



MLK CLEANING SERVICES LTD

POST CLEANING REPORT

THE MANDRAKE HOTEL, 20-21 NEWMAN STREET, W1T 1PG

DATE OF CLEAN: 22.01.2024/23.01.2024

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Index

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

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

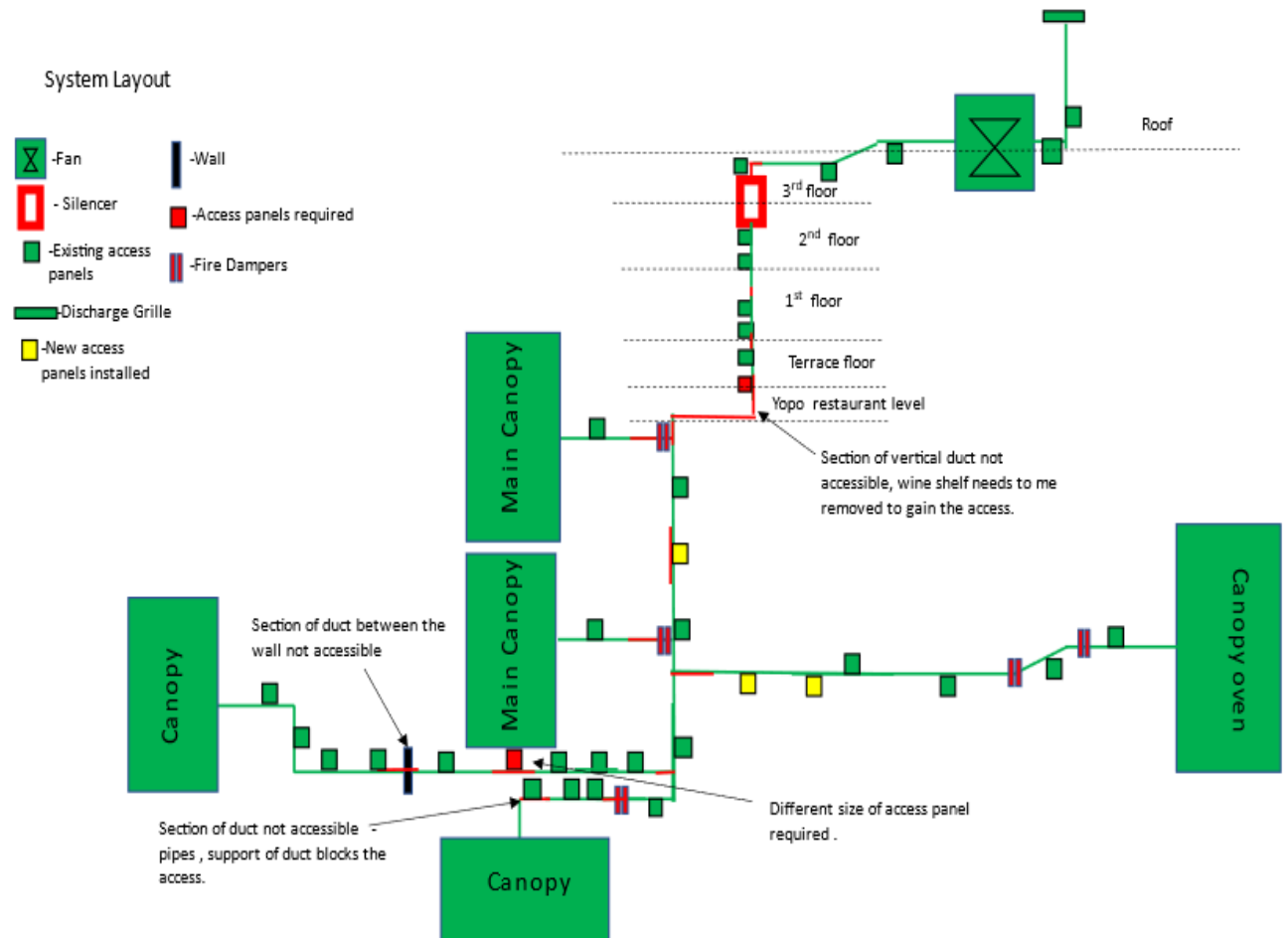
To calculate the daily rate take mean pre-clean system micron levels and divide by the number of days since previous clean or

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

opening of site and grease production.

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

KITCHEN EXTRACT SYSTEM – SCHEMATIC DRAWING





Customer name	Date of the clean	Site Number	Recommended frequency of clean	Next cleaning date:	Grade of the Clean	
THE MANDRAKE HOTEL	22.01.2024	229	Every 6 months	22.07.2024	A	B2
System Specification Kitchen Extract System- Cleaning of kitchen extract system from canopies via spigots up to main duct above, travelling through kitchen area and rising through the floors, turns horizontally through the roof , fan section and discharge to atmosphere.						
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 Enginner 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 requency of cleaning minimum once a year.						



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

Site: The Mandrake Hotel Extract system Job No: 229
Date: 22.01.2024 Operative: Lukasz Michalak

Micron details		Before	after
1.CANOPY/EXTRACT PLENUM BEHIND FILTERS:		250	50
2.DUCTWORK 1 METER FROM CANOPY:		200	50
3.DUCTWORK 3 METERS FROM CANOPY		200	50
4.DUCTWORK MIDWAY BETWEEN CANOPY AND FAN:		200	50
5.DUCTWORK UPSTREAM OF FAN UNIT:		250	50
6.FAN UNIT:		200	50
7.DISCHARGE DUCTWORK DOWNSTREAM OF FAN		175	50
TOTAL WFTGM	1475		
MEAN WFTGM	before	after	
	210	50	



1 Canopy plenum before



1 Canopy plenum after



1. Canopy plenum 2, before



1.Canopy plenum 2, after



1. Canopy plenum 3 before



1. Canopy plenum 3 after



1. Canopy plenum 4 before



1. Canopy plenum 4 after



2 Ductwork 1M from Canopy before



2. Ductwork 1M from Canopy after



2. Ductwork 1M from Canopy 2 before



2. Ductwork 1M from Canopy 2 after



2. Ductwork 1M from Canopy 3 before



2. Ductwork 1M from Canopy 3 after



2. Ductwork 3M from Canopy 4 before



2. Ductwork 3M from Canopy 4 before



3. Ductwork 3M from canopy before



3. Ductwork 3M 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



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. Ductwork Upstream of fan (roof area) before



5. Ductwork Upstream of fan (roof area) after



5. Ductwork Upstream of fan (roof area) before



5. Ductwork Upstream of fan (roof area) after



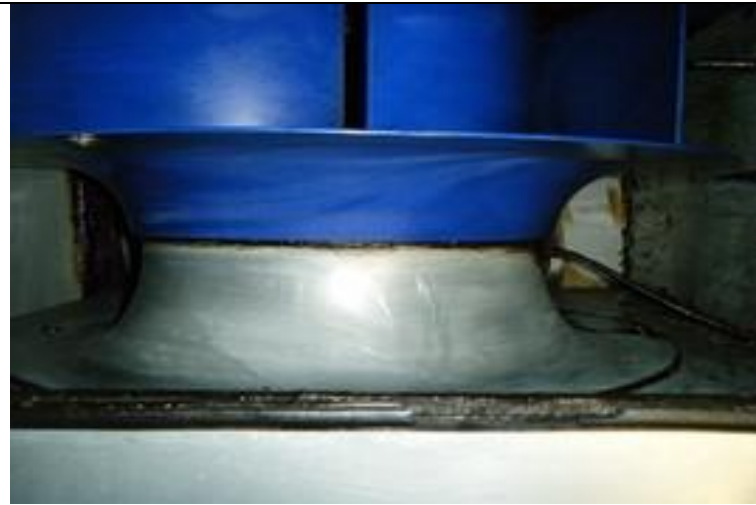
6.Fan Unit before



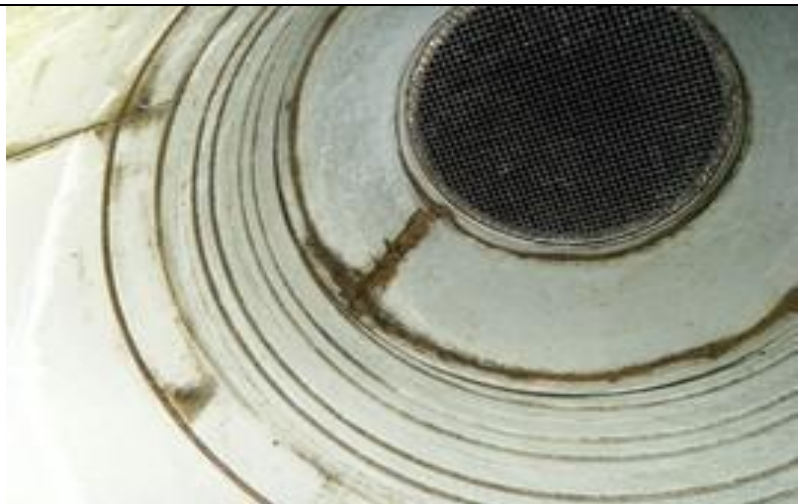
6. Fan Unit after



6 Fan before



6 Fan after



7. Ductwork Downstream of Fan before



7. Ductwork Downstream of Fan after

Summary/ Recommendation

KITCHEN EXTRACT SYSTEM NOTES:

DATE OF PREVOIS CLEAN :NONE

DATE OF NEXT CLEAN :22.07.2024

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 ACCORODANCE WITH BESA (TR19) STANDARTS: YES

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

IF ANY OF NOT ACCESSIBLE AREAS HAS BEEN EXPLAINED TO THE CUSTOMER AS PART OF PRE-AGREEMENT- NA

SUMMARY:

IN ACCORDANCE WITH TR19 STANDARTS, THE KITCHEN EXTRACT SYSTEMS HAVE BEEN CLEANED AND COMPLETED ON 22.01.2024, AND GREASE CONTAMINATION MEASUREMENTS IN SPECIFIC AREAS HAVE BEEN ACHIEVED WITH A MINIMUM OF 50 MICRONS.

DUE TO CALCULATION TABLE 4, EVERY 6 MONTHS CLEANING IS RECOMMENDED.

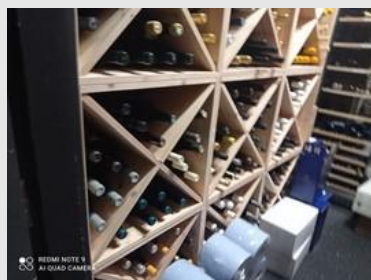
RECOMMENDATION:

TWO ACCESS PANELS ARE REQUIRED FOR KITCHEN EXTRACT (SECTION MARKET ON DRAWING)

OBSERVATION/ RECOMMENDATION



Part of duct above the canopy is not fully accessible due to space is too confined to access . Wires blocks the full access to section of duct.



There is a section of duct blocked by the Wine Shelf in Yopo. For ductwork access, we recommend moving the shelf.

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

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

The Mandrake Hotel
20, 21 Newman St
W1T 1PG, London

Date of Clean

22.01.2024

Additional information

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

System examined by our representative Lukasz Michalak

Signed:



