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Looking Back

We had a tremendous year! The Maintenance Standard has been put out for public review, our updated website is operational, we added a board position for one of our Associate members, and we initiated the development of our first educational online modules. Our AHJ and Food Service Memberships are growing at tremendous pace. The interest in our content and insight is just amazing! The implementation of the annual certification renewal process led by Matt Deibert is a success. This annual renewal allows staff to concentrate resources and is much easier for our member companies to track their employees.

If you have an interest in making your association GREAT, please contact your board members. We will be happy to help you! Make room for some professional development in your career! Join Us!

Looking Forward

I am very excited about our newly renovated and mobile friendly website. It promises to be a very relevant and useful tool for our membership. It will be the backbone of our new LMS (learning management system) platform. The LMS is a software-based application we will be utilizing for the administration, documentation, tracking, reporting, and delivery of educational courses. This new system will provide opportunities for CEU’s and provide our members an affordable way to maintain their employee certifications. The Educational Committee has been working hard reviewing content; I’ve been told we are going to like the results! Make sure you log in and check out the new website. Third party reporting is here to stay and we will continue update and track the progress. Our goal has and always will be to support our members.

Farewell

As I approach the end of my time as your President, I am so grateful for all the support I have received. Thank you for the honor! Your Board of Directors and Committees work very hard to sustain this organization, and our Management firm Fernley & Fernley has been there to guide us along the way. The help from Kathy Slomer, and all the previous leaders was invaluable. A special thank you to our past executive director Sarah Hagy - her spirit and dedication to IKECA will be missed. We have new faces, so make sure you check in with the great staff - they are here to help you grow your business.

At the end of the Annual meeting in San Diego I will be stepping aside and our new President Neal A. Iorii, Jr. will take over. Growing up in this industry and Association Neal brings knowledge, experience, and a passion for excellence. My focus as past President is to assist Neal through the transition. I hope to see you all in San Diego.

Thank you to all our great vendors. Your support has been amazing!

Thank you all and rest assured IKECA's future is bright!

Education, Certification, Accreditation, and our Members drive our Association!

Randy

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Dear IKECA Members and Industry Constituents,

It is my pleasure to write to you for the first time as IKECA’s new executive director! My sincere thanks to the IKECA Board of Directors and the many volunteer leaders and members who have contacted me with notes and calls of welcome and offers to assist! I am no doubt fortunate to join the IKECA team at an exciting point in the association’s history!

I extend sincere gratitude as well to the members of IKECA management team for their immediate, constant, and steady support in helping me become familiar with all things IKECA—Sarah Kovacs-Peacock, Matt Deibert and Jessica Hayes. I look forward to applying all my prior experience in business, economic, and workforce development (for the advanced manufacturing sector) and my passion for non-profit leadership to assist your Board of Directors and you in realizing every bit of IKECA’s mission! As all of you do with your clients, customers, and partners, the IKECA team remains committed to working diligently, deliberately, thoughtfully and positively as we represent the finest companies and leaders in the kitchen exhaust cleaning industry.

As we approach April’s Annual Membership Meeting in San Diego, it is particularly important to acknowledge Randy Rauth’s distinguished service as outgoing President; and, to extend best wishes and full support to Neal Iorri, Jr. as he begins his tenure as servant leader to all IKECA members and partners! Because of the outstanding work of the Conference Committee, the program for our 2018 Membership Meeting will be robust and of great value to all involved. We will take time to properly acknowledge and celebrate the legacy and life of Bernard Besal through a tribute and reception, enjoy David Avrin’s keynote address, and take advantage of a wealth of sessions and opportunities to network with each other, exhibitors, and other special members of the IKECA community.

We hope to see you in San Diego and remain ready to work with you daily!

Best Wishes for Continued Success!

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20/10 PRODUCTS INC.

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Nine years ago at IKECA’s 20th anniversary meeting in Las Vegas, I was invited to give a presentation on national “green chemicals” trends and their use in kitchen exhaust cleaning (KEC). With dice rolling just outside our conference door, and before I started my presentation, I shared a personal observation that, ironically, had nothing to do with chemicals. It’s an insight that resonates with me even more today.

Almost daily, kitchen exhaust cleaners across the country ask me the same question, whether by phone, in person, or on internet forums: what is the value of joining IKECA? I think I get asked a lot because I’m “the chemicals guy” who doesn’t compete with cleaners.

They ask me how dues are allocated, how many new accounts they can expect to open if they get certified, if ANSI takes this group seriously, or how to get involved in the organization. All fair questions.

In responding, I usually bring up the points that IKECA Founder Barney Besal mentioned in his president’s letters and articles for this journal about what this organization does to educate, inform, legislate and create a safer working environment for everyone in this industry. I also add that no association is perfect and membership involvement is voluntary and unpaid. All of that aside, what strikes me as the most valuable benefit of IKECA membership is comradery and fellowship.

Sometimes this fellowship is easily observed, like when a member buys a fellow greaser a drink, or gives someone a lift from the airport or invites someone to sleep at their house as they cross the country. And then there are the behind the scenes, more subtle signs of fellowship and friendship that really define the character of this association, like the time members quietly united to support a fellow greaser when a hurricane destroyed his business. Or, quietly cheering on fellow members who are down on their luck or dealing with issues out of their control. Or, advice given freely and honestly that might make a REAL difference in someone’s life or company. Or in my case, the time when IKECA members emotionally supported me and my family through a multi-year medical challenge that, thank goodness, ended on a happy note.

But back to my presentation in Las Vegas. I felt compelled to mention a few individuals by name, not only because they were tireless leaders in this industry, but because they had become loyal friends. Although we talked business, they never let a chance go by to encourage my wife, Jennifer, and me to keep on working in this industry and supporting its long time proven association.

A wise man once told me that the hood exhaust cleaning business is the most misunderstood of all cleaning professions. Eighteen years later, I’ll add that working in KEC can be a bit isolating if you’re not linked with your peers. While the benefits to your business can be significant, the true value of membership in IKECA is immeasurable: the friendships and relationships that you will make while helping to take KEC to a higher level.

And that’s dice well worth rolling.

Chris Bisbee is a ZEP Manufacturing sales veteran who serves as the company’s sole global liaison to the commercial kitchen exhaust cleaning industry. Bisbee has been an active associate member of IKECA for most of his 20-year tenure with ZEP. The 80-year-old chemical manufacturer provides cleaning and chemical solutions worldwide to companies in diverse industries. Contact Bisbee at 407-341-0786 or Christopher.Bisbee@Zep.com.
Grease Baffle Filters Basics: Importance of Proper Selection for Maximum Safety, Durability and Performance.

By Stefano Sopranzetti, SIFIM SRL

Grease Baffle Filter Basics:

Grease Baffle Filters were developed as an integral part on an exhaust system as required and recommended in any cooking operation. They are an essential part of the ventilation system intended to divide suspended grease particles contained in cooking vapors. The filter arrangement is also designed as a barrier for occurring flames reaching the duct downstream to the fan. Special attention is required as one of the most and more important parts in any hood.

Filter Construction Materials:

Grease Baffle Filters are commonly made of Aluminum, Galvanized Steel and Stainless Steel.

Over the years several grades or alloys of Stainless Steel have been developed with a particular characteristic and perhaps the most significant one for our industry: resists most oxidizing acids and salt spray. This corrosion resistance aspect becomes critical during the washing process as they frequently will get in contact with cooking equipment increasing the possibility of rust ending in food preparation.

As mentioned before, there are many types of Stainless Steel alloys or grades as classified by the AISI/SAE standards but as far as the Restaurant industry as a whole the AISI/SAE 304 continues to be a preferred choice among different manufacturers of not only hoods but generally speaking any cooking utensil that gets in contact with food. AISI/SAE 304 has been historically in center stage due in part to its high content of chromium (18%) making it an exceptional corrosion resistance one.

Additionally, AISI/SAE 304 also offers the most appealing finish among other materials making it an ideal solution for the increasing popularity in open kitchen design restaurants. Available as bright annealed finish, also called mirror finish, it provides an ideal surface treatment for the grease that is captured in them to flow more rapidly into the retention devices preventing grease accumulation.

Baffle Arrangement, Labyrinth Profile and Assembly:

Over the years it has been challenging for industry engineers to come up with a good solution featuring a combination of grease trap properties and forming a barrier to the flames occurring in the cooking operation.

Latest developments in testing with three layers of profiles have increased the grease filtration efficiency. As detailed in the picture (Figure 1) a three-profile construction creates a multiplying vortex effect maximizing grease retention by developing strong centrifugal forces retaining grease particles inside the profiles. Besides the amounts of vortex creation, it also constitutes a better flame barrier compared to a two-profile solution.

