



MLK CLEANING SERVICES LIMITED COMPANY

KERVAN SOFRASI , 80 CHURCH STREET, N9 9PB, LONDON - POST CLEANING REPORT



MLK CLEANING SERVICES LTD

DATE OF CLEAN: 13.12.2024

91 Carpenter Gardens N21 3HH

07883525872, 08454 630 545

office@extract-clean.co.uk

mlkcleaningservices@yahoo.co.uk

www.extract-clean.co.uk

]

MLK Cleaning Services LTD a registered company in England and Wales, Reg. number 08943371

Index

Introduction	page no 3/4
Schematic drawing	page no 5,6
Post cleaning access and report	page no 7
Wet Film Thickness Gauge Table	page no 8,9,10
Pre and post photographs	Page no 11,12,13,14,15,16,17
Summary/ Recommendation	Page no 18
Certificate	Page no 19



Introduction

The Building Engineering Services Association (BESA) Ventilation Hygiene Working Group have investigated a variety of methods for testing ductwork system internal surfaces to measure grease deposits and recommends the Wet Film Thickness Test (WFTT) measurement method.

The recommended method for measuring grease contamination levels is the BESA TR19 Wet Film Thickness Test (WFTT). This incorporates using a precision gauge which is capable of measuring wet film thickness from 50 to 600 microns at progressive increments and has become the industry standard for determining levels of contamination.

The Wet Film Thickness Testing procedure provides an objective, repeatable and verifiable measurement of grease deposits and overcomes the subjectivity of a visual inspection alone.

It is recommended that testing be carried out at intervals not exceeding 12 months. Monitoring of grease deposits may need to be carried out more frequently if it is necessary to establish a precise definition of required cleaning frequencies. Subsequent pre-clean testing will confirm whether the initial predicted frequency is correct or requires adjustment.

Guidance and regulations require regular cleaning and maintenance of ventilation, otherwise, it can affect an agreement of the insurance. Your responsibility is to maintain and service the kitchen extract system, keep in good condition to minimize the risk of fire. Remember to clean the ventilation, it is necessary to minimize fire hazards associated with kitchen ventilation systems. Typical cleaning intervals are shown in the table below:

Table 4 BESA recommended Ventilation Duct Cleaning Service Intervals

PERCEIVED LEVEL OF GREASE PRODUCTION	TYPICAL EXAMPLE	CLEANING INTERVALS (MONTHS) DAILY USAGE			
		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

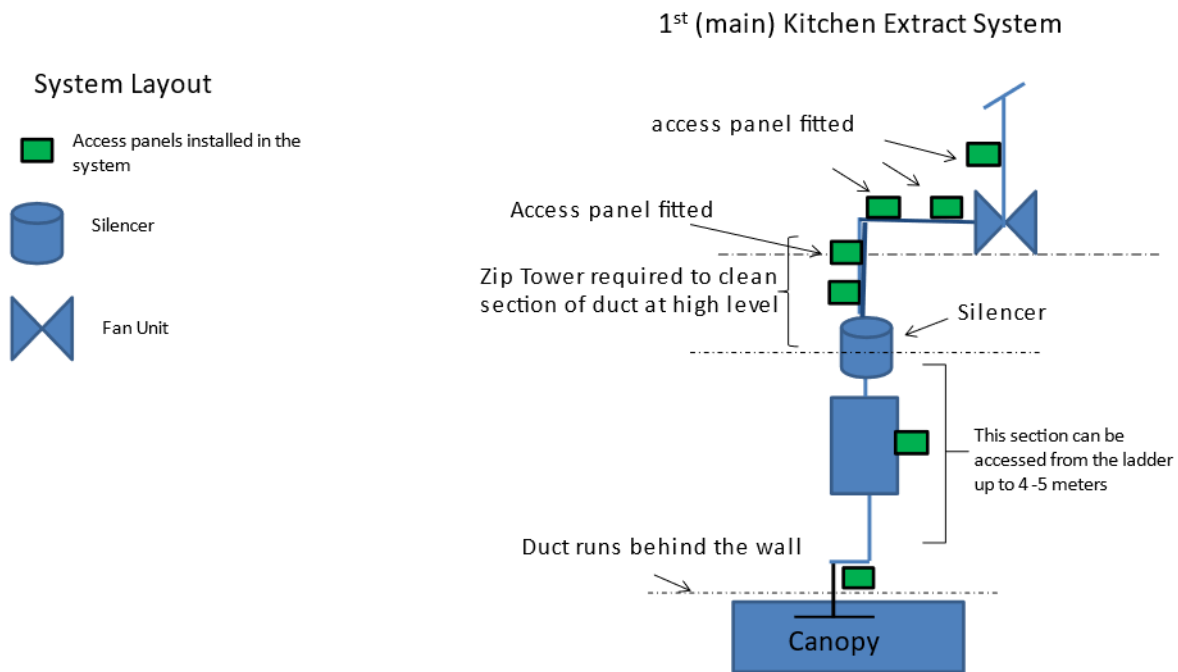
Table 5

To calculate the daily rate take mean pre-clean system micron levels and divide by the number of days since previous clean or opening of site and grease production.

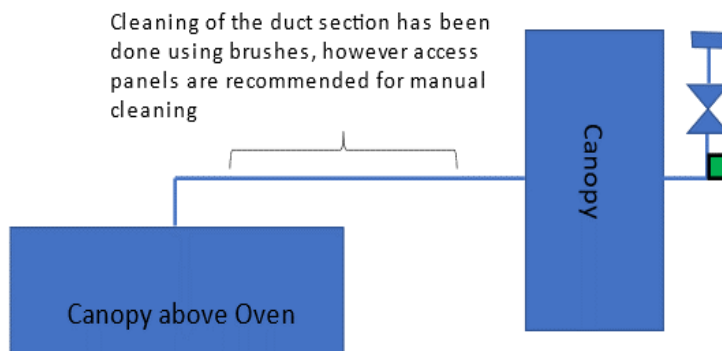
FREQUENCY OF CONTROL CLEAN	DAILY MICRON AVERAGE ACCUMULATION RANGE
Twice weekly	28.7 upwards
Weekly cleaning	14.4 to 28.6
Every 2 weeks	9.6 to 14.3
Every 3 weeks	6.7 to 9.5
Monthly	4.8 to 6.6
Every 6 weeks	3.3 to 4.7
Every 2 months	2.2 to 3.2
Quarterly	1.7 to 2.1
Every 4 months	1.1 to 1.6
Every 6 months	0.6 to 1.0
Annually	0.5 or LESS

The level of grease should not exceed 200 as a mean between each cleaning visit

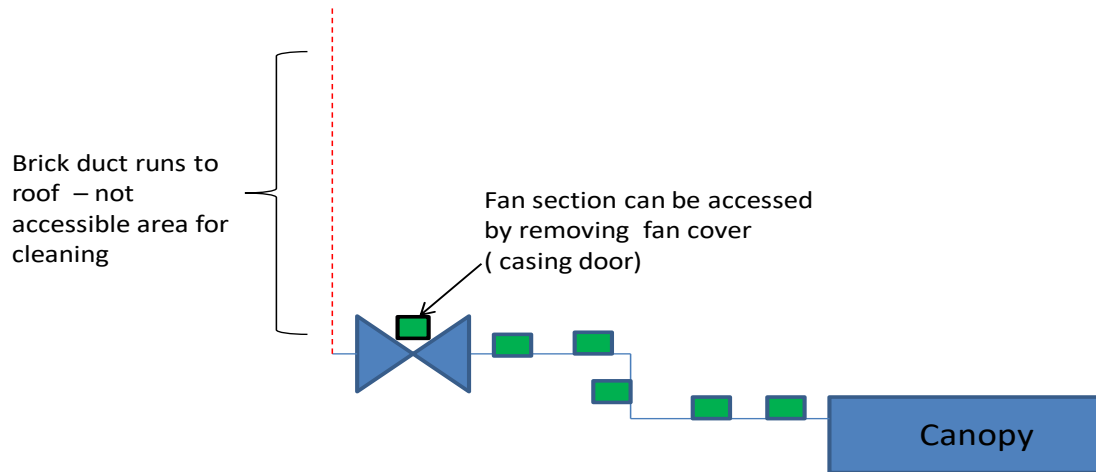
Schematic drawing kitchen extract system



2nd Kitchen Extract System-Schematic Drawing



Schematic drawing kitchen extract system basement



System Layout :





Customer name	Date of the clean	Site Number	Recommended frequency of clean	Next cleaning date:	Grade of the Clean		
Kervan Sofrasi	13.12.2024	266	Every 3 months	13.03.2025	A	B2	R

System Specification

1st (Main) Kitchen Extract System- Cleaning of hot kitchen canopy through the main duct which runs behind the wall, turns vertically through the filter box, silencer, and runs at the high level to roof area, runs horizontally through the fan section and rising to discharge to atmosphere.

2nd Kitchen Extract System -Cleaning of the hot kitchen canopy through the canopy spigot into the main duct above, through the wall up Continue the cleaning through the fan section to discharge to atmosphere. Section of ducting between canopies requires access panels , a rotating brush cleaning can only remove the part of the grease from ducting,

To ensure complete grease removal from duct,access panels required, manual hand scraping is the recommended method.

