
KITCHEN GREASE EXTRACT REPORT

Customer Name: Non Restaurant, 39 Holloway Road, N7 8JP, London

DATE OF CLEAN: 17.01.2025

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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

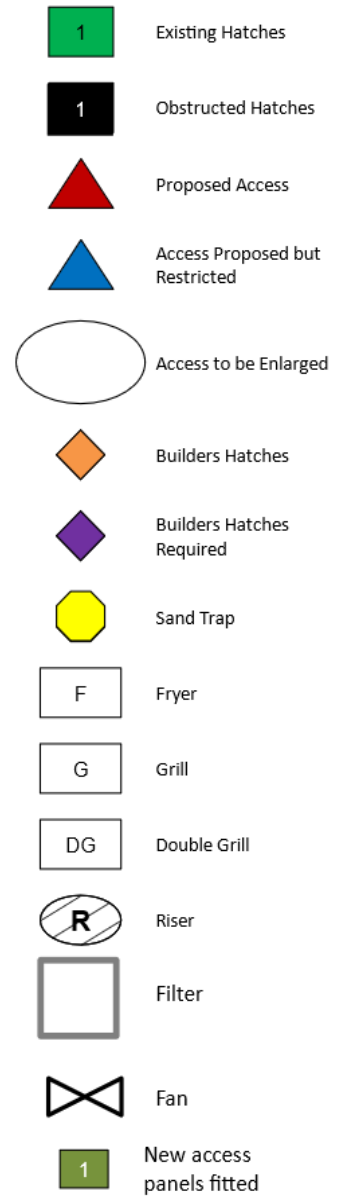
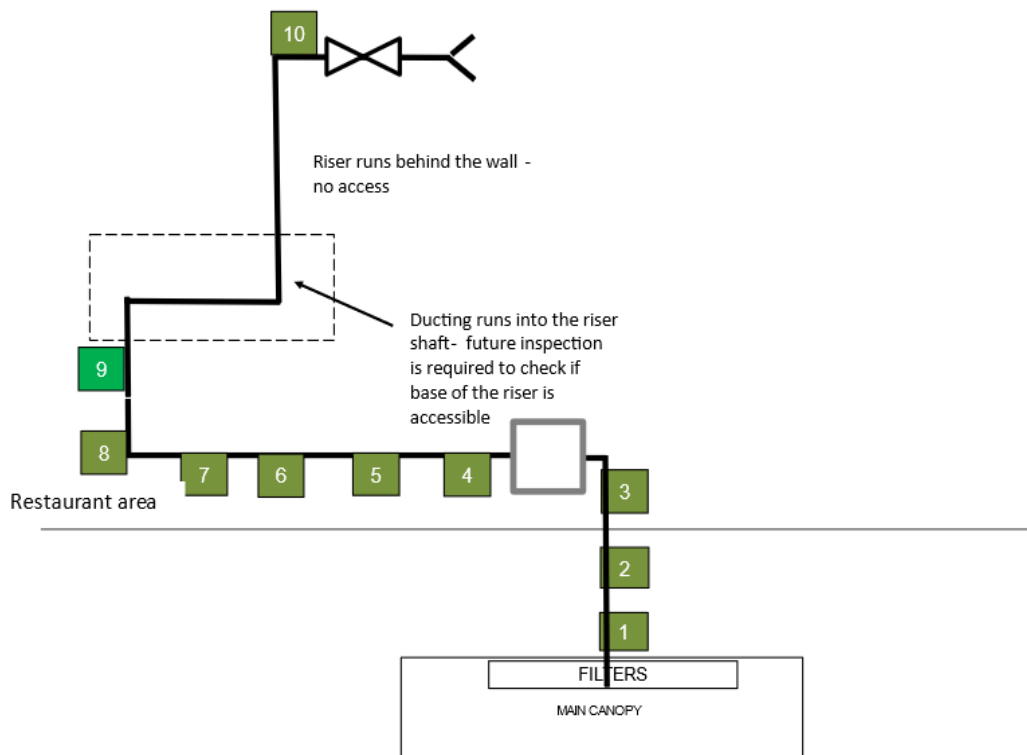
Table 5

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.