Arrangement, separation and number of blades are also very important design consideration and it becomes increasingly important to ensure a balanced pressure drop for retrofit applications. In other words, in order for the system to achieve the required airflow a close attention is required to focus on the pressure loss across the device and not only its grease retention and/or flame barrier capabilities. It remains an essential task for the industry professional to verify and validate with the filter and hood manufacturer to keep the system properly balanced.

As far as the installation inclination it is recommended not to deviate in the 30°- 60° range to allow continuous drainage of fats in the gutter of the hood. The baffle filter and its labyrinth design should not allow the fat droplets to detach and fall by gravity on food and equipment below the hood.

Additionally, latest construction trends are avoiding the use of rivets in the assembly process minimizing corrosion appearance while contributing to a better finish and cleanliness of the grease baffle filter.

Proper Care and Maintenance:

An unriveted AISI/SAE 304 commercial filtration device is designed and engineered to achieve long lifetime but it is only the start.
Filters are required to be removed and cleaned on a daily basis, just as with any cooking equipment. AISI/SAE 304 grease baffle filters are suitable for high temperature dishwashing or by hand using regular soap or eco-friendly approved chemicals. Correct maintenance procedures and intervals are key for the long life of the devices minimizing replacement costs. Chemical products containing chlorides, in particular hydrochloric acid, are to be avoided.

Another aspect to take into consideration is that filtration efficiency is always a function of the filter being washed daily thus a daily maintenance program is highly recommended.

**Recommended Certifications:**

It is strongly recommended that any filtration device being considered in any new or retrofit installation is compliant with UL1046 as per NFPA 96 guidelines and NSF for public health and environment.

**Conclusions:**

The Grease Baffle Filter is a critical part of any kitchen exhaust system and daily cleaning is recommended to minimize fire risks in a restaurant operation. Correct selection taking into count the quality of materials and type of construction are a direct function of the life of the filtering device.

Stefano Sopranzetti was born in Italy on November 1966 and attended Scientific High School (Liceo Scientifico) and later graduated in Jurisprudence Law. His main experience in the industry comes from his long-time collaboration with a hood manufacturer in Italy.

Since 2011 he joined forces with SIFIM SRL company and his mainly involved in Sales and Marketing.
Performing Temperature Studies – Critical to Completion of a Fire System Design

By Michael J. Laderoute, Globe Technologies Corporation

Congratulations! You’ve just completed (maybe) the new installation of a fire suppression system in a commercial kitchen. Before you can hang a tag, collect payment, and perform final acceptance testing, an integral part of the design must be completed to ensure the system will activate in the event of a fire. It’s time to select the temperature(s) of the fusible link(s) you intend to use in the detection.

The code states that fusible links are required in ducts as well as over each protected appliance. The question is “AT WHAT TEMPERATURE DOES/DO FUSIBLE LINK(S) NEED TO BE INSTALLED”? The only way to answer that question is to perform a temperature study above each protected appliance and in the duct area where the detection will be placed. By performing a temperature study, you gather information that allows you to select the correct fusible link temperature for each area of the protection zone. Failing to complete this important task may render the new installation ineffective in the event of a fire. The alternative if you DO NOT perform a temperature study is guessing at a temperature or using the highest temperature rated fusible link. Either of these choices is just not good fire protection.

Unfortunately, when talking with installers throughout the country, I’ve learned that many do not perform this required temperature study. In fact, many are not aware the system brand manufacturer requires a temperature study be conducted prior to selection of the fusible link temperature, which is a requirement clearly called out in the installation, design, and maintenance manual(s). Because these systems are UL listed it is imperative that the installation be performed as per the manual. If this step is ignored as a part of the installation, you are playing a guessing game as to the correct temperature fusible link to use. Installing too low a temperature may result in an unwanted discharge. Installing too high a temperature will result in delayed activation of the system. This delay could potentially result in reducing the suppression systems’ effectiveness. Kitchen fires grow exponentially with each second. Delayed activation of the suppression system could render the fire suppression system ineffective allowing propagation to areas outside the non-combustible cooking operation. The result: heavy fire & smoke damage, loss of a building and its contents, or even injury or loss of life to the occupants. Every fire suppression system MUST be subjected to a temperature study if it is to be properly designed for maximum performance and effectiveness.

Conducting a temperature study is not difficult but does require the commercial kitchen to be fully operational. For the hazard to be fully operational it is necessary to have the fire suppression system installed, fusible links in place, fire system armed and acceptable to the AHJ. Since the commercial kitchen may not be up and operating yet, this will involve a little creativity. The first task is to get the system operational and approved by the AHJ. So, links need to be installed so the cooking can begin. Never render the system inoperable during a temperature study. To accomplish this task a recommendation is to install a minimum 360-degree fusible link or higher in each area requiring detection. Keep in mind these links are TEMPORARY since you have not verified the temperature of the hazard yet. Once the commercial kitchen becomes operational, the next step is to be present and on-site during the peak cooking hours of the operation. Never render the system inoperable during a temperature study. Heat measurements MUST be obtained from all points behind the plenum area. Be sure to take measurements at many different locations. Hood duct openings, above each protected appliance, each end of the plenum and both the inside surface of the filter bank and the back wall of the plenum. Make a sketch of the hazard and be sure to record the temperatures you are seeing at each location. You might find one area hotter than the rest. You may be surprised at how cool the plenum is or how hot it is in each area. The information you gather will assist you in the proper selection of the correct temperature fusible link. Many installers use the same temperature fusible link throughout their installations. This is NOT recommended unless the temperature study indicates the need for the same fusible link in each area. The correct temperature fusible link should be about 60 degrees greater than the temperature you recorded in that area during the temperature study. For example: If you measure a temperature in the duct of 300 degrees Fahrenheit then the proper temperature fusible link will be one rated and designed to function at 360 degrees. Likewise, if the temperature you record is higher or lower in an area you will need to select the temperature fusible link designed for areas experiencing those low or elevated temperatures. Globe Technologies offers fusible links beginning at 135 degrees Fahrenheit to 500 degrees Fahrenheit so there are many options. Consult the installation design and maintenance manual for the system brand you are installing for additional information on ambient temperatures and the proper temperature fusible link to be used. You may find that the hazard will require the use of different temperature fusible links throughout the hazard. This is not a problem; and in fact, has fine-tuned the system design for maximum performance based on the hazard and the temperature study. Once you have recorded the temperature within the plenum and at various locations throughout the hazard you will need to remove the temporary links used for
testing purposes and replace them with the proper temperature links selected based on the study. You have now complied with the requirement of the installation, design and maintenance manual and the fire system is ready to be put online standing watch and ready for action should it be called upon.

For you to conduct a heat temperature study you will need the proper tools of the trade. There are several different available options. For more information, please view this YouTube Video: https://youtu.be/YDwNCQhfMgM. Each will do the job so use the one that best meets your needs. Never render the system inoperable during a temperature study.

To validate that temperatures do not change, place in the job file the original temperature study document you created. At least once a year or more frequently, or as necessary, perform this study again confirming the findings. Ensure things have not changed within the hazard. Dirty hoods, plugged filters, degrading exhaust fans, drive belt wear may change the information forcing you to change out a lower temperature fusible link for a higher temperature fusible link to meet the changes in ambient temperatures at the fusible link locations.

Changing fusible link temperatures should only be done as a temporary solution to a more serious underlying issue. Dramatic increases in temperature are a clear indication that the ventilation system is not operating to its original installation specifications or that additional appliances may have been added after the ventilation system was designed creating a potential hazard. Be sure to inform the ownership of these temperature changes and that the ventilation system should be inspected to ensure it is operating as intended and to its peak performance.

Follow up after ventilation inspections or corrective actions to the hazard verifying they have been performed and using the original heat temperature study information, verify that the temperatures are now within the original design. Install the correct temperature fusible links in the detection zones. Document these changes as well as the changes you have made to the fusible link temperatures if you found changes to the original study during the verification process. Always be sure to keep good records. Should a problem ever arise with the design, operation or effectiveness of the fire suppression system your best defense is documentation, documentation, documentation!