3rd Basement Kitchen Extract System- Cleaning of hot kitchen canopy through the main duct runs horizontally through the kitchen to fan section and turns to vertical brick duct which is currently not accessible for cleaning.

Grade A – System was cleaned entirety, from Canopy plenum to discharge to the atmosphere.

Grade B1/ b1- Kitchen extract system was not fully accessible, future access panels are required in the system to reach grade A. Section of duct may become fire rated (b1) , different type of the access panels are required.

Grade B2- Sections of kitchen extract system can not be cleaned because of light fitting, pipes or electrical cables or the solid walls, ceiling blocks the access. All accessible areas have been cleaned .

The system needs to be redesigned or building modified to enable full access to the system

Grade B3- All accessible areas in the system cleaned however Engineer or specialist equipment required to enable full access, for example, grilles at a high level requires scaffold or tower or fan sections need to be unbolted and disconnected by the Engineer.

Grade R- Systems with vertical risers requires specialists equipments(scaffolding , rope access, MEWP, Safety Platforms) . The frequency of vertical riser cleaned depends of grease contamination and agreement with the Customer. Recommended reuquency of cleaning minimum once a year.

**KITCHEN EXTRACT CLEANING
WET FILM THICKNESS GAUGE MEASUREMENT
BESA TR19 RECORD CHECKLIST**

Site: Kervan Sofrasi, 1st Main Extract System Job No: 266

Date: 13.12.2024

Operative: Lukasz Michalak

Micron details		Before	after
1.CANOPY/EXTRACT PLENUM BEHIND FILTERS:		250	50
2.DUCTWORK 1 METER FROM CANOPY:		250	50
3.DUCTWORK 3 METER FROM CANOPY:		200	50
4.DUCTWORK MIDWAY BETWEEN CANOPY AND FAN:		200	50
5.DUCTWORK UPSTREAM OF FAN UNIT:		200	50
6.FAN UNIT:		200	50
7.DISCHARGE DUCTWORK DOWNSTREAM OF FAN		200	50
TOTAL WFTGM	1500		
MEAN WFTGM	before	after	
	214	50	

KITCHEN EXTRACT CLEANING
WET FILM THICKNESS GAUGE MEASUREMENT
BESA TR19 RECORD CHECKLIST

Site: Kervan Sofrasi, 2nd Extract system

Job No: 266

Date: 13.12.2024

Operative: Lukasz Michalak

Micron details		Before	after
1.CANOPY/EXTRACT PLENUM BEHIND FILTERS:		200	50
2.DUCTWORK 1 METER FROM CANOPY:		200	50
4.DUCTWORK MIDWAY BETWEEN CANOPY AND FAN:		200	50
5.DUCTWORK UPSTREAM OF FAN UNIT:		200	50
6.FAN UNIT:		250	50
7.DISCHARGE DUCTWORK DOWNSTREAM OF FAN		200	50
TOTAL WFTGM	1250		
MEAN WFTGM	before	after	
	208	50	

KITCHEN EXTRACT CLEANING
WET FILM THICKNESS GAUGE MEASUREMENT
BESA TR19 RECORD CHECKLIST

Site: Kervan Sofrasi, 3rd Basement extract system Job No: 266

Date: 13.12.2024

Operative: Lukasz Michalak

Micron details		Before	after
1.CANOPY/EXTRACT PLENUM BEHIND FILTERS:		150	50
2.DUCTWORK 1 METER FROM CANOPY:		200	50
4.DUCTWORK MIDWAY BETWEEN CANOPY AND FAN:		200	50
5.DUCTWORK UPSTREAM OF FAN UNIT:		200	50
6.FAN UNIT:		200	50
7.DISCHARGE DUCTWORK DOWNSTREAM OF FAN		200	50
TOTAL WFTGM	1150		
MEAN WFTGM	before	after	
	164	50	



