

GTA Kitchen Cleaning Schedule

Legal minimum service frequency by kitchen volume, NFPA 96 & O.Reg 347.

Kitchen volume	Examples	Hood / exhaust (NFPA 96)	Grease trap pumping	Line equipment deep clean
Critical (24-hr / heavy frying)	Ghost kitchens, high-volume fast food, 24-hr diners, solid-fuel cooking	Monthly	Every 2–4 weeks	Weekly
High volume	Casual dining, busy hotels, Korean BBQ / wok / wings / Indian kitchens	Quarterly	Every 4–6 weeks	Monthly
Moderate volume	Long-term care / nursing home kitchens, corporate cafeterias	Semi-annually	Every 8–12 weeks	Quarterly
Low volume (no frying / seasonal)	Church kitchens, seasonal event spaces, daycares	Annually	Semi-annually	Semi-annually

These are legal minimums monitored by fire and environmental inspectors, not upsell suggestions. Your exact schedule depends on a site walkthrough.