Michael J. Laderoute has 49 plus years in the fire protection industry working in all facets of manufacturing & sales. Past committee member on NFPA 1, 17, 17A, 96, 5000, 10, 101 & 505 technical committees. Served 9 years as Code Consultant to the Fire Equipment Manufacturers’ Association (FEMA). Also served as a member of Underwriters Laboratories STP 605 for Portable Extinguishers and STP 300 for Pre-engineered Systems and STP 407 on Standpipes. Presently, serving as President of Globe Technologies Corp. Remains actively involved in Educational Seminars throughout the country and the code review process.
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Try All Our Great Grease Containment Products,
I’ll never forget the night I received the dreaded “Hey boss, I set the an sul system off” call; and of course it was a McDonalds! As we all know the fire marshal gets called in when this happens. The next morning we received a call from the store owner stating the fire marshal failed the cleaning and wanted it redone. We scrambled to assemble two crews and get up to the job sight as quickly as possible. We got the crews set up and working and spent the better part of the day trying to get the system down to bare metal and make the marshal happy. As we finished up there were still parts of the system (the first three feet of the riser) that we could not get the 24 hour a day baked on grease off. The fire marshal was not happy with the first three feet so we had our guys get up in there and hand scrape for an additional hour and he still wasn’t passing it after all of that. We went over everything we did in detail with the marshal and tried to reason with him but his reply was “It’s not my job to figure out how to get it clean; it’s yours—now get it done”. He ultimately let the store reopen but with a guarantee we would be coming back to get that last little bit of charred grease off.

As we drove back to the shop after a long, stressful day we were beating our heads against the wall. We had done EVERYTHING we could do to get it clean and nothing was working. Then the light bulb went off. “That’s it!” Phil said, “we manufacture and sell air duct cleaning supplies (i.e. brushes and cables) I bet we can adapt the equipment to help us get this round duct work clean.” We went to our lead tech who manufactures our products and told him what we were trying to accomplish. Shortly after we had a custom length cable to accommodate the duct work and a custom knife edge stainless steel brush in our hands that was made to fit just over sized in the duct work.

Feeling optimistic, I headed out with my crew a few nights later to hopefully conquer this duct work. We arrived on site, got set up and started running the brushes from the top down. As we had hoped, the brushes did exactly what we thought they would. We started by applying degreaser down the riser then ran the brush down. The knife edge on the brush cut through the hardened grease and allowed the degreaser to work its way in. The knife brush and degreaser was breaking down the grease that we could see, but not reach. After a short time we had cut through and got down to bare metal. The fire marshal came back and passed the work! Since then we have had no issues maintaining bare metal every time.

We have now outfitted two of our vans that do all our McDonald’s locations with our brushes and cables. This has cut our job time down tremendously as we are able to run the brushes once or twice and give it a rinse down bringing it back to bare metal. This also helps keep our employees arms and faces out of harm’s way as they are not directly under the hood hand scraping and having cleaner falling on them. We are now getting to places in the duct work we may not have been able to previously reach.

I have had the pleasure to attend IKECA meetings and share my story with fellow business owners and employees. It is always great to help teach and learn new ways to clean. We have gotten a huge response on our method of cleaning. We are working on demo videos and training videos, all thanks to my fellow peers at IKECA. We look forward to what’s to come. In our line of work it’s all about using the right tools!

Dane Bundy, CECS is the Director of Operations of CSC Hood & Duct, a division of Connecticut Steam Cleaning, Inc.
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Bernard Paul “Barney” Besal

I want to take a moment to honor the memory of Barney…..

Barney was instrumental in the development in this organization and an inspirational leader. As I visited Barney at his home in Atlanta during his last days, he was so full of life. He shared his vision of IKECA and of course his Ducati collection! Barney enjoyed life, his passion was contagious, and he left us all in a better, safer place.

Below are excerpts of an interview IKECA did with Barney and Jay Taylor in 2014. I thought it was important to republish Barney’s words, which I know will resonate in many of us.

We will have a celebration of Barney’s life at the 2018 Annual Meeting.

From previous IKECA Journal - 25th Anniversary Commemorative Interview with Founding Fathers

IKECA: Tell us a little about yourself.

BB: I began cleaning kitchen exhaust systems in 1977 as a third full-time job for extra money, working nights. Back then, “fireproofing” kitchen exhaust systems was the standard, whereby exhaust hoods, filters, and fans were cleaned, and the ductwork was coated with fire-retardant powder.

Developments in pressure-washing equipment eventually brought dependability with the equipment and affordable costs; we were likely one of the first firms to adopt this equipment to the process of kitchen exhaust cleaning, which proved to be a real challenge since we had to go remove all the fire-retardant powder we had put into all of those exhaust systems along with the grease that we covered up with the powder.

Opting to proactively clean the kitchen exhaust systems led me to the realization that exhaust system serviceability was a genuine problem that had no geographic boundaries, so naturally, I began researching available building codes and standards to identify what would be required to decrease some of the burden on accessibility and service.

The second element that caused great concern to me at the time was skyrocketing insurance premiums. This prompted my investigating available data on eating and drinking establishments’ structure fires when ignition began in the kitchen and food was the first material ignited.

