SYSTEM HYGIENICS

SALADWORKS LEICESTERSHIRE

KITCHEN EXTRACT POST CLEAN REPORT

4th November 2017

SYSTEM HYGIENICS
Chaucer Industrial Estate, Dittons Road, Polegate East Sussex, BN26 6JF
Tel: 01323 481170 Fax: 01323 483061

INTERNAL CLEANLINESS OF SYSTEM

Mean measurement exceeds 200µm Individual measurement exceeds 500µm within 3mtrs of appliance or fan	**Cleaning frequency insufficient and should be increased**
Individual measurement exceeds 500µm	**Local cleaning required**
Mean film measurement does not exceed 200µm	**Cleaning frequency sufficient**

NOTES

Mean WFTGM exceeds 200µm

From the table on page 6 the mean WFTGM is 150µm which is below the requirement set out in TR/19. On this occasion we would suggest no further action is required and the system is monitored on future cleans to ensure there is no increase.

Individual WFTGM exceeds 500µm

From the table on page 6 there are no readings at 500µm which is at the maximum requirement set out in TR/19. On this occasion we would suggest that no further action is required and the system is monitored on future cleans to ensure there is no increase.

RESULTS

Cleaning frequency sufficient

Please note your next clean is due in May 2018

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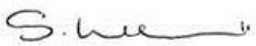
INTRODUCTION

The following report relates to kitchen extract cleaning carried out at Saladworks, Oak Spinney Park, Ratby Lane, Leicester Forest Park, Leicestershire.

The purpose of the kitchen extract post clean report was to establish conditions before and after our works have taken place in accordance with BESA TR/19 Guide to Good Practise 'Internal Cleanliness of Ventilation Systems' Section 7: - Specific considerations for Kitchen Extract systems.

Kitchen extract ventilation systems present particular hazards due to the potential for grease to accumulate on the ductwork interior surfaces and form a hidden combustion load. Flame or very high temperature within the duct can ignite the grease causing fire to spread rapidly through the duct. Flame and heat within the duct can ignite surrounding materials at various points along the ductwork path and transfer fire in ways that are difficult to predict and control.

BESA TR/19 Wet Film Thickness Gauge Tests were taken throughout the kitchen extract ventilation system interior surfaces in order to determine grease deposition levels before and after cleaning.

Signed: 

Report Date**:** **22nd November 2017**

Mr. Steve Liddiard
Managing Director

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OBSERVATIONS

TEST: System Hygiene Inspection.

METHOD: To take before and after photographs from various locations to establish hygiene condition of the kitchen extract systems before and after our works have taken place.

CONDITION: The system(s) have been successfully cleaned to the required BESA TR19 standards.

Please note that the system will require periodic checking of grease deposition levels and require an annual clean as a minimum.

SYSTEM HYGIENICS KITCHEN EXTRACT CLEANING
PHOTO LOG

Site: Saladworks, Leicestershire **Job No: 30429**
Date: 4th November 2017 **Operative: Mark Hickenbottom**

PHOTO LOG

Locations: Area	Before Clean	After Clean
Riser from canopy	1	2
Riser from canopy	3	4
Plenum behind filters	5	6
Canopy left hand side	7	8
Plenum behind filters	9	10
Plenum behind filters	11	12
Canopy grease trap	13	14
Canopy grease trap	15	16
Extract ductwork	17	18
Extract ductwork	19	20
Showing where access doors are required	21 & 22	

SYSTEM HYGIENICS KITCHEN EXTRACT CLEANING WET FILM THICKNESS GAUGE MEASUREMENT

BESA TR19 RECORD CHECKLIST

Site: Saladworks, Leicestershire **Job No: 30429**
Date: 4th November 2017 **Operative: Mark Hickenbottom**

N/A not applicable * = see notes		Condition before Cleaning				Condition after Cleaning	
Locations: **Describe Area**	**WFTGM** BEFORE	Very Dirty	Dirty	Slightly Dirty	Clean	Clean	**WFTGM** AFTER
Riser from canopy	150		✓			✓	<50
Riser from canopy	150		✓			✓	<50
Plenum behind filters	150		✓			✓	<50
Canopy left hand side	150		✓			✓	<50
Plenum behind filters	150		✓			✓	<50
Plenum behind filters	150		✓			✓	<50
Canopy grease trap	150		✓			✓	<50
Canopy grease trap	150		✓			✓	<50
Extract ductwork	150		✓			✓	<50
Extract ductwork	150		✓			✓	<50
TOTAL WFTGM	**1500**						
MEAN WFTGM	**150**						

For the mean WFTGM divide total by number of locations where **WFTGM** has been taken. Wet Film Thickness Test Measurement taken in **(10)** locations.

Notes:

1. Riser from canopy – Before clean.

2. Riser from canopy – After clean.

3. Riser from canopy – Before clean.

4. Riser from canopy – After clean.

5. Plenum behind filters – Before clean.

6. Plenum behind filters – After clean.

7. Canopy left hand side – Before clean.

8. Canopy left hand side – After clean.

9. Plenum behind filters – Before clean.

10. Plenum behind filters – After clean.

11. Plenum behind filters – Before clean.

12. Plenum behind filters – After clean.

13. Canopy grease trap – Before clean.

14. Canopy grease trap – After clean.

15. Canopy grease trap – Before clean.

16. Canopy grease trap – After clean.

17. Extract ductwork – Before clean.

18. Extract ductwork – After clean.

19. Extract ductwork – Before clean.

20. Extract ductwork – After clean.

21. Showing where access doors are required.

22. Showing where access doors are required.

CERTIFICATE OF CLEANLINESS

We hereby certify that the Kitchen Extract Ductwork Systems, excluding the areas shown in photo's 20 & 21, serving:-

SALADWORKS
Oak Spinney Park
Ratby Lane
Leicester Forest Park
Leicestershire

have been cleaned and completed on 4th November 2017 in accordance with BESA (formerly HVCA) TR19 standards,whereby a recognised mean measurement of less than 50 microns (Wet Film Thickness Test) was achieved.

Please refer to recommendations set out overleaf.

System examined by our representative Mark Hickenbottom.
presented by

SYSTEM HYGIENICS LIMITED
Chaucer Industrial Estate
Dittons Road, Polegate
East Sussex
BN26 6JF

Signed S. Hickenbottom

Date ***22nd November 2017***

Please note your next clean is due in May 2018

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RECOMMENDATIONS FOR COOKING EQUIPMENT TAKEN FROM THE LOSS PREVENTION COUNCIL LEAFLET R.C.16B

Housekeeping

Cleaning of the surfaces of all cooking equipment hoods and canopies, ductwork, fans, burners, etc., should be carried out at frequent intervals to prevent contamination by grease or oil. Grease tends to accumulate at specific points and particular attention should be given to cleaning concealed areas formed by corners and lips.

Frequent cleaning of filters or other grease removal devices is particularly important. Cleaning intervals depend on the type of equipment and the extent of its use but should not exceed seven days.

Cleaning of filters etc., does not remove the need for the periodic inspections of the inside of ductwork and the extraction motor to check for build-up of grease deposits.

Cleaning of the system may require the cutting in of access openings in the ductwork if none have been provided.

Flammable solvents or other flammable based cleaning aids should not be used.

Cleaning should take place at intervals not exceeding 12 months by a specialist contractor.

Wet Film Thickness Test (WFTT)

This method uses a gauge which is incremented to enable measuring from 50 to 800 microns.

The WFTT is the preferred method for measuring surface grease deposits.

The Surface Grease Deposit Limits

The maximum levels of grease deposits which are acceptable within the ductwork system are 200 microns as a mean across the system or 500 microns at any single location.

These are current Good Practice maximum allowable surface grease deposit limits as set out in B&ES TR19 Internal Cleanliness of Ventilation systems Section 7.42. The purpose of setting these levels is to reduce the fire risk within the extract ductwork system.

Measurements will be taken in separate locations inside the ductwork system in order to establish the mean film thickness.

This method of measurement will also allow independent audits to be taken at random.

The objective of all cleaning regimes will be to ensure that the mean surface grease deposit does not exceed 50 microns as set out in Section 7.34 of the B&ES TR19 Internal Cleanliness of Ventilation Systems.

System Hygienics Ltd recommends that the systems mentioned in our Certificate of Cleanliness be cleaned on at least an annual basis in accordance with the above Loss Prevention Council recommendations.

A specific Risk Assessment, taking account of the likely rate of grease accumulation and other factors, should be carried out to establish the required inspection and cleaning frequency.

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