10 Dowling Drive
Sheasby Park
Fradley
Lichfield
Staffordshire
WS13 8WW

PNJ
CLEANERS LIMITED
Commercial Air Supply & Extraction Systems
Maintenance, Installation and Repair

Office : 01543318974
Mobiles: 07837393505
07585127242

Email:
gary@pnjcleaning.onmicrosoft.com
Website : www.pnjcleaning.co.uk

CERTIFICATE

This is to certify that

S&S group Limited
Pepes Reading
109b Oxford Rd,
Reading
RG1 7UD

The areas listed below were cleaned and/or inspected by ***PNJ Cleaners Ltd*** on the inspected on 11/05/2021 and completed 13/05/2021

All cooker canopies and Grease traps : Compliant. Cleaned on 11/05

Extraction Ducting accessible through inspection hatches: Compliant. Two Hatches fitted. 13/05

Carbon filters: Replaced along with prefilters.13/05

ESP and pre filters: units and pre filters replaced and boxes cleaned.13/05

Extraction fan and housing: Compliant.

DuctRiser : Compliant. Vent to rear.

The next clean is due July 2021

Mr G.N.Kelly

PNJ Cleaners LTD

iosh

DOCERE PURGARE
BICSc fsb
THE BRITISH INSTITUTE OF CLEANING SCIENCE Experts in Business

Company Number 8014299

PNJ
CLEANERS LIMITED
Commercial Air Supply & Extraction Systems
Maintenance, Installation and Repair

10 Dowling Drive

Sheasby Park

Fradley

Lichfield

Staffordshire

WS13 8WW

Email: gary@pnjcleaning.co.uk

Mobile +44 758 512 7242

Office +44 1283 791 953

POST CLEAN INSPECTION REPORT

Kitchen Extract System Audit

Client
Location: S&S group Limited Pepes Reading 109b Oxford Rd, Reading RG1 7UD
Site Contact:
Date 13/05/2021

Date of last Clean	unknown

Pre-inspection Risk Classification	Post inspection Risk Classification	Urgent Remedial Requirements	Recommended Risk Improvements
6	1		

Introduction

This report follows an inspection and system clean carried out by PNJ Cleaners Ltd on behalf of Pepes S&S group Ltd

This survey was conducted in accordance with recommendations set out in the following documents:

BS EN 15780:2011 Ventilation for Buildings- Ductwork- Cleanliness of Ventilation Systems BESA TR19 Grease Guide to Good Practice Internal Cleanliness of Ventilation Systems RC44 Recommendations for fire risk assessment of catering extract ventilation HVCA DW/172: Specification for Kitchen Ventilation Systems (2005) Health & Safety Act at Work 1974 The Regulatory Reform (Fire) Safety Order 2005 (as of April 2006) Occupiers Liability Act (1984)

The intention is to provide complete management and traceability of the Kitchen Extract Systems across the food outlets within the centre. Observations supported by photographs and, Wet Film Thickness Test measurements taken provide an objective account of the condition of each extract installation. Where no access for measurements was possible, reasonable estimations based on observations and experience have been made.

The Guide to Good Practice summary sheet below highlights the criteria used for conclusions made during this inspection.

Definition

The BESA TR19 Grease Guidance to Good practice, define kitchen extract ventilation as "the extract systems intended to collect and remove contaminants, heat and moisture from cooking appliances". This includes all extract and supply or make-up ventilation that service the following:

- Cooking Ranges (gas rings, hot plates)
- Fryers
- Oven/Microwave Banks
- Potwash /Dishwash areas

Purpose

Kitchen extract systems present particular hazards. As well as removing odours and steam from the kitchen areas, the extract system removes greasy vapours from cooking appliances which are an ignition source.

‘Accumulated grease in an extract system forms a hidden combustion load’ - BESA TR19 Grease During the cooking process, flammable vapours are given off from cooking oils at temperatures between 200 to 300'C. Grease extract ductwork cleansing therefore helps reduce the flammable materials that build up within the system.

‘Spontaneous ignition occurs at 310-360'C’ - RC44 Recommendations for fire risk assessment of catering extract ventilation BSRIA).

Guide to Good Practice Summary

The information below forms the basis of the inspection plan and provides a method of 'measuring and defining cleanliness as a benchmark for good practice':

1) Recommended Frequency of Cleaning (as set out in BESA TR19 Grease)

NB These are minimum guidelines only and should be adjusted through monitoring and inspection to ensure grease deposits do not exceed those stated below in section 2.

Heavy Use	12-16 hours per day	3 Monthly
Moderate Use	6-12 hours per day	6 Monthly
Low Use	2-6 hours per day	12 Monthly

2) Maximum Grease Deposit Levels (to be measured during Phase 2)

NB Post Clean Verification levels are more stringent as set out below in section 3.

Wet Film Thickness Test Measurement	Recommended Action
Average of 200microns across Kitchen Extract System	Complete system cleaning required
Any single measurement above 500microns i.e. 'hot spots'	Urgent Local Clean Required (i.e. specific attention to problem areas)

3) Acceptable Grease Deposit Levels for Post Clean Verification (Phase 3)

Wet film thickness test Measurement	Recommended Action
Any single measurement above 50 microns.	System re-clean or urgent local clean. i.e. specific attention to problem areas or 'hot spots' NB Recommendation to be subject to reasonable appreciation of extent of fouling and risk posed.

4) Kitchen Extract System Measuring Points (as per BESA TR19 Grease and BS EN 15780:2011)

Where practicable (via accessible inspection panels), measurements will be taken at the following points to ensure an objective, repeatable and verifiable measurement across the complete extract system.

Testing Point (T)	Location
T1	Canopy/Extract Plenum behind filters
T2	Ductwork 1 metre from canopy
T3	Ductwork 3 metres from canopy
T4	Ductwork midway between canopy and fan
T5	Ductwork upstream of fan
T6	Fan
T7	Discharge Ductwork downstream of fan

Risk	Assessment
1	Grease levels average below200 microns. There are no outstanding issues in extraction or supply systems
2	System averages below 200 microns following W.F.T.T. Spot levels of over 200um
3	System averages of over 200 microns OR The system has several sections of over 500 microns
4	System averages over 200 microns and has an area or areas of the system also exceeded 500 microns. A specific area of risk concern may also be present such as poor filter maintenance or inaccessibility to areas of ducting. Grease drain channels may be blocked. Grease filter maintenance may be poor.
5	System exceeds an average of well above the 200+ microns. Several sections of the system have been identified as exceeding 500+ microns and should be subject to urgent local clean. High risk factors such as insufficient ducting access panels, fan maintenance issues (e.g Canvas connectors worn or leaking), broken or badly maintained grease filters, build-up of grease on fan blades. Carbon and pre-filters may be requiring attention. Attenuators may have grease build up. There may be other issues that are deemed of concern not included in this list
6	System well exceeds an average of 500+ microns. Heavy and obvious build up throughout system and canopies with specific concern to canopies and around fan area. Several sections of the system identified as exceeding over 1mm And / Or there may be serious safety issues such as (but not inclusive of) the following :- loose or blocked hatches, leaking ductwork; pooling or splattering of grease around extract fan housing. Broken blocked or badly maintained grease filters. Discharge may have heavy grease build up on mesh or around the roof. Attenuators may have heavy build up or inaccessible or leaking. There may be insufficient access to an area of the ducting or fan for cleaning and inspection.

	Extract and supply Systems Inspection and clean Report						
Current Cleaning Interval	NONE						
Minimum Recommended Cleaning Interval	**3 Months to be assessed at that point for future frequencies.**						
Supply System issues.							
Extraction system issues							
Hatches	None in place. Two very large hatches fitted.						
Riser	Vents to rear						
Carbon Filters Standards	ALL UNITS AND FILTERS REPLACED						
Electrostat filter Condition	ALL UNITS AND FILTERS REPLACED. BOXES CLEANED						
Canopy Filters and cleanliness	Restaurant Staff	Yes	Weekly	Condition	Before inspection	After	
						Good	
	PNJ Clean	NO		Condition	Before	After	
					NA		
Filter Type and size	Stainless Steel Baffle						
Attentuator (silencers) Condition							

Pre recognised areas of inaccessibility.	
Pre recognised areas of inaccessibility or in ability to clean	Attenuator

DEPOSIT THICKNESS TEST RESULTS

Micron Reading Locations	Readings Prior To System Clean		Readings After System Clean	Additional Information
1 Canopy/Extract Plenum behind Filters	**>2mm**		**0**	
2 Ducting 1 meter from Canopy	**>2mm**		**0**	
3 Ducting 3 meters from Canopy	**>2mm**		**0**	
4 Ducting midway between Canopy & Fan	**>2mm**		**0**	
5 Ducting before Fan	**>2mm**		**0**	
6 Ducting after Fan	**N/A as vent**		**0**	
7 Fan Unit	**>1mm**			
8 Other location with significant grease accumulation (record location):	**ESP units >5mm**			
Average Micron Reading:	**total/per day**	**days=3.0 micron**	**FIRST VISIT**	**Ref page table 5**
Air Flow Meter Testing:	**na**			

P

	System	Low	Mediu	High	Up to 12 hrs	6-12 hrs	12-16 hrs	16+ hrs
1								
2								
3								
4								
	Recommended Cleaning Frequency (recoded in months)							