The numbers were alarming; individually, we had a litigation bull’s-eye on our back, and as an industry, we had met the enemy and the enemy was us. It was clear that something needed to be done to change the course.

IKECA: When did you join IKECA, and what drew you to the organization?

BB: Technically, the very first meeting occurred at a service seminar at Gaylord Industries in Portland, Oregon, in the fall of 1988, and it was held in a bar at the motel we were staying at. A few months before the seminar, I received a fax from some kooky Canadian that basically said, “Crawl out of that hood, put down your scraper, stand up, and be recognized.” You have to give credit where credit is due—that note was sent by Phil Ackland.

The timing was apparently right with each of us who attended that meeting after having received that thermal paper fax call for organization. Truth is, that meeting may have never happened otherwise.

The first hour of that meeting was like a standoff. Nobody blinking, everybody with guns pointed at each other, and you knew this guy across the table was going to try to steal your ideas from halfway across the USA. By the end of that meeting, we agreed that we all had the same problems facing us and that, in order to make progress to better ourselves, we had to organize as an industry.

IKECA: What are your best memories of the first few years with IKECA?

BB: The people that we met are still the best memories. It was mighty lonely out there trying to properly clean kitchen exhaust systems on your own. The camaraderie brought more fight to the cause, and the results of the efforts reflected that. Having the organization based out of my Atlanta office for its first four years was more work than I anticipated, but the friends we made compensated for that. Organizationally, we were beginners, and we were as broke as church mice. The meeting room we reserved at the first meeting in Las Vegas was held at the end of the runway at a hotel at the airport. We had to cease speaking while jets turned around and took off because you could not hear anything folks were saying. The second meeting was held in Atlanta at Stone Mountain where we pounded out a constitution. We could not afford to take everyone out to dinner at a restaurant, so we had a sit-down dinner at my mothers’ house for 38 people. Some of my family pitched in with the cooking, the food was great, but it was the friendships that developed which were most memorable.

IKECA: What would you say are IKECA’s proudest accomplishment(s)?

BB: Bringing an unorganized and often dysfunctional trade together to form an industry and then to improve the industry by staying united.
Remaining with the ability to stay focused on changes in model building codes and standards is a large part of that and has improved our industry.

IKECA: What would you say are your proudest accomplishment(s)?

BB: Simply being a part of the organization from formation and through two and a half decades, and being alive to tell about it. The land mines are everywhere in the field of our industry. Being a survivor comes with the staying power to keep doing what is right and remaining with ample fortitude to fight another day. Considering the difficulty of the business we are in, where many of us have seen casualties firsthand, I am proud to be a survivor.

IKECA: Did you ever expect IKECA to be as large and influential as it is today?

BB: Yes, but there is more that needs to be done to complete the circle. This will only be achieved when members put complacency aside and step up for themselves to help take the bull by the horns.

Forward-thinking individuals with ample stake in the matter to grow fire in their belly is what remains needed. The entitlement mind-set from simply paying membership dues must be set aside today—just as it was in the past for volunteers—to get us there.

IKECA: Where would you like to see IKECA in the next 20 years?

BB: I believe that IKECA has contributed immensely to the insurance industry by protecting life and property from fire. There remains some work needing to be done to gain traction respective of that in the sense of a return on investment that has yet to be capitalized upon. True fire-protective cleaning, when consistently delivered, is costly to kitchen exhaust cleaning firms; reciprocal benefit should be gained accordingly. Truthfully, I would also like to be able to see it in my rearview mirror as I drive away. Like myself, sure, I would like to see it a survivor.

IKECA: What advice would you give to the new members of IKECA?

BB: Be friendly, get acquainted, and figure out quickly that it is easier to actually do the work than make excuses as to why it was not done correctly in the first place.
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  *Assured Solutions*
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  *Connecticut Steam Cleaning, Inc.*
- Kevin Queener  
  *Enviromatic Corporation of America*
- Jaun Trejo  
  *HOODZ of Eastern San Antonio*
- Glen Cullinane  
  *Industrial Steam Cleaning of Greater Houston, LLC*
- Ken McCraley  
  *MCC Industries, Inc., DBA KMS Air Duct Cleaning*
- Jon Blue  
  *Midwest Duct Cleaning Services*
- Brian O’Rourke  
  *Tri State Hood and Duct, LLC*
- Efren Reyes  
  *Western Commercial Services - Las Vegas, NV*
- Eric Kral  
  *Western Commercial Services - Las Vegas, NV*
- Luis Martinez  
  *Western Commercial Services - Las Vegas, NV*

