

GUIDE TO CLEANING | grease extraction systems



Introduction

In a commercial kitchen, canteen or catering environment, it's inevitable that grease will build up over time, coating surfaces and cooking equipment.

Although your regular cleaning staff may do a sufficient job with the day-to-day cleaning of your site, it's important to remember that many areas of your kitchen are inaccessible, meaning they get overlooked during regular cleaning.

As these areas generally receive the least attention by regular cleaning staff, they'll frequently require a deep clean. Particular areas include:

- Drains and gullies
- Filters and plenum chambers
- Ventilation systems

Left undisturbed, this can present a potential health and safety hazard, not only enabling the spread of bacteria, but also causing a potential fire risk.

Here's what you need to know....

TR/19 explained

The Guide to Good Practice TR/19 - Internal Cleanliness of Ventilation Systems, is a document released by The Building and Engineering Services Association (B&ES) that is commonly used as a point of reference for insurers.

Recently revised in 2014, the document outlines how often a kitchen grease extraction system should be cleaned, based it's on frequency of use, and which inspection and cleaning methods are approved for such systems. Additionally, TR/19 provides valuable information on the type of information that should be featured in a post clean report.



PHS Direct stock a **full range of high quality workplace consumables**, from cloths and tissues to gloves bags, wipes and multisurface cleaners formulated **specifically for kitchens and catering areas.**

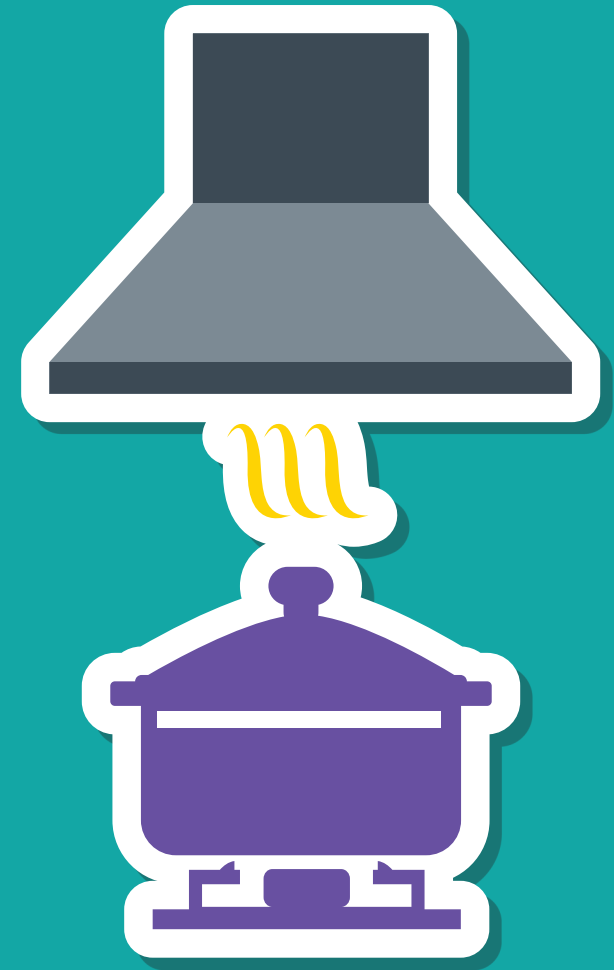


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Requirements for kitchen ventilation systems

Although ventilation systems are essential for discharging potentially harmful fumes and vapours from the kitchen, grease can easily build-up inside them, leading to leakages and the heightened possibility of an accident occurring in your workplace. Additionally, with high temperatures from cooking, this grease has the potential to ignite and spread through the duct, causing a serious fire risk.

Any ventilation systems and ductwork installed on your premises should have access panels of sufficient number, quality and size to enable unrestricted access for regular cleaning and inspection. The systems, of course, also have to be checked before cleaning is carried out, determining the value of conducting a deep clean beforehand.



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Testing your ventilation

After investigating a multitude of different methods of testing the internal surface of a ductwork system, the HVCA Ventilation Hygiene Group Branch now recommends the Wet Film Thickness Test (WFTT) and the Deposit Thickness Test (DTT).

Both of these methods will provide you with all the information you need to determine whether a deep clean is actually needed. Though, often if a DTT is required, the need for a deep clean to remove solidified fats and grease is already necessary.



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Testing and cleaning frequencies

Legislation paper TR/19 specifies that testing should be carried out at regular intervals, not exceeding 12 months. Additionally, the cleaning frequency is to be estimated by a specialist service provider on initial inspection or assessment.

The need for specialist cleaning of extraction systems depends on a variety of factors. These include the level of usage of the cooking equipment, the types and quantity of cooking, and other risk factors such as the vulnerability of the system to ignition, and the building and its occupants to system fire, hygiene, vermin and mechanical hazards.

The recommended deep cleaning intervals are:

LIGHT USE



2-6 hours per day
Every 12 months

MODERATE USE



6-12 hours per day
Every six months

HEAVY USE



12-16 hours per day
Every three months

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Pre and post clean information

It is important to ensure that a competent and comprehensive survey, risk assessment and monitoring is carried out in accordance to TR/19 practices.

There are a number of statutory and legislative laws with general and specific target amendments to help prevent or greatly minimize risks to commercial entities and the public from fire accidents.

The issue of a Post Clean Verification of Cleanliness certificate is also incredibly important as it serves as evidence of system status to insurance assessors, Environmental Health Officers, Landlords and agents.



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To ensure compliance with minimal disruption to the everyday running of your business, PHS Interclean can provide Grease Extraction Deep Cleaning throughout the UK, at a time to suit you.

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After cleaning and inspecting all areas of your ventilation system as part of the Grease Extraction Deep Cleaning service, you'll receive a report detailing:

- Confirmations that the systems are cleaned
- Photographic records
- Additional work completed (if required)
- COSHH data on any chemicals used
- Observations on the condition of the ductwork system
- Recommendations for future cleaning requirements



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Now that your kitchen's up to scratch, don't forget the rest of your building! PHS InterClean can provide a wide range of services for the exterior and interior of your premises.

Our specialist cleaning services include

Carpet deep cleaning | Stone & hard floor restoration | Kitchen deep cleaning

Grease extraction deep cleaning | Washroom deep cleaning | Blind cleaning

Clinical and decontamination cleaning | Pressure washing and graffiti removal

High level cleans | Upholstery deep cleans | Pigeon proofing

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