

2026 FALL TECHNICAL MEETING

OCTOBER 28-30

GREENVILLE, SC | HYATT REGENCY GREENVILLE



IKECA 2026 Fall Technical Meeting Session Descriptions

Thursday, October 29

9:30 AM: ANSI/IKECA Standards for KEC Cleaning, Inspection & Maintenance

*Gain a practical understanding of the ANSI/IKECA Standards trio and their role in establishing best practices for commercial kitchen exhaust cleaning, inspection, and maintenance. This session will explore how these standards work together and how they can be effectively applied in the field to support consistency, safety, and quality. Attendees will leave with a clearer understanding of the standards and how to incorporate them into their day-to-day operations. Presented by **Randy Conforti** of Precision Kleen, Inc.*

11:15 AM: *This presentation is followed by a deeper dive into critical areas covered in ANSI/IKECA standards, including Lockout/Tagout Procedures, and Ladder Safety, presented by **Don Pfleiderer** of Enviromatic Corp. of America, and Wastewater Handling and Rooftop Containment Systems, presented by **Gary Weldon** of Omni Containment Systems.*

1:15 PM: Engineered Equipment Services: Money Maker or Troublemaker?

*Servicing engineered equipment in a commercial kitchen presents specific hazards that when not avoided, can end up costing thousands in equipment repair. In this session, learn what to look for when encountering engineered equipment in the field. Join presenters **Joel Berkowitz** of Fireproofing Corp. of America and **Eric Kral** of Western Commercial Servies.*

2:25 PM: Safety & PPE: Your Last Line of Defense

*Safety measures are not just important but essential in protecting health and life. **Joseph Crow**, Safety and Health Training Coordinator at OSHA, has years of experience both on and off the field with safety and PPE. Join in on his Thursday afternoon session in Greenville.*

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4:00 PM: Writing Hood Descriptions During Inspections

Join **Dennis Poulin** of R & G Vent Cleaning and **Bill Doherty** of Pressure-Kleen Services Company, Inc. as they investigate the importance of writing accurate and reliable hood descriptions and demonstrate a simple tool for creating three-dimensional hood schematics.

Friday, October 30

9:00 AM: The Countdown: IKECA's Top Ten, #10 through #6

We will count down the first half of IKECA's Top Ten most important aspects of a thorough and effective commercial kitchen inspection, covering #10 through #6. This session will highlight key inspection areas and practical considerations that help ensure a comprehensive evaluation of commercial kitchen exhaust systems. Attendees will gain valuable insights they can apply in the field to strengthen inspection quality, consistency, and compliance. Presented by **Randy Conforti**.

10:30 AM: This presentation is followed by a practical applications demo with session host **Andy Jacobs** of IA Business Advisors, focusing on recirculating hoods, filters, and cooking area hazards in the commercial kitchen.

1:30 PM: The Countdown: IKECA's Top Ten, #5 through #1

Randy Conforti finishes the countdown as we reveal #5 through #1 in IKECA's Top Ten. This session will take a closer look at the critical areas inspectors should prioritize to identify potential issues, support safety, and ensure a comprehensive evaluation of the commercial kitchen exhaust system. Attendees will continue to gain practical insights they can apply in the field to improve the quality, consistency, and effectiveness of their inspections.

2:30 PM: This presentation is followed by a practical applications demo diving deeper into inspecting cooking areas for hazards, and documentation of inspections, with session host **Andy Jacobs** of IA Business Advisors and **Chip Barnhart** of Barnhart Consulting Services.