TABLE 5

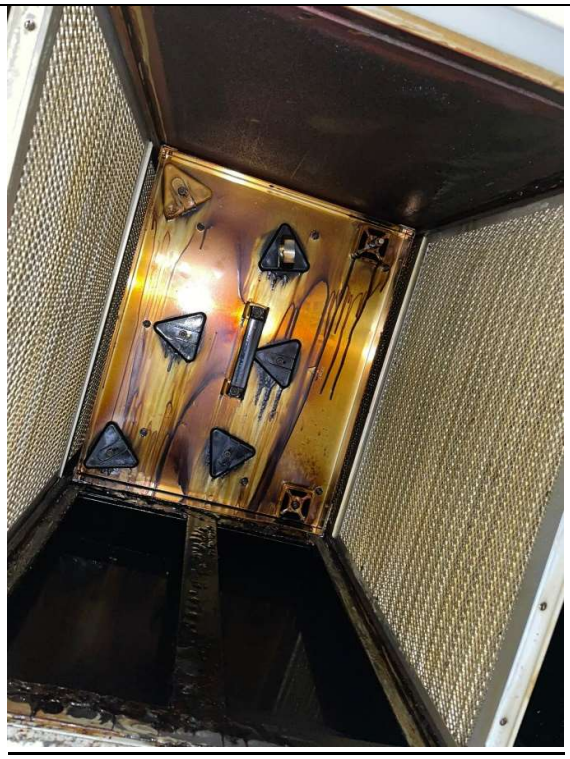
FREQUENCY OF CONTROL CLEAN	DAILY MICRON AVERAGE ACCUMULATION RANGE
Twice weekly	**28.7 upwards**
Weekly cleaning	**14.4 to 28.6**
Every 2 weeks	**9.6 to 14.3**
Every 3 weeks	**6.7 to 9.5**
Monthly	**4.8 to 6.6**
Every 6 weeks	**3.3 to 4.7**
Every 2 months	**2.2 to 3.2**
Quarterly	**1.7 to 2.1**
Every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

Works/ Notifications	Extraction Systems	Air Supply System	Other(e.g. Work Practice)
URGENT Requirements	We replaced all ESP and Pre filters. All Carbon and Pre Filters. We cut two large hatches in on the ducting to enable access to the entire run.		
Recommended Work required or Action to be taken.			

Photographs

Area	Inspection	Post Clean
1.Canopy /plenum		
2.Ducting 1metre		
3.Ducting 3 metres		

		
	Inspection	Post Clean
4. Ducting midway between Canopy & Fan		
5. Ducting before Fan		
6. Ducting after Fan		

Fan		
Further Pictures		
Further Pictures		

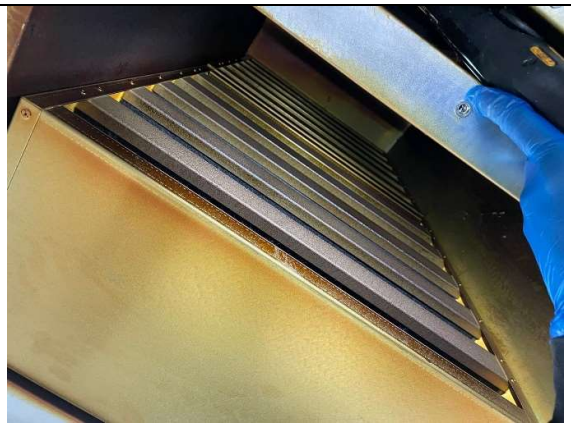
		

Photo Files

11/05/2021

https://pnjcleaning-my.sharepoint.com/:f:/g/personal/gary_pnjcleaning_onmicrosoft_com/EgQKkdJdAVxJmJIhkh3iI6ABiJ2SQxzgVoOymU55CRxbWw?e=kwXMcm

13/05/2021

https://pnjcleaning-my.sharepoint.com/:f:/g/personal/gary_pnjcleaning_onmicrosoft_com/EgoXOpkstUREj41sp_fp5P4BzYT4IiOrqDjefNFyiVC9rA?e=t1DJBU

SYSTEM CLEANED

Provide a brief description of the system cleaned:

Main Canopies and Ducting. Chipper canopy ducting and main ducting inside store and to outside duct in corridor.

Has the entire system been cleaned? Yes ☐ / No ☐ If no, please record areas that do not comply and why? YES

Chemicals used (attach DATA sheets):

eng_lift.pdf

SCHEMATIC DRAWING

1 Record location of testing locations 2 Record location of access panels & fans 3 Record uncleaned/inaccessible areas

Drawing not to scale

Photo File

Cleaning Chemicals Data sheet:

eng_lift.pdf

Evans Lift A054