Non Restaurant



Customer Left Hand
View (CLHV)





Customer name	Date of the clean	Site Number	Recommended frequency of clean	Next cleaning date:	Grade of the Clean	
Non Restaurant	17.01.2025	N277	Every 4 months	17.05.2025		B2
System Specification Kitchen Extract System- Cleaning of hot kitchen canopy within main duct above rising to storage on ground floor level then turns horizontally through filters box to the restaurant area, passes through external wall into the riser shaft and returns to roof level through the fan to discharge to the atmosphere. 9 Access panels installed in the system Our team had no access to the riser shaft - we recommend inspecting the base of the riser before our next visit to ensure it can be cleaned. Base of the riser may be located behind locked door. Mesh grille in discharge side of fan requires replacing						
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 frequency of cleaning minimum once a year.						



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

Site: Non Restaurant

Job No: N277

Date: 17.01.2025

Operative: Lukasz Michalak

Micron details		Before	after
1.CANOPY/EXTRACT PLENUM BEHIND FILTERS:		500	50
2.DUCTWORK 1 METER FROM CANOPY:		500	50
3.DUCTWORK 3 METER FROM CANOPY:		500	50
4.DUCTWORK MIDWAY BETWEEN CANOPY AND FAN:		400	50
5.DUCTWORK UPSTREAM OF FAN UNIT:		350	50
6.FAN UNIT:		300	50
7. DUCTWORK DOWSTREAM OF FAN		250	50
TOTAL WFTGM	2585		
MEAN WFTGM	before	after	
	369	50	



1 Canopy plenum (Main Extract)before



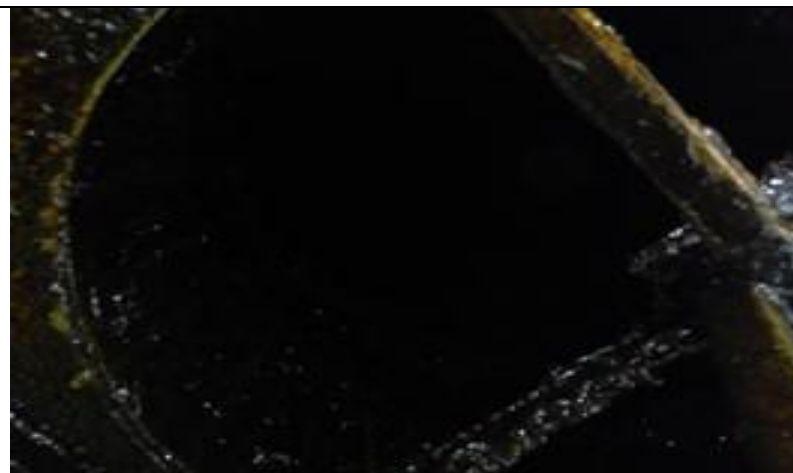
1 Canopy plenum (Main Extract) after



1. Canopy plenum (Main Extract)before



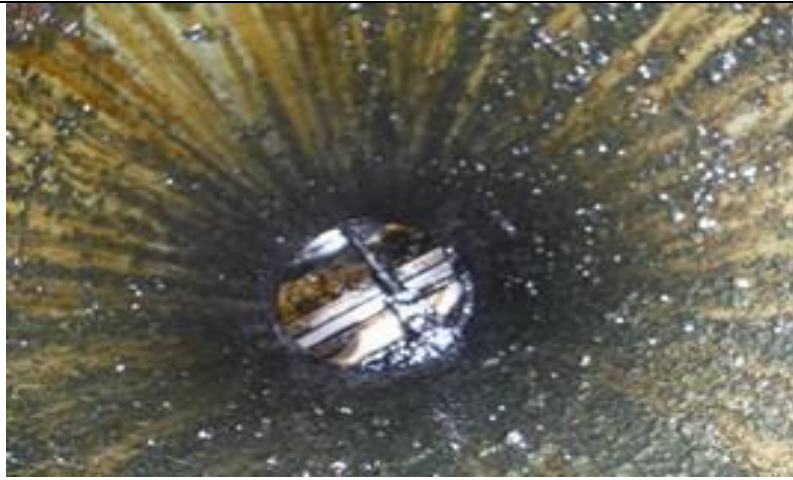
1. Canopy plenum (Main Extract) after



2. Ductwork 1M from canopy before



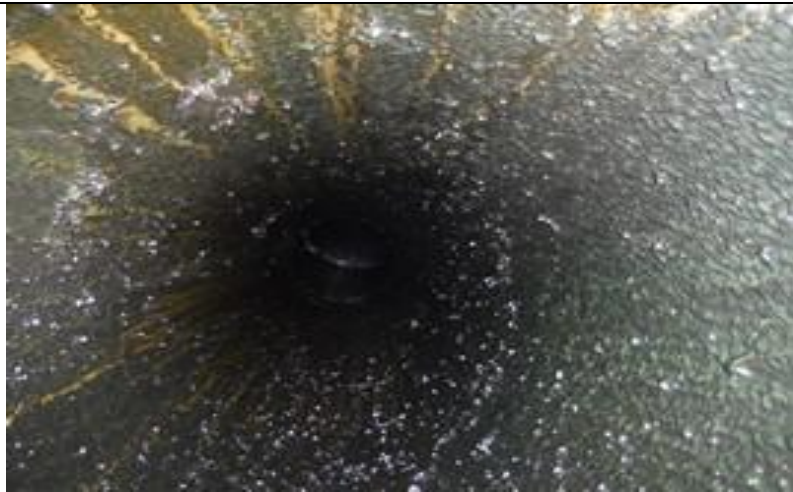
2. Ductwork 1M from canopy after



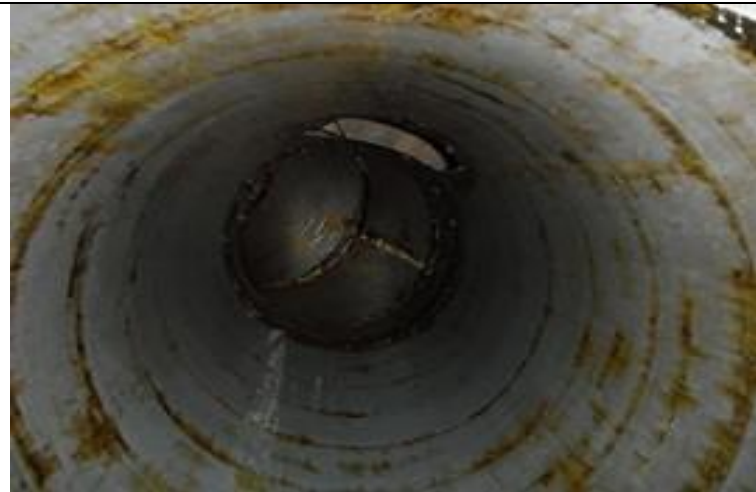
3.Ductwork 3M/midway from canopy before



3.Ductwork 3M/midway from canopy after



4. Ductwork Midway between canopy and fan before



4. Ductwork Midway between canopy and fan after



4. Ductwork Midway between canopy and fan before



4. Ductwork Midway between canopy and fan after



4. Ductwork Midway between canopy and fan before



4. Ductwork Midway between canopy and fan after



5. Duct upstream of fan before



5. Duct upstream of fan after



6. Fan before



6. Fan after



7 Duct downstream of fan before



7 Duct downstream of fan after



Filter box before



Filter box after

Summary/ Recommendation

KITCHEN EXTRACT SYSTEM NOTES:

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?: YES (GRILLE SECTION REQUIRES REPLACING)

DATE OF PREVIOUS CLEAN: INITIAL CLEAN

RECOMMENED DATE OF NEXT CLEAN: 17.05.2025

RECOMMENDED FREQUENCY OF CLEANING- EVERY 4 MONTHS

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

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

SUMMARY:



9 ACCESS PANEL INSTALLED IN THE SYSTEM

THE KITCHEN EXTRACT SYSTEMS HAVE BEEN CLEANED AND COMPLETED ON 17.01.2025, MEETS WITH TR19 STANDARTS.

GREASE CONTAMINATION MEASUREMENTS IN SPECIFIC AREAS HAVE BEEN ACHIEVED WITH A MINIMUM OF 50 MICRONS.

THE RESULTS FROM TABLE 4 SUGGESTING CLEANING SHOULD BE PERFORMED EVERY 4 MONTHS TIME .

A CHANGE IN THE FREQUENCY OF CLEANING WILL DEPENDS ON HOW MUCH GREASE IS CONTAMINATED ON THE NEXT CLEANING SERVICE

RECOMMENDATION/ OBSERVATION :



PICTURE SHOWS GRILLE SECTION REQUIRES REPLACING



PICTURE SHOWS DUCT DROPS DOWN INTO THE RISER SHAFT - FUTURE INSPECTION REQUIRED WITH MANAGEMENT OF THE BUILDING TO CHECK IF RISER IS ACCESSIBLE FOR CLEANING



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

Non Restaurant, 39
Holloway Road, N7
8JP, London

Date of Clean

17.01.2025

Additional information

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

System examined by our representative Lukasz Michalak

Signed:

A handwritten signature in dark ink, appearing to read 'Michalak', written over a light blue grid background.



