

PHIL ACKLAND

P.O. Box 856, 11704 Prairie Valley Rd., Summerland, BC, V0H 1Z0, Canada
250-494-1361

COMPANY INFORMATION

USA Federal ID #20-0857089

Canada Corporate Tax Number #104180690 RC

CAREER HIGHLIGHTS

Phil Ackland and Associates LLC

October 2003 to present

Summerland, BC, Canada

OWNER AND PRESIDENT. Provide fire investigation of and training in commercial kitchen systems throughout the United States. Fire investigation involves working from the outside in to determine the origin and cause of and any contributing factors in a commercial kitchen fire. Provide technical background to legal defence. In court provide expert opinion and testimony. Have served as expert council to numerous law firms including Cozen O'Connor, San Diego, CA, and Atlanta, GA; Low, Ball and Lynch, San Francisco, CA; O'Connor, Redd, Gollihue and Sklarin, White Plains, NY; Ponsor and Associates, Redlands, CA (complete list available upon request). Train fire investigators, fire and building inspectors, insurance loss control personnel and other interested parties in how to inspect and investigate commercial kitchen systems.

Ducting Entry Systems Company Inc.

November 1991 to present

Atlanta, GA, USA

PRESIDENT. Designed, patented and obtained UL listing for fire proof access panel for commercial kitchen exhaust system. The panel allows inspectors and maintenance crews to access the interior of grease ducts for inspection and cleaning of grease buildup. Flame Gard Inc, of Los Angeles CA, manufactures and markets the access panels.

Philip Ackland Holdings Ltd.

April 1976 to present

Summerland, BC, Canada

OWNER AND PRESIDENT. Provide fire investigation of and training in commercial kitchen systems. Fire investigation involves working from the outside in to determine the origin and cause of and any contributing factors in a commercial kitchen fire. Provide technical background to legal defense. In court provide expert opinion and testimony. Train fire investigators, fire and building inspectors, insurance loss control personnel and other interested parties in how to inspect and investigate commercial kitchen systems. Published series of books and videos on how to design, inspect, fire investigate and service commercial kitchen systems.

International Kitchen Exhaust Cleaning Association

1989 to 1992

USA

FOUNDER AND FIRST PRESIDENT. Over the years as an owner of a commercial kitchen exhaust cleaning company witnessed countless safety violations, substandard equipment installations and poor maintenance. Formed association of exhaust cleaners to promote fire safety through competent cleaning practices.

Commercial Vent Cleaning Company Ltd.

February 1971 to September 1993

Vancouver, BC, Canada

OWNER AND PRESIDENT. Built commercial kitchen exhaust cleaning company into the largest one in western Canada and then franchised it. Sold it in 1993.

APPOINTMENTS

- 2004 – Underwriters Laboratories' technical committee for UL 178: Standard on Grease Ducts
- 1994 – City of Vancouver's fire protection task force and chair of the subcommittee on commercial kitchen ventilation technicians certification program
- 1988 – National Fire Protection Association's technical committee for NFPA 96 as a Special Expert: Standard for Ventilation Control and Fire Protection of Commercial Cooking Equipment. Submitted proposals that were accepted into NFPA 96 Standard: 1991, 1994, 1998, 2001 and 2004 editions

PATENTS

- 1997 – Designed and patented a number of unique grease absorbent products to protect restaurant roof surfaces. Products are manufactured and distributed by Flame Gard Inc.
- 1991 – Designed and patented UL listed access panel for commercial kitchen exhaust ductwork, which meets and exceeds the NFPA 96, SMC, UMC and BOCA codes

LECTURES AND INSTRUCTIONS GIVEN

Since 1990 have presented numerous lectures from one hour to 2 days, to various associations and interested parties on maintenance, inspecting and fire investigation of commercial kitchen systems. Also create and deliver custom tailored courses to interested parties, for example:

- Guest instructor at ATF National Academy, training senior special agents and certified fire investigators on fires in commercial kitchen systems
- Created and delivered an 8 hour course designed for IAAI fire investigators first delivered in Phoenix, AZ, January 2006
- Delivery of 14 hour courses on inspecting commercial kitchens for the US Air Force and State/Provincial Fire Marshall's Associations in various locations.

- Created and delivered a 14-hour course on the design and installation requirements for commercial kitchen exhaust systems for the University of British Columbia
- Developed and teach a regularly scheduled five-day exhaust cleaning school in conjunction with DPW Services in Louisville, KY

BOOKS WRITTEN

Ackland, Phil. *Inspecting Commercial Kitchen Systems*. Phillip Ackland Holdings Ltd. Summerland, BC, Canada, Rev. Ed. 2007.

Ackland, Phil and Willey, A. Elwood. *Fire Investigation in Commercial Kitchen Systems*. Phillip Ackland Holdings Ltd. Summerland, BC, Canada, 2005.

Ackland, Phil. *Kitchen Exhaust Cleaning and Certification Manual (Third Edition)*. Commercial Kitchen Exhaust Institute. Summerland, BC, Canada, Rev. Ed. 2003.

Ackland, Phil. *Commercial Kitchen Exhaust Systems Manual - Sales and Marketing*. Commercial Kitchen Exhaust Institute. Summerland, BC, Canada, 2002.

Kitchen Ventilation Systems and Food Service Equipment Guidelines. Sheet Metal and Air Conditioning Contractors' National Association Inc. (SMACNA), 2001.

VIDEOS PRODUCED

Inspecting Commercial Kitchen Exhaust Systems. This full-length training video provides a clear understanding of how these systems are supposed to be constructed, installed and maintained.

Crew Leader Video. Explains the responsibilities of the exhaust cleaning crew leader. What responsibilities they have to the exhaust site owner and safety of their crews.

New Worker Video. Basic safety techniques and work related issues for new exhaust cleaners.

ARTICLES WRITTEN

"Fire Protection Certification and You," *Restaurant News*, April 1995.

"Get Fired Up – Cleaning Solid Fuel," *Cleaner Times*, April 2004.

"Kitchen Exhaust Cleaning Comes of Age," *Cleaner Times*, May 1998.

"Restaurant Grease is Incendiary Bomb," *Pacific Food and Drink News*, Oct. 1990.

"The Benefits of a Professional Management Team," *The Scratch Pad, IKECA*, Summer 1991.

"The Future of Kitchen Exhaust Cleaning," *Cleaner Times Magazine*, June 2005.

"The Smell of Money," *Watsblaster Newsletter*, 2000.

"Venting Systems for Cooking Appliances Require Proper Inspections and Cleaning," *BCFPOA*, May/June 1988.

"What to Look for in a Competent Kitchen Exhaust Cleaning Company," *Western Hospitality News*, Nov/Dec 1996.

"What to Look for in a Professional Vent Cleaning Company," *BC Restaurant News*, Feb. 1990.

MEMBERSHIPS (past and present)

American Society of Heating, Refrigerating and Air Conditioning Engineers (ASHRAE)

Building Owners and Managers Association (BOMA)

British Columbia Fire Prevention Officer's Association (BCFPO)

Greater Vancouver Fire Prevention Association

International Association of Arson Investigators Inc. (IAAI)

International Code Council (ICC)

International Kitchen Exhaust Cleaning Association (IKECA)

National Fire Protection Association (NFPA)

Power Washers of North America (PWNA)