

Quick Guide 2: Kitchen Grease Extract Systems

Perceived Level of Grease Production	Typical Example	Cleaning Intervals (Months)				Maximum Inspection Intervals (Months)	Inspection and Testing	
		Daily Usage					Routine Testing	Post Clean Testing
		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	6*	200µm as a mean across the system = complete cleaning required Any single measurement above 500µm = urgent local cleaning required	No single measurement should exceed 50µm
Medium	Moderate production of grease laden aerosols during normal daily food production operations	12	6	4	3	6*		
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2	6*		

* To verify frequency of cleaning, it is recommended that inspections be carried out at regular intervals depending on the type and duration of cooking undertaken, this may be as frequent as monthly, for high risk systems (refer to FPA RC44 for guidance) but not exceeding 6 months for all other systems.

Notes to Quick Guide 2

- Commercial liability/property insurance policies invariably contain conditions and warranties that stipulate a minimum cleaning frequency for grease extract ductwork systems under the insurance which can be a higher frequency of cleaning than TR/19 recommendations. Failure to comply with such requirements will invalidate the building insurance policy
- The canopy and canopy/extract plenum is an area of higher fire risk and consideration should be given to more frequent cleaning in accordance with insurers' requirements.

Extract from B&ES TR/19 Second Edition: Internal Cleanliness of Ventilation Systems (2013) Pg. 57