



**This certificate confirms that the below-named commercial kitchen has been serviced in accordance with applicable health and fire codes.**

Valid for the service period indicated. Present to health/fire inspector upon request.

## FACILITY INFORMATION

Business Name

Certificate #

Address

Service Date

Contact Name

Next Service Due

## SERVICES COMPLETED & VERIFIED

**Grease Trap Pump-Out & Cleaning**

Trap emptied, cleaned, and inspected per NS health code requirements

**Range Hood & Vent Cleaning**

Hood, filters, ducts, and fan cleaned per NFPA 96 fire safety standards

**Commercial Oven Deep Clean**

Interior and exterior degreased, heating elements inspected

## COMPLIANCE STANDARDS MET

NFPA 96 — Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

Nova Scotia Food Safety Regulations — Grease trap maintenance requirements

Nova Scotia Fire Prevention Act — Commercial kitchen ventilation compliance

Waste Management — Grease waste disposed of at licensed facility

## CERTIFICATION

I certify that the above services were performed to professional standards and the facility meets the compliance requirements checked above as of the service date indicated.

Technician Name

Date

Technician Signature

Client Acknowledgement