

## Kitchen Grease Extract – Frequency of Cleaning

Section 7 of TR/19 Second Edition (Specific Considerations for Kitchen Extract Systems) provides specific guidance on how often systems should be cleaned. Please see table below.

**Section 7.28** All operational grease extract ductwork systems will require cleaning annually as a minimum unless a fire risk assessment recommends otherwise.

Table 11: 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 normal daily food production operations	12	6	4	4
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2

### Notes to Table 1

1. Commercial liability/property insurance policies invariably contain conditions and warranties that stipulate a minimum cleaning frequency for grease extract ductwork systems under the insurance contract which can be a higher frequency of cleaning than TR/19 recommendations. Failure to comply with such requirements will invalidate the property insurance policy.

2. The canopy/extract plenum is an area of higher fire risk and consideration should be given to more frequent cleaning in accordance with insurers' requirements.
3. Periodic specialist cleaning should be accompanied by daily or weekly cleaning of canopies, filters and associated drains and traps in accordance with manufacturers' recommendations, typically carried out by the kitchen operator, in compliance with the property insurers' requirements.

*Extract from B&ES TR/19 Second Edition: Internal Cleanliness of Ventilation Systems (2013) Pg. 36*