



Leicester

**Haymarket Towers
Humberstone Gate**

**Kitchen Extract System
Post Clean Report**

25th January 2022

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- Service Clean
- Schematic Drawing
- Pictorial Report
- COSHH Data
- Hygiene Certificate

STANDARD FOR SYSTEM TESTING BESA TR19 SECTION 7

OUTLINE CONSIDERATIONS

The Building and 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 West Film Thickness Test (WFTT) measurement method.

The BESA TR19 Guide to Good Practice 'Internal Cleanliness of Ventilation Systems' (2005), Section 7, Specific Considerations for Kitchen Extract Systems, is used to give guidance on good practice and to establish standards for testing, cleaning and verifying the internal cleanliness of kitchen extract ventilation systems.

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

STANDARD FOR SYSTEM TESTING BESA TR19 SECTION 7

SURFACE GREASE DEPOSITS LIMITS

GUILDLINES

The threshold of compliance applicable to the surface contamination is defined by a mean average of WFTT's over separate locations within the system, the sum of which should not exceed the factor of 200 microns.

The second threshold relates to any single measurement that proves to be in excess of 500 microns and is provided to cater for local "hot spots" which should be cleaned even if the total system may meet the mean average. Examples of these locations may be, locally within the manifold of the canopy, the immediate header ducting or intake to the fan and fan casing.

RECOMMENDATIONS

- Where the average sum of the WFTT's prove to be in excess of 200 microns then a complete service clean of the system would be required.
- Any "hot spot" or location with a single measurement in excess of 500 microns should result in urgent local cleaning. However the extent of this urgent local cleaning precipitated by the presence of grease deposits above 500 microns should be subject to reasonable appreciation of the extent of fouling and risk posed.

These levels were determined by extensive field testing to measure at what levels good practice employers or operators of systems, carry out cleaning and what levels of cleanliness are normally achieved by specialist ductwork cleaners using available equipment and measurement technology within reasonable economic bounds. The deposit limits refer to the degree of grease contamination within the ductwork consistent with good practice. Other factors such as cooking methods, potential ignition sources and other combustible debris will affect the risk of fire.

REGULAR SERVICE CLEAN - SIX MONTHLY

The system was thoroughly cleaned and degreased from source within the kitchen at two in number canopy's, through filters, plenums, and spigots into each individual header ducts within the ceiling void. Clean the link duct between header's one and two and on through main duct rising to the roof plant space. Attend the roof plant space and clean from the top of the riser to intake of ecology unit and from the discharge, intake to fan, impellor and casing and on through sound attenuator to discharge at atmosphere on the same level. Limited cleaning between the sound panels.

Next Service Due: July 2022

Notes:

1. There are adequate access doors installed in the system to allow for a full and comprehensive cleaning regime.
2. It was noted that more regular cleaning by the in house staff of the 1st canopy, plenum and drain gulley is required. The six monthly regime will be reliant on these items being maintained on a regular basis to a compliant level of cleanliness.

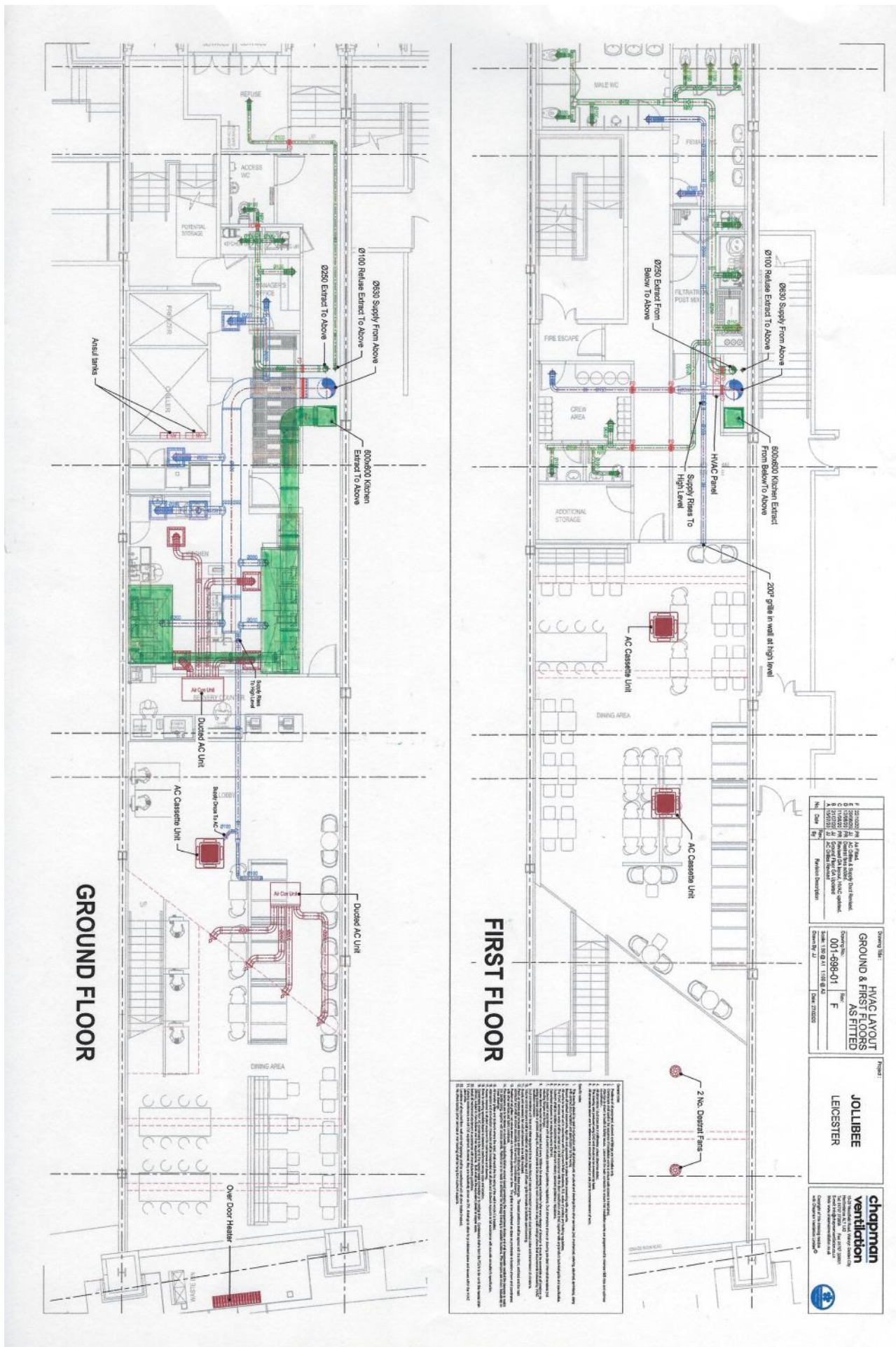
BESA TR/19 WET FILM THICKNESS TEST RESULTS

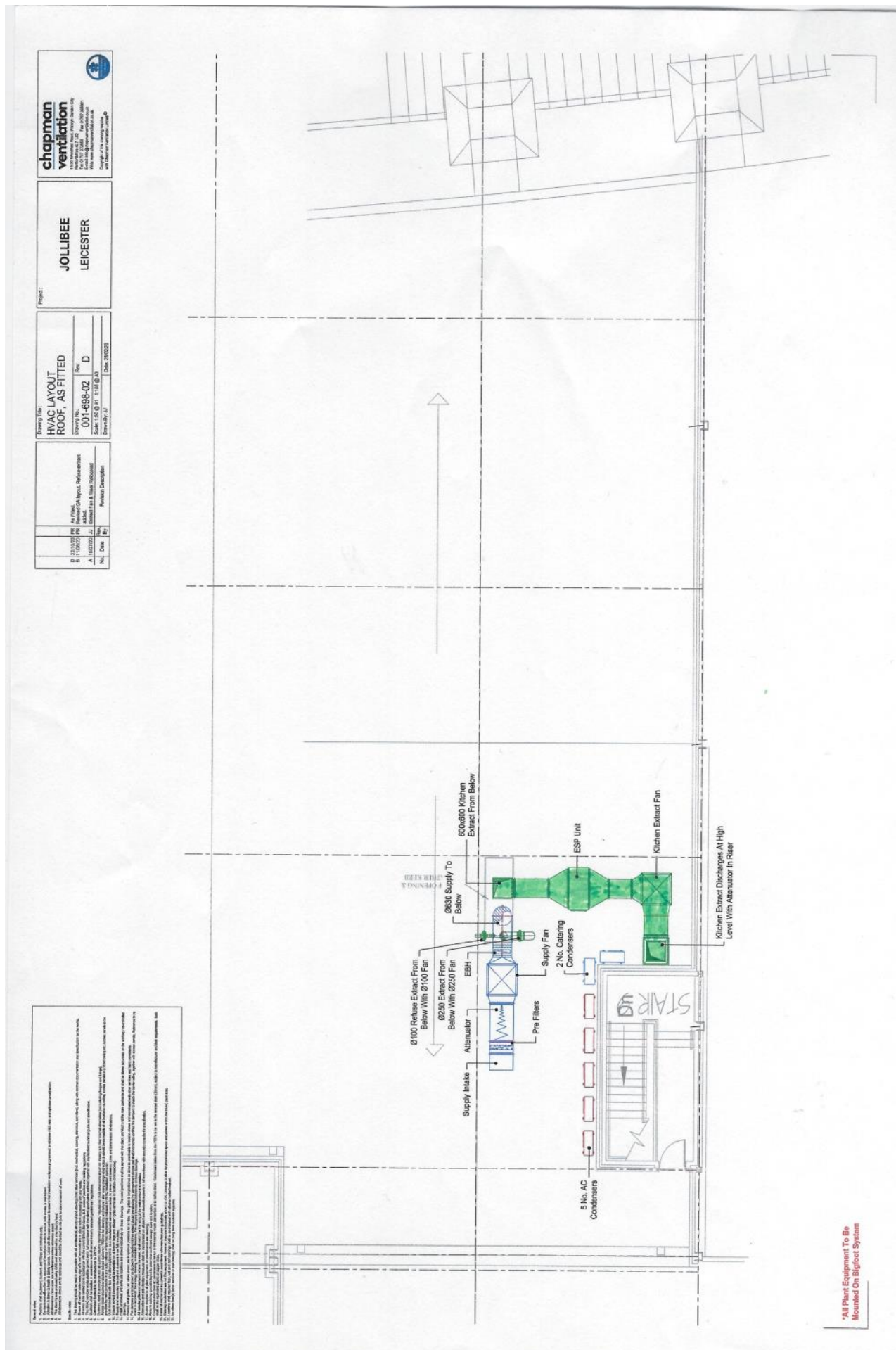
Test No	Location of Test	WFTT (Microns) PRE CLEAN	WFTT (Microns) POST CLEAN
1	Canopy one plenum and drain gulley	>200	<50
2	Canopy one spigots	>200	<50
3	Canopy one header duct	>200	<50
4	2nd header duct	<100	<50
5	Remainder of system to discharge at atmosphere	<50	<50

Total of WFTT >750µm <250µm

Average of WFTT >150µm <50µm

BESA Standard TR19 Maximum Average Level 200µm





KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

1.CANOPY 1 PRE CLEAN



2. POST CLEAN



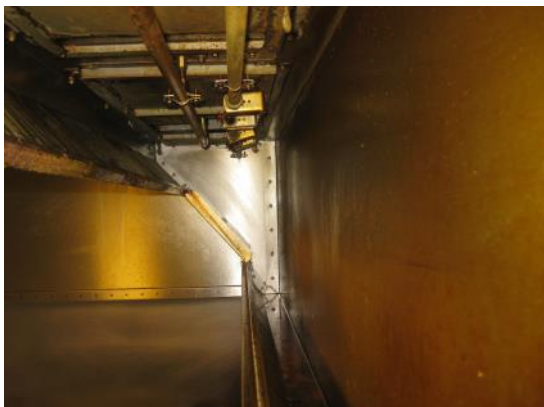
3. CANOPY AND OPEN PLENUM LEFT
PRE CLEAN



4. POST CLEAN



5. PLENUM TO THE LEFT PRE CLEAN

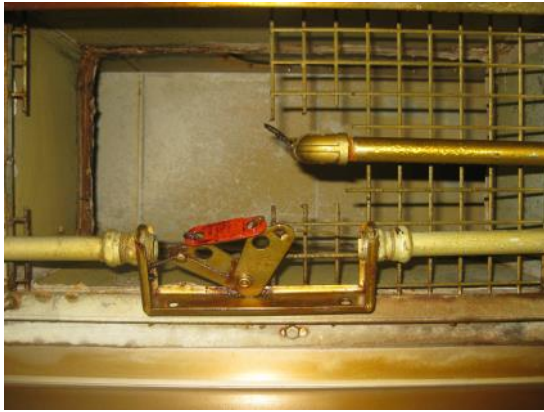


6. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

7. TYPICAL SPIGOT TO HEADER ABOVE
PRE CLEAN



8. POST CLEAN



9. TYPICAL SPIGOT TO HEADER ABOVE
PRE CLEAN



10. POST CLEAN



11. ACCESS TO 1ST HEADER DUCT
PRE CLEAN



12. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

13. HEADER DUCT ABOVE CANOPY
LOOKING TO DEAD END PRE CLEAN



14. POST CLEAN



15. HEADER DUCT LOOKING TO TURN OVER
KITCHEN TO 2ND HEADER PRE CLEAN



17. LOOKING BACK TO TURN FROM
HEADER DUCT ONE PRE CLEAN



18. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

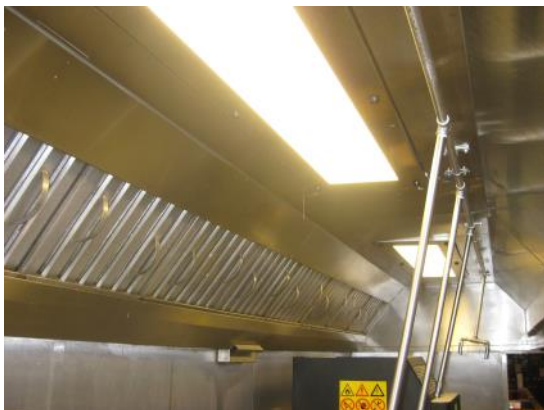
19. LOOKING TOWARD JOIN TO 2ND
HEADER DUCT PRE CLEAN



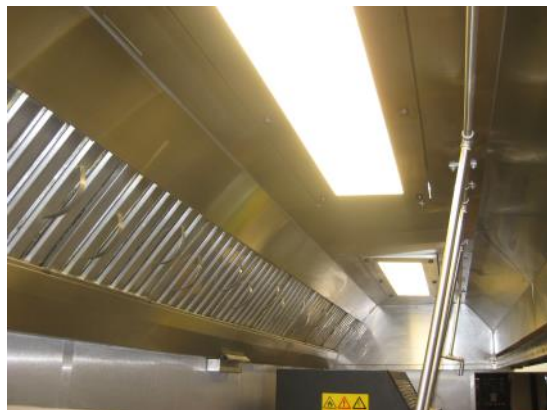
20. POST CLEAN



21. CANOPY 2 AND OPEN PLENUM
PRE CLEAN



22. POST CLEAN



23. INTERIOR OF PLENUM TO THE RIGHT
PRE CLEAN



28. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

29. INTERIOR OF PLENUM TO THE LEFT
PRE CLEAN



30. POST CLEAN



31. TYPICAL SPIGOT TO THE HEADER
ABOVE PRE CLEAN



32. POST CLEAN



33. TYPICAL SPIGOT TO THE HEADER
ABOVE PRE CLEAN



34. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

35. 2ND HEADER DUCT TOWARD DEAD END AND INTAKE FROM CANOPY 1 PRE CLEAN



37. 2ND HEADER DUCT TOWARD BASE OF RISE PRE CLEAN

38. POST CLEAN



39. LOOKING BACK TO HEADER DUCT FROM BASE OF RISE PRE CLEAN

40. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

41. TURN TO BASE OF RISER TO ROOF
PLANT SPACE PRE CLEAN



42. POST CLEAN



43. BASE OF RISER TO ROOF PLANT SPACE
PRE CLEAN



44. POST CLEAN



45. ACCESS TO RISER ON 1ST FLOOR PRE
CLEAN



46. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

47. LOOKING DOWN THE RISER FROM 1ST FLOOR ACCESS PRE CLEAN



48. POST CLEAN



49. LOOKING UP THE RISER FROM 1ST FLOOR ACCESS PRE CLEAN



50. POST CLEAN



51. TOP OF THE RISER AT ROOF PLANT SPACE LEVEL PRE CLEAN



52. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

53. INTAKE TO ECOLOGY UNIT PRE CLEAN 54. POST CLEAN



55. DISCHARGE FROM ECOLOGY UNIT PRE CLEAN 56. POST CLEAN



57. INTAKE TO EXTRACT FAN PRE CLEAN 58. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

59. EXTRACT FAN AND CASING ON DEAD SIDE PRE CLEAN



60. POST CLEAN



61. DISCHARGE FROM FAN TOWARD TURN TO SOUND ATTENUATOR PRE CLEAN



62. POST CLEAN



63. TURN TO INTAKE OF SOUND ATTENUATOR PRE CLEAN



64. POST CLEAN



KITCHEN EXTRACT SYSTEM POST CLEAN REPORT

65. INTAKE TO SOUND ATTENUATOR
PRE CLEAN



66. POST CLEAN - LIMITED CLEANING ON
INTERIOR OF PANELS



67. ACCESS TO DISCHARGE PRE CLEAN



68. POST CLEAN



69. DISCHARGE TO ATMOSPHERE
PRE CLEAN



70. POST CLEAN



REVISION DATE: 05/02/09



SAFETY DATA SHEET LIFT

1 IDENTIFICATION OF THE SUBSTANCE/PREPARATION AND OF THE COMPANY/UNDERTAKING

PRODUCT NAME LIFT
PRODUCT NO. A054 EV
INTERNAL ID P.35
APPLICATION Heavy Duty, Alkaline Liquid Hard Surface Cleaner.
SUPPLIER Evans Vanodine International
Brierley Road
Walton Summit
Preston. PR5 8AH
Tel: 01772 322 200
Fax: 01772 626 000
qclab@evansvanodine.co.uk
EMERGENCY TELEPHONE New Safety Data Sheets - 8.30am to 4.45pm - 01772 322 200 - Mon to Fri
Technical Advice - 8.30am to 4.45pm - 01772 318 818 - Mon to Fri

2 HAZARDS IDENTIFICATION

Irritating to eyes and skin.

CLASSIFICATION Xi,R36/38.

3 COMPOSITION/INFORMATION ON INGREDIENTS

Name	EC No.	CAS-No.	Content	Classification
TRISODIUM NITRILLO TRIACETATE	225-768-6	5064-31-3	5-10%	Xi,R36/38.
SODIUM METASILICATE			1-5%	C,R34. Xi,R36/38.
SODIUM DODECYL BENZENE SULPHONATE	246-680-4	25155-30-0	1-5%	Xn,R22. Xi,R36/38.
SODIUM XYLENE SULPHONATE	215-090-9	1300-72-7	1-5%	Xi,R36.
2-BUTOXYETHANOL	203-905-0	111-76-2	1-5%	Xn,R20/21/22 Xi,R36/38

The Full Text for all R-Phrases are Displayed in Section 16

4 FIRST-AID MEASURES

INHALATION

Not relevant. Inhalation unlikely.

INGESTION

DO NOT INDUCE VOMITING! Drink a few glasses of water or milk. Get medical attention.

SKIN CONTACT

Wash skin thoroughly with soap and water. Get medical attention if irritation persists after washing.

EYE CONTACT

Promptly wash eyes with plenty of water while lifting the eye lids. Continue to rinse for at least 15 minutes. Get medical attention if any discomfort continues.

5 FIRE-FIGHTING MEASURES

EXTINGUISHING MEDIA

This product is not flammable. Use fire-extinguishing media appropriate for surrounding materials.

SPECIFIC HAZARDS

By heating and fire, harmful vapours/gases may be formed.

REVISION DATE: 05/02/09

PROTECTIVE MEASURES IN FIRE

Self contained breathing apparatus and full protective clothing must be worn in case of fire.

6 ACCIDENTAL RELEASE MEASURES**PERSONAL PRECAUTIONS**

Avoid contact with eyes. Avoid contact with skin.

ENVIRONMENTAL PRECAUTIONS

Spillages or uncontrolled discharges into watercourses must be IMMEDIATELY alerted to the Environmental Agency or other appropriate regulatory body.

SPILL CLEAN UP METHODS

Small quantities may be flushed to drains with plenty of water. Large Spillages Pick up with vacuum or absorbent solid. store in closed container for disposal.

7 HANDLING AND STORAGE**USAGE PRECAUTIONS**

Avoid contact with skin and eyes.

STORAGE PRECAUTIONS

Store at moderate temperatures in dry, well ventilated area. Keep in original container. Store away from Oxidising material.

8 EXPOSURE CONTROLS/PERSONAL PROTECTION

Name	Std	LT - ppm	LT - mg/m3	ST - ppm	ST - mg/m3
2-BUTOXYETHANOL	WEL	25 ppm(Sk)		50 ppm(Sk)	

INGREDIENT COMMENTSWEL = Workplace Exposure Limit for COSHH assessments in the UK, _____
ST = Short-Term Exposure Limit (15 minute) & LT = Long-Term Exposure Limit (8 hours).**ENGINEERING MEASURES**

Not relevant.

RESPIRATORY EQUIPMENT

Respiratory protection not required.

HAND PROTECTION

For prolonged or repeated skin contact use suitable protective gloves. (Household rubber gloves.)

EYE PROTECTION

Eye protection recommended.

OTHER PROTECTION

Wear appropriate clothing to prevent any possibility of skin contact.

9 PHYSICAL AND CHEMICAL PROPERTIES

APPEARANCE	Liquid		
COLOUR	Clear Pale Straw		
ODOUR	Faint Solvent.		
SOLUBILITY	Soluble in water		
BOILING POINT (°C)	102	MELTING POINT (°C)	-2
RELATIVE DENSITY	1.127 @ 20 °c	pH-VALUE, CONC. SOLUTION	13.40
FLASH POINT (°C)	Boils without flashing		

10 STABILITY AND REACTIVITY**STABILITY**

No particular stability concerns.

MATERIALS TO AVOID

Strong acids. Aluminium, Tin, Zinc and their alloys.

11 TOXICOLOGICAL INFORMATION

REVISION DATE: 06/03/20

TOXICOLOGICAL INFORMATION

Refer to section 2.

Other Health Effects

Low oral toxicity, but ingestion may cause irritation of the gastro-intestinal tract.

12 ECOLOGICAL INFORMATION

ECOTOXICITY

Not regarded as dangerous for the environment.

BIOACCUMULATION

The product does not contain any substances expected to be bioaccumulating.

DEGRADABILITY

Sequestrant is readily degraded during biological effluent treatment processes.

13 DISPOSAL CONSIDERATIONS

DISPOSAL METHODS

Discharge used solutions to drain. Small amounts (less than 5 Litres) of unwanted product may be flushed with water to sewer. Larger volumes must be sent for disposal by approved waste contractor. Consign empty container to normal waste.

14 TRANSPORT INFORMATION



PROPER SHIPPING NAME	CORROSIVE LIQUID, BASIC, INORGANIC, N.O.S. (disodium trioxosilicate)		
UN NO. ROAD	3266	ADR CLASS	Class 8: Corrosive substances.
ADR PACK GROUP	III	RID CLASS NO.	Class 8: Corrosive substances.
RID PACK GROUP	III	UN NO. SEA	3266
IMDG CLASS	Class 8: Corrosive substances.	IMDG PACK GR	III
MARINE POLLUTANT	No.	UN NO. AIR	3266
AIR CLASS	Class 8: Corrosive substances	AIR PACK GR	III

15 REGULATORY INFORMATION

HAZARDING



Irritant

RISK PHRASES

R36/38 Irritating to eyes and skin

SAFETY PHRASES

S2 Keep out of the reach of children
 S24/25 Avoid contact with skin and eyes.
 P28 In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.
 P33 If swallowed, seek medical advice immediately and show this container or label

REVISION DATE: 05/02/09

I IFT

ENVIRONMENTAL LISTING

Hazardous Waste (England and Wales) Regulations.

EU DIRECTIVES

System of specific information relating to Dangerous Preparations. 2001/58/EC. As amended by Directive 93/112/EC, 2001/58/EC and 2006/8/EC.

STATUTORY INSTRUMENTS

Chemicals (Hazard Information and Packaging) Regulations. 2008

APPROVED CODE OF PRACTICE

The compilation of safety Data Sheets L130.

GUIDANCE NOTES

Workplace Exposure Limits EH40. As amended in 2005. