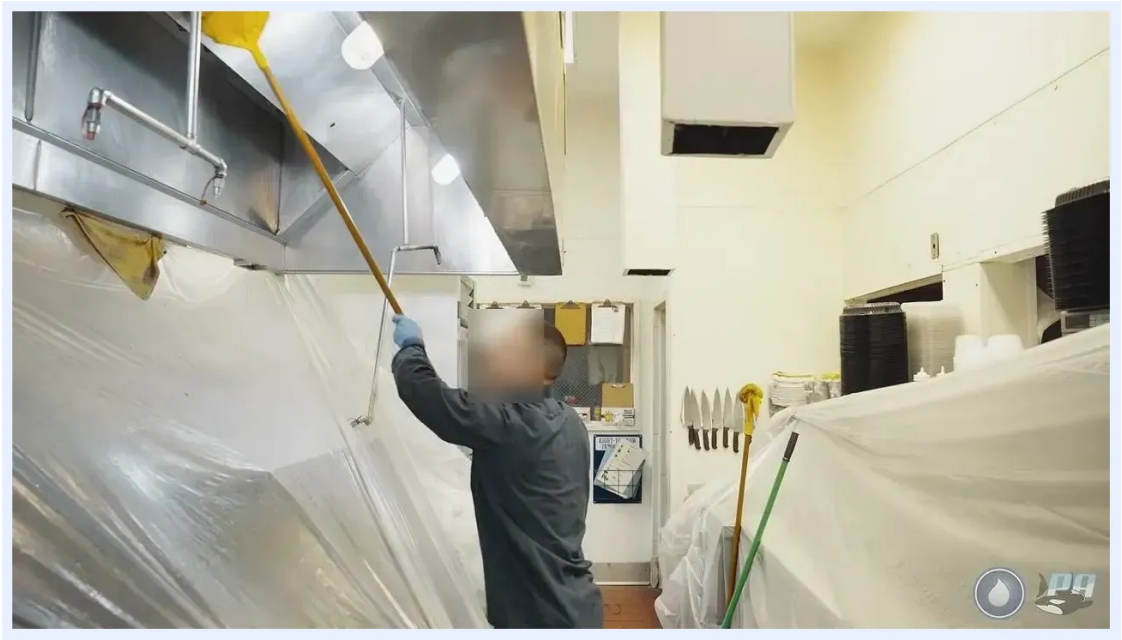


Worker standing beneath the hood and drying the surface with a yellow mop in an organized kitchen covered with plastic sheeting.

Step 13. Dispose of used rags and check for moisture

- [ ] Remove the used rags from the mop stick.
- [ ] Place them in the designated rag bucket or dispose of them according to facility guidelines.
- [ ] Do not reuse rags that have become too wet or dirty.

- [ ] Inspect the entire hood and confirm it is completely dry before you continue.



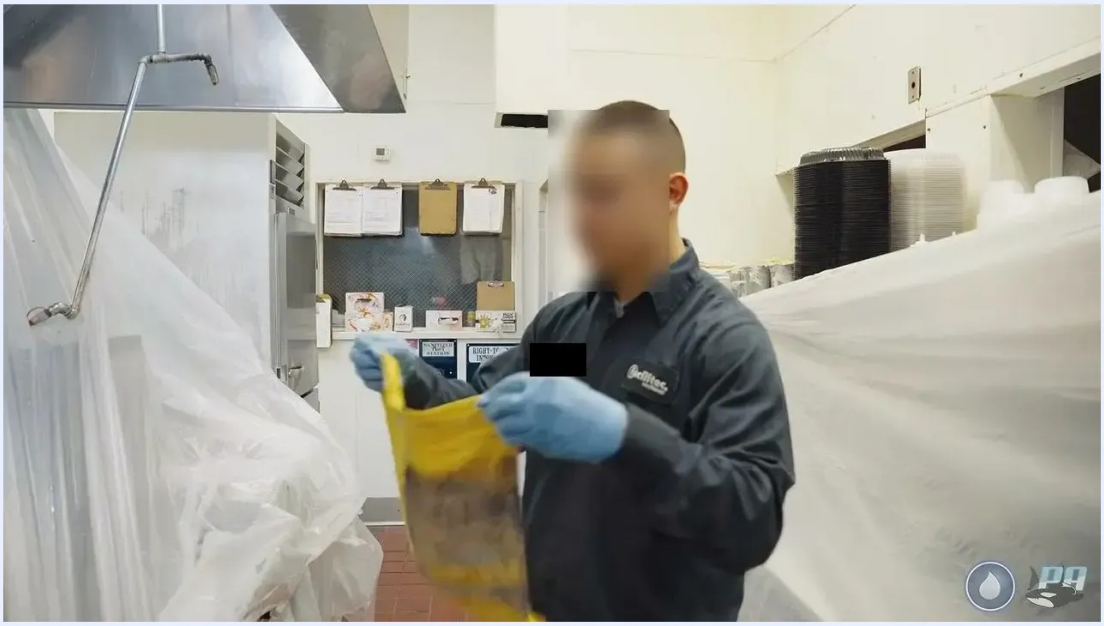
Worker drying the upper surfaces of a stainless steel kitchen hood with a yellow mop on a pole.

Proper drying helps the shine product adhere correctly and gives a streak-free, polished finish.

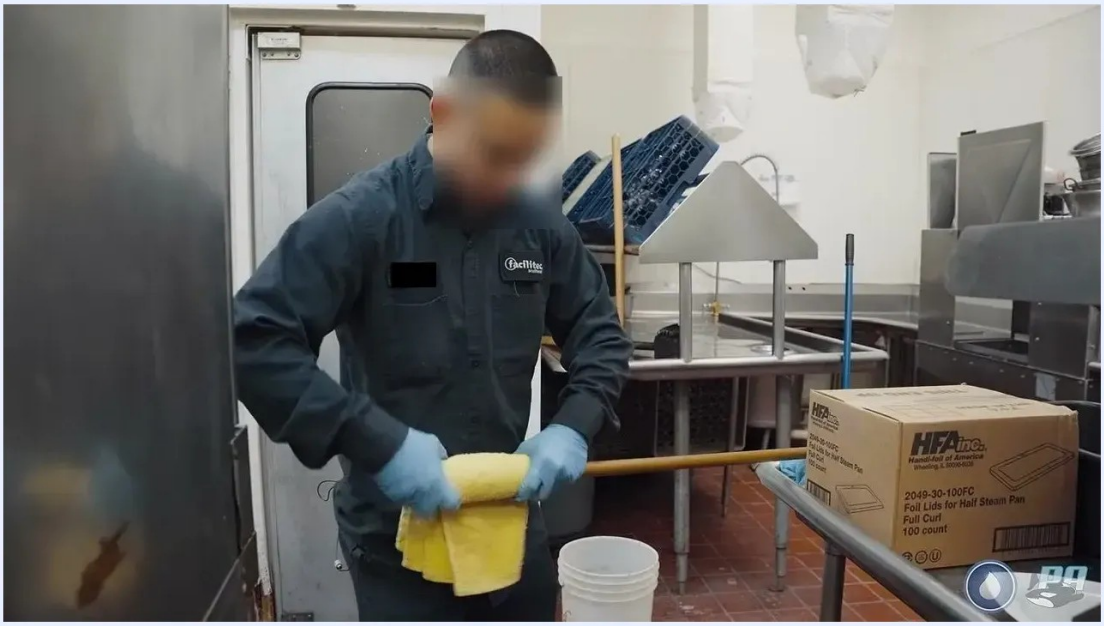
Step 14. Prepare new rags for the shine

- [ ] Retrieve two brand new, clean yellow rags from the supply area.
- [ ] Move to the dishwashing or prep area and put on protective gloves.
- [ ] Unfold and inspect the new rags to confirm they are clean and ready for use.
- [ ] Fold one rag neatly to fit the mop head and place it onto the shining mop stick.
- [ ] Make sure the rag is secure and will not slip during use.

- [ ] If the rag or mop head becomes tangled or misaligned, pause and correct it before you continue.



A worker attaches a yellow cleaning rag to a mop stick, demonstrating the correct placement. The kitchen is organized and covered in plastic sheeting.



Worker in gloves preparing new yellow rags at a stainless steel sink area with cleaning equipment nearby.



Worker folding a yellow rag and preparing to attach it to a mop stick in a kitchen cleaning area.

Step 15. Apply the shine product

- [ ] Use a spray bottle to apply a small amount of shine product to the stainless steel hood surface.
- [ ] Spray the product evenly across the upper surfaces of the hood.

- [ ] Do not over-apply. A little bit goes a long way.



Worker in a dark uniform walking into a storage area carrying a yellow mop head and cleaning supplies, with boxes and mop handles visible.



Worker spraying shine product onto a stainless steel kitchen hood that is covered with protective plastic sheeting.

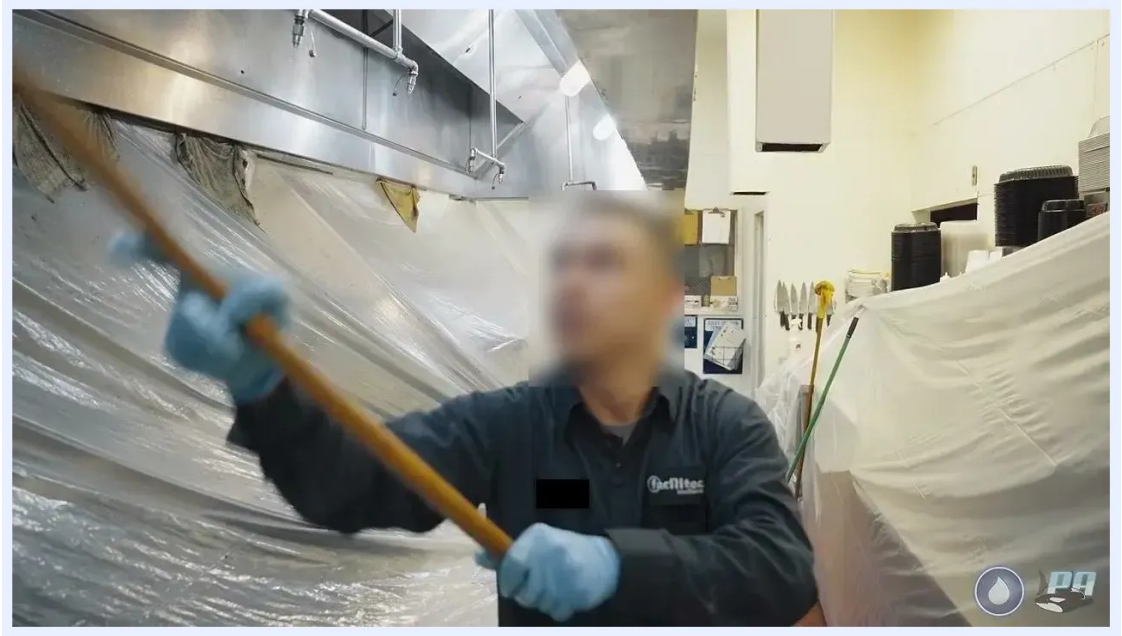
Step 16. Polish the shine into the hood

- [ ] Use the mop stick with the clean yellow rag to polish and rub the shine product into the hood.
- [ ] Work in smooth, overlapping motions for even coverage and a streak-free finish.

- [ ] Keep a steady pace and consistent pressure. The mop stick makes application faster and more efficient on large surfaces.



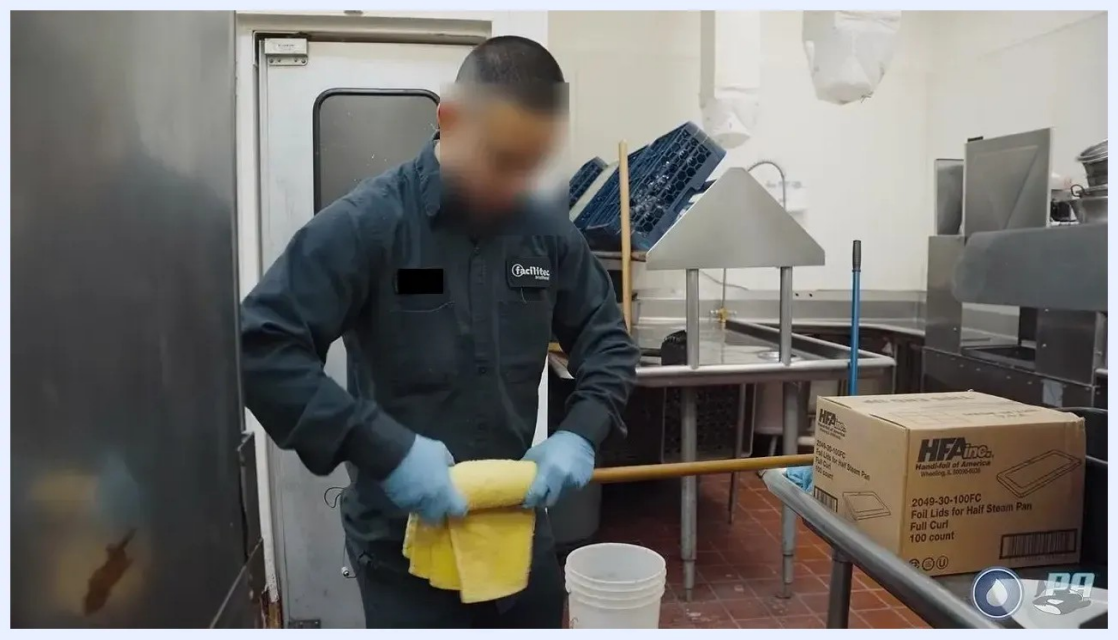
Worker resuming drying of the kitchen hood with a mop stick and yellow rag, working systematically across the surface.



Worker using a mop stick with a yellow rag to polish and rub shine product into a stainless steel kitchen hood.

Step 17. Polish every surface

- [ ] Polish every surface of the hood, working from one end to the other.
- [ ] Reach corners and edges, and keep the mop head in contact with the surface.
- [ ] Check your work as you go. Re-polish any dull spots or streaks.



A worker stands next to a stainless steel appliance, holding a mop stick with a yellow rag attached, ready for the next cleaning step.

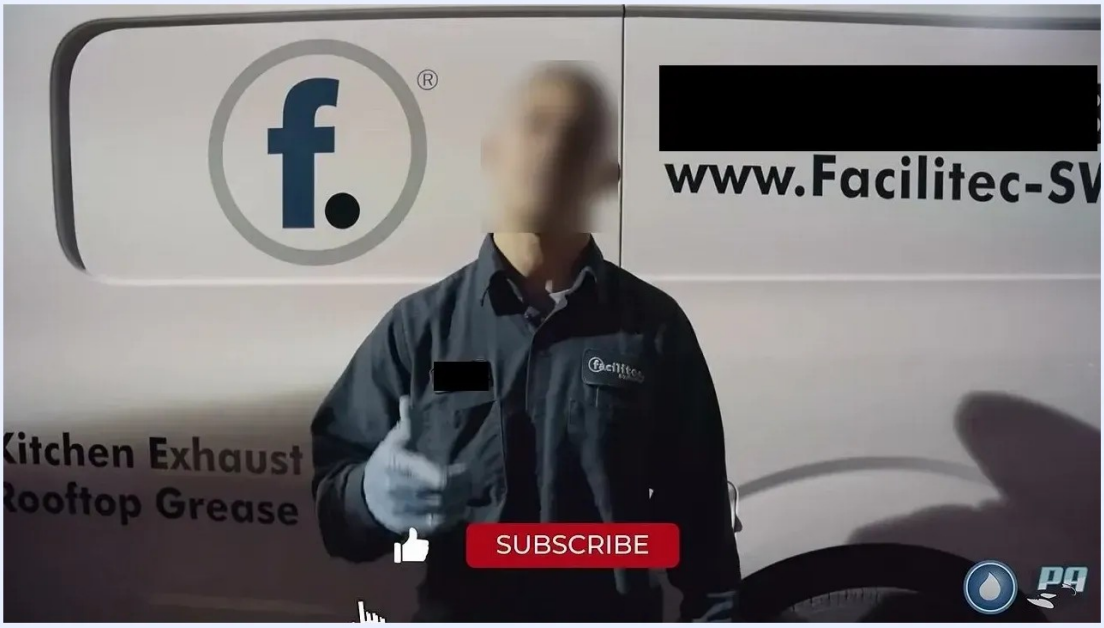
Step 18. Make the final pass

- [ ] Make a final pass over the entire hood and double-check for missed areas.

- [ ] Step back and visually confirm a consistent, polished appearance.



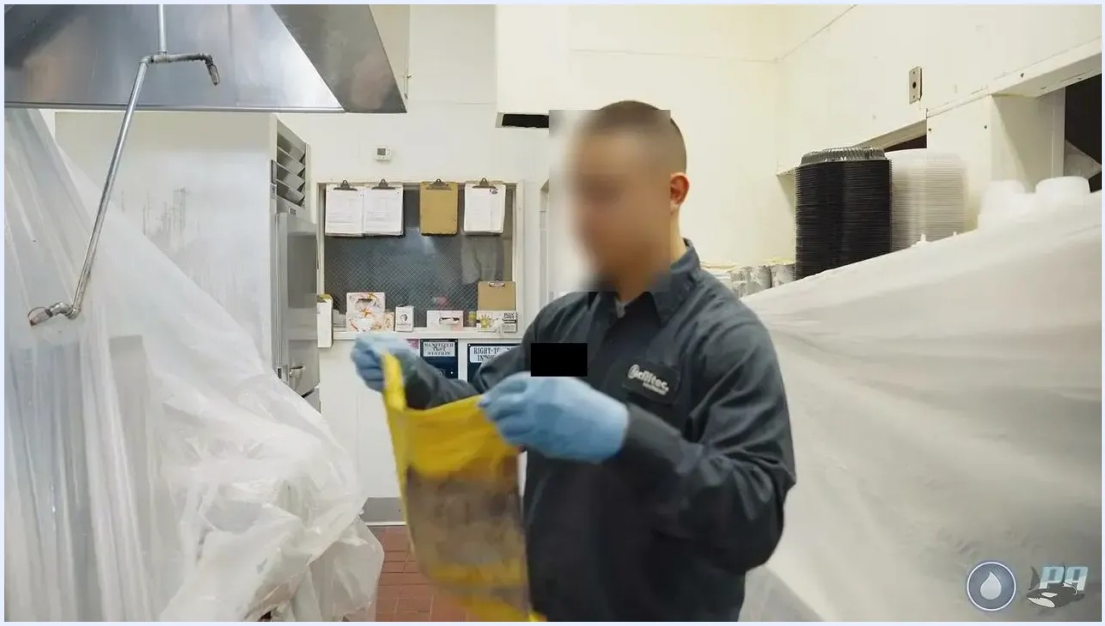
Worker in gloves polishing the upper surfaces of a stainless steel kitchen hood with a mop stick and yellow rag.



Worker making final polishing strokes on the stainless steel kitchen hood to produce a uniform shine.

Step 19. Reset the area

- [ ] Inspect your work for quality and safety before you remove protective coverings from surrounding equipment and surfaces.
- [ ] Remove the coverings once the hood is fully polished and dry.
- [ ] Dispose of used rags and cleaning materials according to facility protocols.
- [ ] Return all cleaning supplies and equipment to their designated storage areas.



Worker folding a yellow cleaning rag to prepare it for placement on a mop stick.

Inspection

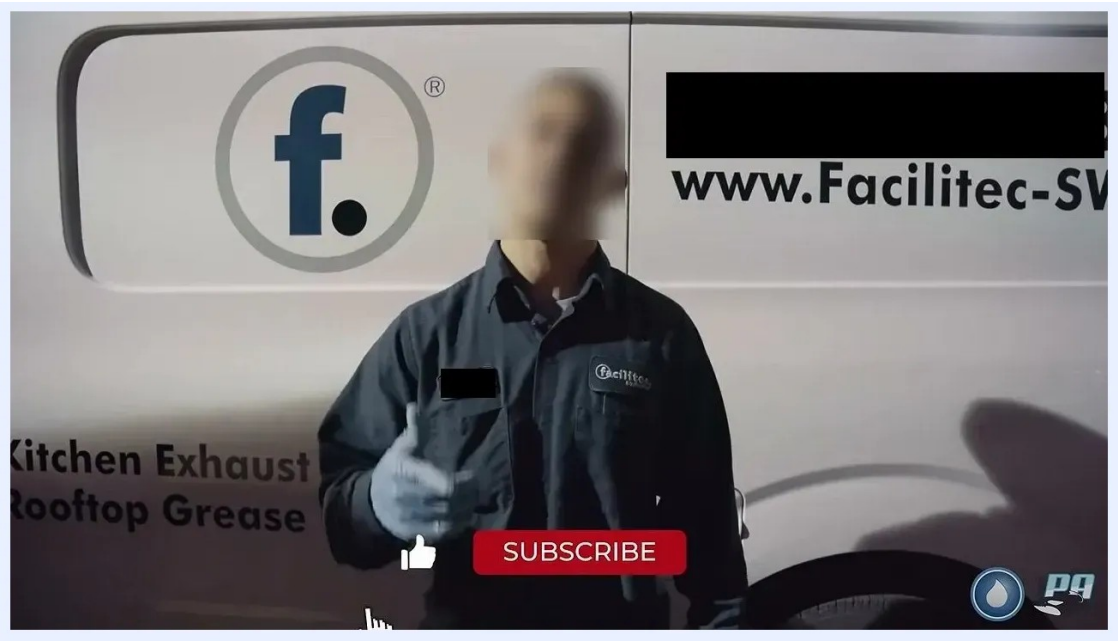
Use these acceptance criteria to confirm the hood is ready to release.

- [ ] Most of the surface came clean after the first chemical pass and rinse.
- [ ] All chemical residue and loosened grease are rinsed away.
- [ ] The hood is completely dry, including corners and seams.
- [ ] No water spots or streaks remain after shining.
- [ ] The finish looks consistent and polished across the whole hood.
- [ ] Protective coverings were removed only after the quality and safety inspection.

If you find dull spots or streaks, re-polish them with a clean rag until the finish is uniform. If you find remaining moisture, dry the area again with a fresh or flipped rag. The source material does not define supervisor checks or a formal failed-inspection response. Add the supervisor sign-off and escalation process here.

Frequency

The source material does not specify cleaning intervals. State here how often to perform the daily, weekly, monthly, and deep-clean tasks for the kitchen exhaust hood.



The presenter stands in front of the service van, with visible company branding and a "SUBSCRIBED" notification overlay, concluding the video.