



**Interior
Maintenance
Company, Inc.**

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NEW!
**On-site Cleaning
& Sterilization.**

The complete story inside.

A Message from Matt Mongiello, Vice President

Over the years you have come to know us for our air duct cleaning and mold removal services. But did you know we've been offering kitchen exhaust system cleaning for more than a decade? It's true—and what started as just a fraction of our business is on the rise!

Growing Kitchen Exhaust System Cleaning Services

We provide maintenance contract services in five states for 16 hospitals, four school districts, and five universities. And the numbers keep mounting—we also service a grocery chain with more than 130 stores, and three nursing home companies with more than 160 facilities combined! To give you a complete picture, we address the benefits and misconceptions on page one.

New Technology with On-Site Cleaning and Sterilization and Gum Busting

Recently, my brother Chuck (our Vice President of Operations) and I decided to expand our pressure-wash cleaning services. By incorporating new technology, we can now provide not only on-site cleaning and sterilization, but also dry-steam gum busting.

While we continually look ahead to explore ways to expand our company and increase our cleaning services, we don't want to forget our mission—to provide the most comprehensive building maintenance services with your complete satisfaction. It is an exciting time for us as we continue to grow! Please contact me if you have any questions about our new services.



P. S. Feel free to contact me with your questions and/or comments at matt@imc.cc!

the MAINTENANCE monitor

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Kitchen Exhaust System Cleaning Prevents Fires

Do you realize regular maintenance of kitchen exhaust systems remains one of the primary defenses against fire hazards? Unfortunately, many facility managers don't have a clear understanding of the scope of work needed to properly clean their systems.

Often facility managers hire us to clean *again*—after discovering they only got a "hood washing" from another contractor, when they *thought* they contracted for a cleaning of the **entire** system.

Adhere to NFPA-96 Standard

To ensure the job is done right the *first* time, we adhere to the proper method of cleaning the entire system—per NFPA-96 Standard (National Fire Protection Association)—that includes the hood, filters, ductwork, fan, and all other components.

We Access the Inaccessible

Although building codes state that the interior of the system shall be "reasonably accessible for inspection and cleaning," in reality, many systems have inaccessible areas.

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NEW On-Site Cleaning and Sterilization

With our purchase of new equipment, we now provide On-Site Cleaning and Sterilization (OSCS), featuring "dry-steam cleaning." This process sterilizes by super heating a surface using a minimal amount of water. This technique can be used for everything, from sterilizing equipment—right on a hospital floor—to gum busting a busy sidewalk without spraying passersby!

No Disruption to Patients and Travelers

At a major metropolitan Medical Center, we efficiently sterilized hundreds of pieces of patient care equipment (shown here) by chemical



Sterilization process of hospital equipment at a major metropolitan Medical Center

wipe and super-heated dry-steam vapor action. Grease, dirt, biofilm, and bacteria were safely removed from recliners, cribs, linen carts, stretchers, serving tables, monitors, and even infectious waste containers. Right on the hospital floor without disrupting employees and patients!

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Kitchen Exhaust Cleaning Prevents Fires

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Unfortunately, if the ductwork interior can't be inspected, it can't be properly cleaned.

To combat the inaccessibility, we find ways to gain access to the *entire* ductwork system. Sometimes we need to install high-temperature-rated access doors (2,300°), per NFPA-96 standards, into the ductwork to gain the proper access.



Technician pressure-washing a rooftop fan

Documentation is Crucial

Because state and regulatory agencies review these systems, documentation is crucial. We provide:

1. Signed inspection sticker affixed to the hood.
2. *Certificate of Completion*
3. *Conditions Found Report* with photographs.

With Membership Comes Knowledge and Certification

Because we feel so strongly in doing the job right, we joined the International Kitchen Exhaust Cleaning Association (IKECA).

IKECA is a leader in educating members about safety,

cleaning techniques and many other topics.



IKECA has established stringent standards and practices for contractors, like us, who provide kitchen exhaust cleaning. Our affiliation will greatly enhance our knowledge of exhaust hood systems through training and certification. To start with, our VP, Matt Mongiello, has become a *Certified Exhaust Cleaning Specialist*.

"I believe membership and certification are great ways of training our technicians," says Matt. "IKECA has the seminars and information to significantly improve our service."

For proper and thorough cleaning of your entire kitchen system, along with complete documentation, contact us. For more than a decade, we have cleaned kitchen exhaust systems in hospitals, schools and other institutions.

NEW On-Site Cleaning and Sterilization

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Imagine gum busting more than 100,000 square feet of terminal island space. We undertook this challenge at Ronald Reagan Washington National Airport without disturbing any of the travelers.

Whatever your equipment inventory or facility size, we can minimize down time by cleaning and sterilizing right in place. Contact us for more information on our NEW OSCS program.

Bob Maguire Project Manager



Bob is no stranger to management and indoor environmental issues.

Trained by

Princeton University's researchers in the internationally-known "House Doctor" technology, Bob ran his own 18-crew business for nearly 20 years.

After selling that business, he started an indoor air quality consulting and testing firm.

Then, when Bob needed a mold remediator to treat his customers' problems, he turned to us—a relationship that led to our hiring him full time in November 2004.

**Contact us at 800-2
For more info, visit**

IMC Service Directory

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Kitchen Exhaust Cleaning
Mold Removal • Odor Removal
On-Site Cleaning & Sterilization
Painting • Pressure Washing
Thermal Diagnostics*

Question: "How often should kitchen exhaust systems be cleaned?"

Answer: According to the National Fire Protection Association's *NFPA-96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, "Exhaust systems should be inspected on a regular basis, and if found to be contaminated, the contaminated portions of the system should be cleaned. Regular cleaning of the grease filters and proper operation of the automatic wash systems (where equipped) will greatly reduce the amount of system loading (grease accumulation).



Cleaning grease accumulation with equipment specifically designed for vertical shafts.

The following table 11.3 and sections 11.4.1 and 11.4.2 have been obtained directly from Chapter 11 of the *NFPA-96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations 2004 Edition*.

11.4.1

"Upon inspection, if found to be contaminated with deposits from grease-laden vapors, the contaminated portions of the exhaust system shall be cleaned by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction."

11.4.2

"Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge."

Currently, Bob trains and manages more than 35 commercial technicians and supervisors providing air duct, high surface and industrial cleaning, and mold removal.

According to Bob, "When we work in someone's building or house, we treat the surroundings like our own homes!"

Comprehensive Expertise

A seasoned pro at heating and cooling system evaluation, Bob is adept at assessing air distribution ductwork insulation and heat by-pass anomalies.

For thousands of homeowners, Bob provided diagnostic instrumented energy analysis and treatments.

Bob earned his certification from NADCA as an Air Systems Cleaning Specialist.

220-6547.
us at www.imc.cc.

Table 11.3 Kitchen Exhaust Systems Cleaning Schedule

We thoroughly inspect and clean all types of kitchen exhaust systems. Here are recommended intervals according to the NFPA. As you would expect, cleaning intervals increase depending on the frequency of system use and type of cooking.

<u>TYPE OR VOLUME OF COOKING FREQUENCY</u>	<u>FREQUENCY</u>
System serving solid fuel cooking operations	Monthly
Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
Systems serving moderate-volume cooking operations	Semi-annually
Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers	Annually

Source: *NFPA-96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. 2004 Edition.*