



Air Hygiene : Ductwork Cleaning and Kitchen Extract Systems

A Guide to Internal Cleanliness of Ventilation Systems
Working to B&ES TR/19 standards

5

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The Importance of Ductwork Cleaning

Current Workplace (Health, Safety and Welfare) Regulation requires that effective provision should be made to ensure that every enclosed workplace is ventilated by a sufficient quantity of fresh or purified air. Where this ventilation is provided by mechanical means the regulations require those mechanical ventilation systems to be maintained (including cleaned as appropriate) in efficient working order. Failure to carry out these duties is a breach of the Regulations.

The Corporate Manslaughter and Corporate Homicide Act 2007 places a much greater responsibility and business risk on organisations in terms of the consequences of health and safety compliance failure, particularly where inadequately cleaned systems heighten the risk of fire and fire spread.

We see ourselves as the UK's Ductwork Cleaning Experts Working to B&ES TR/19 standards

- Adhering to the B&ES 'Guide to Good Practice - Internal Cleanliness of Ventilation Systems'.
- Maintenance contracts that deliver scheduled duct and canopy cleaning regimes and peace of mind'.
- Biocidal disinfection of ductwork systems and mechanical cleaning of Kitchen Extract Systems.
- Preserving extraction fan and ductwork functionality.
- Odour abatement systems

Code of Practice / Compliance and the Law

A code of practice is not in itself 'the law' and following the guidance is not compulsory, unless stated, and you are free to take other action. However, if you do follow guidance you will normally be doing enough to comply with the law. Health & Safety inspectors seek to secure compliance with the law and may refer to this guidance.

Each of these regulations is accompanied by an approved code of practice ('ACOP') which gives guidance on how compliance with the regulations can be achieved.

Regulatory compliance describes the goal that organisations aspire to achieve in their efforts to ensure that they are aware of and take steps to comply with relevant laws and regulations.

Our Accreditation

Our determination to be at the forefront of our industry means that we seek validation of our working practices and quality standards from all relevant accreditation bodies and agencies.

We aim to provide our customers with the peace of mind that they are complying with all statutory regulations in: protecting the environment; caring for the health and safety of employees and the communities in which we live.



We are accredited by BSI to ISO 9001, ISO 14001 and to OHSAS 18001.

Specific Considerations for Kitchen Extract Systems

"Poorly maintained kitchen extraction ductwork is a huge fire risk with mounting evidence companies are refusing to pay up if a fire is traced back to grease laden or incorrectly fitted ductwork." **B&ES**

Grease and Oil

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.

Flame, Heat and Fire

Under certain circumstances flame, or high temperature within the duct, can ignite the grease causing fire to spread rapidly through the duct. Flame and heat within the duct can ignite surrounding materials at various points along the ductwork path and transfer fire in ways that are difficult to predict and control. There are many cases where a small kitchen fire has been propagated by grease laden extract systems, causing major building destruction well beyond the confines of the kitchen.

Hygiene Hazard

Accumulated grease also provides a hygiene hazard and can lead to foul odour, pest infestation and in some cases unhygienic 'backwash' of air into the cooking area. Leakage of oil from

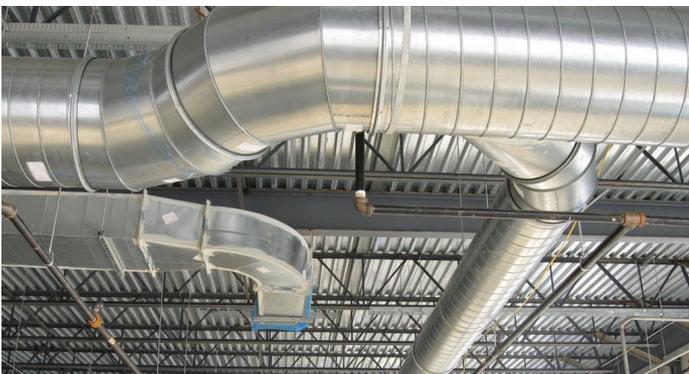
damaged or poorly-installed ductwork can spread these hazards to building areas.

Fire Risk Assessment and Legislation

The introduction of the Regulatory Reform (Fire Safety) Order 2005 has created the legal requirement for all buildings to have a Fire Risk Assessment undertaken. The Table overleaf sets out guidance on maximum surface grease deposit limits.

Grease extract systems must be regularly inspected and cleaned to ensure that any fire hazards are removed in compliance with the Regulatory Reform (Fire Safety) Order.

Due to the accumulated grease within extract systems, the majority of the ductwork cleaning will be by manual rather than mechanical methods. At the time of system survey, a detailed schematic or system description should be provided, highlighting any known areas which are currently inaccessible and therefore, will remain un-cleaned. The client must be advised of any known inaccessible areas and the reason for their inaccessibility. It is the duty of the client's responsible person to facilitate access to relevant third party buildings and highlight any inaccessible/un-cleaned areas to their insurer or others such as a landlord.



Our Commitment

We recognise the need for sustainable clean air solutions that contribute to improved air quality at beneficial life cycle costs. Our ongoing commitment is to develop and manufacture air filters that are at the forefront of energy efficiency performance ratios.

Kitchen Grease Extract Systems

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 daily food production operations	12	6	4	3
High	Heavy, significant or continual production of grease laden aerosols during daily food production operations	6	3	3	2

Our Expertise & Services

We have over 40 years experience of delivering Internal Cleanliness of Ventilation Systems. Our directly employed engineers are fully trained and qualified to provide the very best in Ductwork and Kitchen Extract Systems cleaning services, whatever the onsite circumstances.

Our engineers are trained and qualified in areas such as: Asbestos Awards / Working in Confined Spaces / IPAF (International Powered Access Federation) / Scissor Lifts / Cherry Pickers / Working at Heights / PASMA (Prefabricated Access Suppliers and Manufacturers Association) / CSCS (Construction Skills Certification Scheme).



In seeking to maximise the energy efficiency and performance of your Ductwork and/or Kitchen Extract Systems we provide digitised reports that detail the condition of your ventilation system/s before and after cleaning/maintenance.

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