



RRHA Joint Ventures Corporation

**KITCHEN EXHAUST HOOD, KITCHEN EQUIPMENT,
DRYER VENT AND AIR HANDLER CLEANING**

CONTRACT #5400-02

Available to all members of RRHA/JVC

TERM: 11/1/11-10/31/17

SUPPLIER: Scotia Maintenance Corp.
3800 Dewey Ave.
Rochester, NY 14616-2579
Phone: 585-723-3828
Fax: 585-723-5515
www.ductsrus.com

ITEMS: Kitchen Exhaust Hood Cleaning (See Special Terms and Conditions),
Kitchen Equipment, Dryer Vent and Air Handler Cleaning

PRICE: Customized based on size of job

SERVICE GEOGRAPHY: Within 75 mile radius of Rochester

FOR SERVICE: John Spencer
Phone: 585-723-3828

INVOICING BY: Scotia Maintenance Corp. direct to participating member

TERMS: Net 60 days; 1.5% finance charge/month on outstanding balances
beyond 60 days

NOTE: Members should complete and submit a Letter of Intent to Participate
to RRHA JVC at (fax) 585-273-8189.

This information is for the use of eligible participating members **ONLY**.
All information is **CONFIDENTIAL**.

Kitchen Exhaust Hood Cleaning Special Terms and Conditions

1. Exhaust system cleaning shall include interior of all accessible exhaust system ductwork and interior of exhaust removal blowers as accessible, as well as grease filters. Issues of exhaust system access must be brought to the food service director's attention. Vendor must be able to install UL listed access doors that are NFPA 96 compliant.

If additional access installation is required, it will not be installed onto the bottom of the duct, and the material used will be of the same thickness and type of the exhaust ductwork. Vendor will change belts and grease bearings if requested.

2. Cleaning shall be performed by trained technicians to provide positive cleaning to achieve the removal of deposited cooking by-product from the interior of the exhaust system. Hood & Duct cleaning shall comply with all national, state and local fire codes and OSHA Standards.
3. Positive cleaning methods shall include but not be limited to the following processes or a combination thereof:
 - Manual removal of solidified, semi-solidified or liquid cooking by-product.
 - Low pressure application of USDA or facility approved detergents.
 - Wash/rinse processes utilizing high pressure hot water cleaning.
 - Wash/rinse processes utilizing saturated steam cleaning.
4. At the close of cleaning operations exhaust blowers shall be restarted, all access doors utilized during cleaning shall be replaced and fastened, dampers positioned for proper exhaust airflow and electrical switches and system components returned to operable state.
5. Resultant mess generated during the cleaning operations will be properly cleaned up, job generated debris shall be placed into the appropriate job site refuse container, and the kitchen facilities left ready for use by the kitchen staff.
6. Certificates indicating the date of cleaning, the name of the firm providing service and areas not cleaned shall be provided for each cleaning of the kitchen exhaust system. A system service report, specifying the scope of work completed, documenting any mechanical, accessibility or safety concerns, and including a recommended next service date will be provided to the food service director upon completion of the cleaning.
7. All services shall be performed in a professional manner and shall comply with applicable standards as set forth by the National Fire Protection Association (NFPA).
8. All service will be scheduled with the facility food service director. As service is typically scheduled while the kitchen is not in use and typically a facility will schedule an employee to be present during service, vendor must arrive on time as scheduled or notify facility food service director in advance of any change in schedule.