**BCCS**  
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  *BMCA, Inc. dba Air Duct Services*
- Brian Bradley  
  *BMCA, Inc. dba Air Duct Services*
- Michael Ryberg  
  *BMCA, Inc. dba Air Duct Services*
- Taylor Evans  
  *BMCA, Inc. dba Air Duct Services*
- Rith Chitth  
  *Cochrane Ventilation, Inc.*
- Sary Oung  
  *Cochrane Ventilation, Inc.*
- Voutha Kang  
  *Cochrane Ventilation, Inc.*
- Alan Peng  
  *Peng Ventilation Hood Cleaning*

**CESI**  
*Certified Exhaust System Inspector*
- Kerry Rigdon  
  *360 Cleaning, LLC*
- Jason Coleman  
  *Enviromatic Corporation of America*
- Eric Kral  
  *Western Commercial Services - Las Vegas, NV*

**CECT**  
*Certified Exhaust Cleaning Technician*
- Jimmy Spicuzza  
  *Clean Pro Inc./Janitorial Specialists*
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  *Dewkaf Solutions, LLC*
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Welcome New Members

### Active North American

- Gary Schenck, Beloit Fire Department, Beloit, WI
- Robert Kessenich, Beloit Fire Department, Beloit, WI
- John J. Drucker, Borough of Red Bank, Red Bank, NJ
- Andrew McPherson, Bradford West Gwillimbury Fire Department, Bradford West Gwillimbury, ON
- Elise Nicole Oxford, Brantford Fire Department, Brantford, ON
- Karl McAleer, Bridgewater Twp. Office of the Fire Marshal, Bridgewater, NJ
- Thomas P. Gerity, Bureau of Fire Prevention, Old Bridge, NJ
- Mike Keown, Chippewa Falls Fire, Chippewa Falls, WI
- Wes Miner, City of Burlington Fire Department, Burlington, WI
- George F. Surry, City of Gulf Shores, Gulf Shores, AL
- Todd Yandre, City of Lake Mills Fire Department, Lake Mills, WI
- Kim Carr, Columbus Fire Department, Columbus, WI
- Randall Koehn, Columbus Fire Department, Columbus, WI
- John Pitchler, Concord Fire Department, Painesville, OH
- Ken Weidig, Concord Township Fire Department, Concord Township, OH
- Douglas Drake, Eastlake Fire Department, Eastlake, OH
- David Rosman, Fairchild Fire Protection, Fairchild, WI
- Steven Kane, Florida Bureau of Fire and Arson Investigations, Orlando, FL
- Jason Roberts, Fond Du Lac Fire / Rescue, Fond Du Lac, WI
- Kenneth Volkmann, Freehold Borough Fire Bureau, Freehold, NJ
- Bryson T. Dahlheimer, Garden Grove Fire Department, Garden Grove, CA
- Todd Coolman, Green Bay Metro Fire Department, Green Bay, WI
- John Wagner, Hales Corners Fire Department, Hales Corners, WI
- Chad Shaw, Harris County Fire Marshal, Humble, TX
- Kerry Rigdon, CESI, 360 Cleaning, LLC, Merriam, KS
- Juan Trejo, CECS, HOODZ of Eastern San Antonio, San Antonio, TX
- Glen Cullinane, CECS, Industrial Steam Cleaning of Greater Houston, LLC, League City, TX
- Ken McCraley, CECS, MCC Industries, Inc., DBA KMS Air Duct Cleaning, Minneapolis, MN
- Jon Blue, CECS, Midwest Duct Cleaning Services, Merriam, KS

### Associate

- Guy Moret, Research Products-Apilaire, Madison, WI
- Denis Schiavi, SIFIM Srl, Jesi (AN), Italy

### Food Service

- Gregg Collison, PF Chang’s China Bistro, Scottsdale, AZ
- Daniel Morales, Valley View Casino & Hotel, Valley Center, CA

### AHJ

- James Robert Bolton, Harris County Fire Marshal’s Office, Humble, TX
- Christopher Weniger, Hillsborough Fire District, Hillsborough, NJ
- Tim Moes, Howard Fire/Rescue, Green Bay, WI
- Jim Bliss, Indian Harbour Beach, Indian Harbour Beach, FL
- Ralph Copley, Jackson Township Fire Department, Massillon, OH
- Michael Golembiewski, Kronenwetter Fire Department, Kronenwetter, WI
- Jose Saldivar, Lawrence University, Appleton, WI
- Bradley Wayne Bass, League City Fire Marshal’s Office, Spring, TX
- John R. Douglas, League City Fire Marshal’s Office, League City, TX
- David Haenelt, Leonia Fire Prevention Bureau, Leonia, NJ
- Marty Marasch, Little Chute Fire Department, Little Chute, WI
- Sheryl Simon, Mentor Fire Department, Mentor, OH
- Daniel Nichols, Metropolitan Transportation Authority- Metro-North Railroad, White Plains, NY
- Roy Mondi, Montgomery Township Bureau of Fire Prevention, Belle Mead, NJ
- Sy Wera, Namakagon Fire Department, Cable, WI
- Russell Lambert Mickle, NJ Department of Community Affairs, Trenton, NJ
- Brian Beach, Norwich Township Fire Department, Hilliard, OH
- Jon S. Ritchie, Office of the Utah State Fire Marshal, Murray, UT
- Reay Walker, Oneida Fire Department, Oneida, NY
- Larry J. Cornelius, Oneida Nation, Oneida, WI
- Chad McCune, Pearland Fire Marshal’s Office, Pearland, TX
- Shannon Prater, Pearland Fire Marshal’s Office, Pearland, TX
- Michael J. King, Perry Joint Fire District, Perry, OH
- Timothy White, Pine Lake Fire Department, Rhinelander, WI

New AHJ Members continued on next page
Cheryl Salzman, Pinelake Fire And Rescue, Rhinelander, WI
Dave Nichaus, Platteville Fire Department, Platteville, WI
Denis Fellows, Plymouth Fire Department, Plymouth, WI
Rick Evans, Sedona Fire District, Sedona, AZ
Brad Lemaich, Shelburne & District Fire Department, Shelburne, ON
James H. Call, Smithsonian Institution, OSHEM - Washington, DC, Washington, DC
Robert Lynn, Jr., Somerville Fire Prevention, Somerville, NJ
Martin Christiansen, South Area Fire Department, Schofield, WI
Kelly Intzes, St Pete Beach Fire Rescue, St Pete Beach, FL
Rick Sommerfeld, State of WI- Div. of Industry Services - Department of Safety, Cadott, WI
Carl Frisque, State of Wisconsin, Sobieski, WI
Mark A. Miller, Stoughton Fire Department, Stoughton, WI
Paul Bureau, Thunder Bay Fire Rescue, Thunder Bay, ON
Ryan Perkins, Town of Beloit Fire Department, Beloit, WI
Paul M. DeBaggis, Town of Easton, Franklin, MA
Anthony J. Klimek, Town of German Flatts, Mohawk, NY
Jeff Meyer, Township Fire Dept, Eleva, WI
Steven T. Milne, Township of Clinton Bureau of Fire Safety, Lebanon, NJ
Brian Michael Buchanan, Trent Hills Fire Department, Campbellford, ON
Chas Phillip Lawry, Vancouver Fire Marshal's Office, Vancouver, WA
Frank Naranjo, Victoria Fire Marshal's Office, Victoria, TX
John Stary, Victoria Fire Marshal's Office, Victoria, TX
George Farley, Village of Yorkville, Whitesboro, NY
Daniel Schmocker, Wauwatosa Fire Department, Milwaukee, WI
Chris Solsrud, Whitehall/Town of Lincoln Fire Department, Whitehall, WI
Michael Fehrenbach, WI Department of Safety & Professional Services, Sauk City, WI
Donald Lynn, Willowick Fire Department, Willowick, OH
Michael Berry, Wooster Division of Fire, Wooster, OH
Submit an Article for the IKECA Journal

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* Your perspective on today’s industry topics
* Share your story with an innovation or new device or procedure
* Your personal experience that offers lessons learned
* Best practices on maintenance or repair
* Frequently asked questions that you want to answer
* Personnel or staffing tips that you’ve learned

Details

- View IKECA’s full Article Submission Guidelines for all details.
- Email complete articles to information@ikeca.org
- Articles should be between 750 and 2,000 words (between 1 ½ to 4 typed pages)
- Charts, tables and photos are welcome, subject to editorial approval
- Include a short biography of the author (50 words)
- Articles must be educational and informative in nature, and must not be advertisements for specific good or services. All are subject to review, approval and editing before publication.

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