1 Canopy plenum (Main Extract)before



1 Canopy plenum (Main Extract) after



2. Ductwork 1M from canopy before



2. Ductwork 1M from canopy after



3. Ductwork 3M from canopy before



3. Ductwork 3M from canopy after



4. Ductwork Midway between canopy and fan before



4.Ductwork Midway between canopy and fan after



5.Ductwork Upstream of Fan before



5. Ductwork Upstream of Fan after



6. Fan Intake before



6. Fan Intake after



6.Fan before



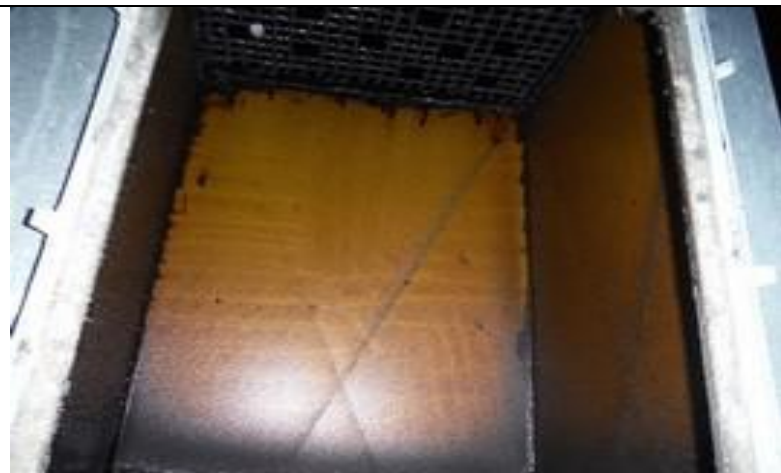
6. Fan after



7. Duct above the fan before



7. Duct abvoce the fan after



7. Duct above the fan before



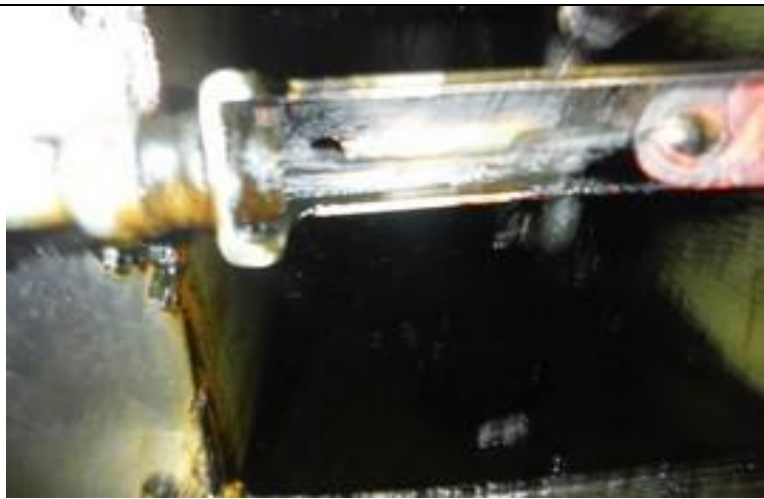
7. Duct abvoce the fan after



1 Canopy plenum (2nd Extract)before



1 Canopy plenum (2nd extract) after



2. Ductwork 1M from canopy before



2. Ductwork 1M from canopy after



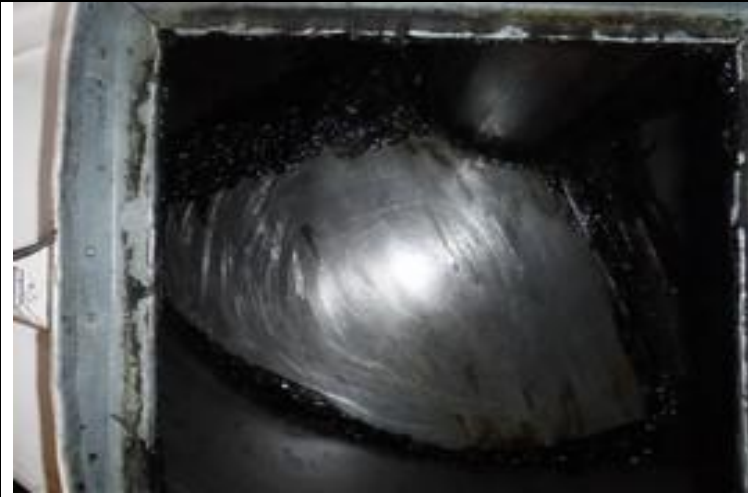
4 Ductwork Midway between canopy and fan before



