

## **Work Completion Report**

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## Kitchen Extraction Cleaning Report

Survey Date				
Senior Site Representative	Jack Smith – Senior Field Manager			
Survey Company	Cater-Clean Solutions Limited			
Report Print Date	14/12/2020			
Report Authorised By	Jessica Scriven – Workplace Coordinator			

#### **Contact Information**

Client	
Client Name	****
Client Address 1	****
Client Address 2	
City	Leeds
Post Code	****

#### Site Address

****
*****
Leeds
****



#### Report Author

Author				
Name / Position:	Jessica Scriven – Workplace Coordinator			
Contact Number:	01423 876328	07507 376838		
Email Address:	Jess@catercleansolutions.co.uk			
Address 1:	Cater-Clean Solutions Limited			
Address 2:	Unit 4 Gymtech House			
City:	KNARESBOROUGH			
Post Code:	HG5 0JH			

#### System 001 - Kitchen Extraction System

System Details					
Name:	*****	-			
Location:	Main Kitchen	-			
Usage:	Kitchen Extraction	-			
Decon. Freq:	Quarterly	-			
Last Test Completed	21/10/2019	Clean Date:	14/12/2020		
Next Test Due	14/12/2021	Actual Clean Due:	14/04/2021		
No Access Points:	6	No Fire Dampers:	0		

### Description

Kitchen extract (exhaust) systems are particularly affected by the deposition of grease and oil on internal surfaces from the canopy, including any ductwork, through to the fan and discharge, since no filter can be 100% effective. varying efficiencies of filtration in effect vary the rate of fouling. likewise other (non-catering) industrial cooking processes can result in accumulation of grease and oil hidden inside ventilation systems.



#### Fault Report

No faults were discovered within the system.

#### **Access Report**

**FULL ACCESS** 

Correct access was installed prior to testing

#### Regulations

Our works were undertaken in accordance with the following legislation:

**BS-EN:0852 & BESA TR/19 Standards** - set out the industry benchmark in ventilation hygiene. All works completed are in compliance of these regulations and all works surveyed are done so ensuring that it is the expectation of the client to achieve a minimum standard equal to or greater than the parameters set out within.

**British Standard En 15780: 2011** – Ventilation for buildings – ductwork – cleanliness of ventilation systems. ISBN 978 0 580 74008 4

**BSRiA Facilities Management Series FMS1/1997** - Guidance to the specification for ventilation hygiene. ISBN 0860224546

**BESA TR/19 Standards 2019** - Section 4 of TR/19 Standards outlines specific considerations for Air Handling Units which are more commonly referred to as "AHU's".





**Canopy Hood**Pre Cleaning

Pre Clean Micron Reading: 600 μm



**Canopy Hood**Pre Cleaning

Pre Clean Micron Reading:  $600 \, \mu m$ 

System Risk Level

LOW

**System Fault Warning** 

N/A



**Canopy Hood**Post Cleaning

Post Clean Micron Reading: 0 μm



Canopy Hood
Post Cleaning





**Discharge Ductwork**Pre Cleaning

Pre Clean Micron Reading: 12,000 μm



External Riser
Pre Cleaning

Pre Clean Micron Reading: 7,500 μm

System Risk Level
System Fault Warning

LOW N/A



**Discharge Ductwork** Post Cleaning

Post Clean Micron Reading: 0 μm



External Riser Post Cleaning





**Discharge Ductwork**Pre Cleaning

Pre Clean Micron Reading: 8,000 μm

System Risk Level
System Fault Warning

LOW N/A



**Discharge Ductwork**Post Cleaning

Post Clean Micron Reading: 0 μm



External Riser
Pre Cleaning

Pre Clean Micron Reading: 1,800 μm



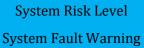
External Riser Post Cleaning





**Discharge Ductwork**Pre Cleaning

Pre Clean Micron Reading: 12,000 μm



LOW N/A



**Discharge Ductwork**Post Cleaning

Post Clean Micron Reading: 0 μm



External Riser
Pre Cleaning

Pre Clean Micron Reading: 7,500 μm



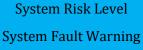
External Riser
Post Cleaning





**Discharge Ductwork**Pre Cleaning

Pre Clean Micron Reading: 21,000 μm



LOW N/A



**Discharge Ductwork**Post Cleaning

Post Clean Micron Reading: 0 μm



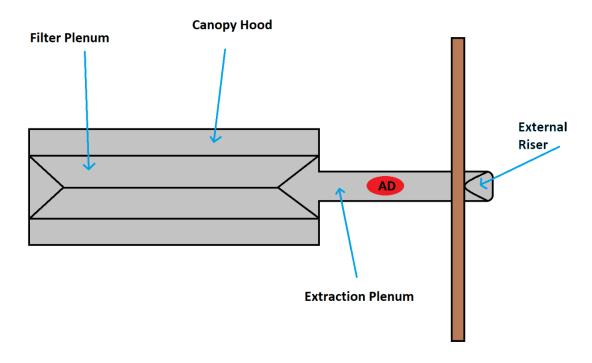
External Riser
Pre Cleaning

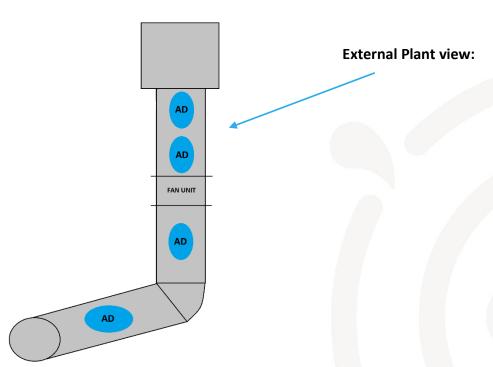
Pre Clean Micron Reading: 21,000 μm



External Riser
Post Cleaning









## Advisory Notes:

There are no advisory notes at this stag	There	are no	advisory	notes	at	this	stage
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## **Cleaning Frequency Chart**

Perceived level	Typical Example	Cleaning Intervals (Months) Daily Useage			
of grease production		Up to 6 Hours	6-12 Hours	12-16 Hours	16+ Hours
Low	No significant production of grease laden aerosols during normal daily food production operations	12	12	6	6
Medium	Moderate production of grease laden aerosols during normal daily food production operations	12	6	4	3
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2





# Kitchen Extraction Cleaning Certificate

#### **Certificate Number**

0000 / DC8729-21341 / 01734

This is to certify that the following services have been performed upon the ventilation system listed below

Cleaned	Inspected	
Disinfected	Tested	<b>~</b>
Client	****	
Site Address	******	
Area:	****	
Average pre cleaning micron reading:	N/A	

Certification Date: 14/12/2020 Next Inspection Due: 14/01/2021

x Saver