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## Kitchen Extraction Hygiene

## Comprehensive Kitchen Extract Cleaning is a key part of Health and Safety regulations

Regular cleaning and maintenance of kitchen extract systems is essential for both hygiene and fire safety. The associated fire risks develop as the grease laden air is directly drawn from the areas above the ovens, fryers and grills where the cooking is taking place. The grease laden air runs through the extract canopy and ductwork system causing a build-up of grease. This build-up is highly combustible and acts as a potential ignition source.

The fire regulations require that cooking extract systems are inspected at least annually, by a competent person, to ensure they are in a safe condition. If they are in an unsafe condition they are to be cleaned by the appropriate method immediately and the system certified as safe.

As per The Regulatory (Fire Safety) Order 2005 it is an offence for systems to not be maintained that it presents a risk to a person's health under circumstance of fire caused by a poorly maintained ventilation system.

BESA TR19 exceeds the requirements set out by BS EN 15780: 'Ventilation for Buildings – Ductwork – Cleanliness of Ventilation systems and helps building owners satisfy their obligations set out in the Regulatory (Fire Safety) Order 2005 and allows owners to sit on the right side of fire officers that have the power to cease business operation as necessary; with fines of up to £10,000 and / or a two-year prison sentence for the designated responsible person.

Most insurance companies require that ventilation cleaning has been carried out to a sufficient standard before any pay-out following a fire.

## IWS provide the following:

- System surveys to RC44 Recommendations for Fire Risk Assessments of Catering Extract Ventilation and BESA TR19
- Kitchen hood cleaning
- Extract ductwork cleaning
- Reports with photographic evidence
- Certification of cleaning

All of our Legionella risk assessments are completed by City and Guilds qualified, competent and experienced professionals, in accordance with L8 HSG274, British Standard BS 8580 and UKAS ISO/IEC

## Monthly Public Health England Report

Public Health England provides a monthly report detailing the number of cases of confirmed Legionnaires disease. This helps to identify sources of infection so that control measures can be kept up to standard and improved on:

https://www.gov.uk/government/publications/legionnaires-disease-monthly-surveillance-reports-2019