4 Ductwork Midway between canopy and fan after



5. Ductwork Upstream of Fan before



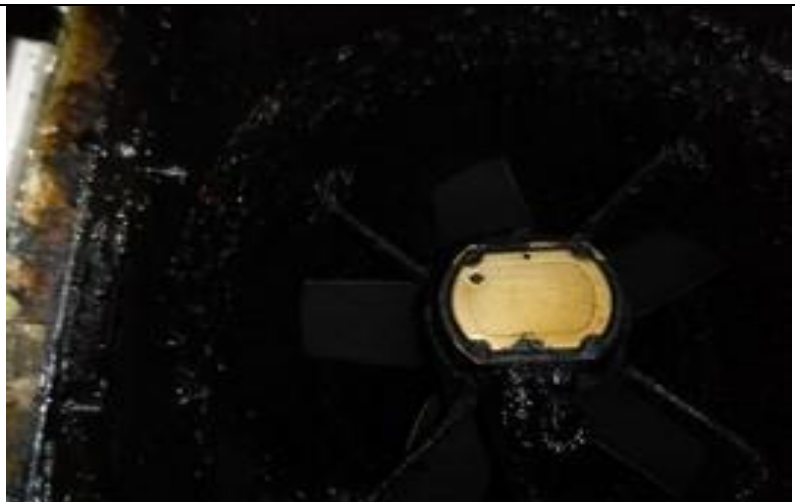
5 Ductwork Upstream of Fan After



6. Fan Unit before



6. Fan Unit after



7. Ductwork Downstream of Fan before



7. Ductwork Downstream of Fan after



1.Canopy plenum (Basement Extract)before



1. Canopy plenum (Basement Extract) Afer



2. Ductwork 1M from canopy before



2.Ductwork 1M from canopy after



3. Ductwork 3M from canopy before



3. Ductwork 3M from canopy after



4. Ductwork Midway Between Canopy and Fan Before



4. Ductwork Midway Between Canopy and Fan After



6. Fan Unit Before



6.Fan Unit after

Summary/ Recommendation

KITCHEN EXTRACT SYSTEM NOTES

DATE OF PREVIOUS CLEAN: 11.09.2024

DATE OF CLEAN 13.12.2024

DATE OF NEXT CLEAN 13.03.2025

IS THE AREA OF CLEANING WAS LEFT CLEAN AND TIDY?: YES

IS THE ALL ACCESS DOORS IN THE SYSTEM ARE CLOSED?: YES

IS THE FAN WAS BACK ON? : YES.

ANY LEAKS OR DAMAGE OF THE SYSTEM ?: NO

KITCHEN EXTRACT DUCTWORK CLEANLINESS:

IS THE SYSTEM WAS CLEANED ACCORDANCE WITH BESA (TR19) STANDARTS: YES

IS THERE ANY NOT ACCESSIBLE AREAS IN THE SYSTEM?: YES.

CUSTOMER MAY HAVE BEEN INFORMED OF ANY INACCESSIBLE AREAS AS PART OF A PRE-AGREEMENT?- YES

SUMMARY:

THE 3 EXTRACT SYSTEMS IN THE KITCHEN WERE CLEANED ON 13.12.2024 AND MEET THE TR19 STANDARD.

RECOMMENDATION/ OBSERVATION :

BASEMENT KITCHEN EXTRACT – SYSTEM CLEANED UP TO FAN SECTION, VERTICAL DUCT (BRICK) IS CURRENTLY NOT ACCESSIBLE.



Picture taken from previous cleaning

BUILD UP OF GREASE WITHIN INNACCESSIBLE SECTIONS OF DUCTING POSES A POTENTIAL FIRE RISK, TO RESOLVE THIS EITHER THE SYSTEM NEEDS TO BE REDISIGNED OR STRUCTURE OF THE BUILDING MODIFIED.

2ND KITCHEN EXTRACT SYSTEM



Picture taken from previous cleaning.

CLEANING OF THE DUCT SECTION HAS BEEN DONE USING BRUSHES, HOWEVER ACCCESS PANELS ARE RECOMMNEDED FOR MANUALCLEANING

1ST MAIN KITCHEN EXTRACT-

SPECIAL EQUIPMENT IS NEEDED FOR ACCESS AT HIGH LEVEL ON THE VERTICAL DUCT TO BE CLEANED SEPARATELY

RECOMMENDED CLEANING OF THE RISER MINMUM ONCE A YEAR, THE FREQUENCY OF CLEANING MAY CHANGE, DEPENDS ON THE GREASE CONTAMINATION.

RECOMMENDED FREQUENCY OF CLEANING EVERY 3 MONTHS



MLK CLEANING SERVICES LTD

CERTIFICATE OF CLEANLINESS

MLK CLEANING SERVICES LTD
CONFIRMED THAT A DEEP CLEAN OF THE
GREASE EXTRACT VENTILATION HAVE BEEN
COMPLETED ACCORDANCE WITH HVCA/TR19
STANDARDS.

Customer Name

Kervan Sofrasi
80 Church Street
N9 9PB, London

Date of Clean

13.12.2024

Additional information

Please refer to
observations/recommendation
if any set out overleaf.

System examined by our representative Lukasz Michalak

Signed:

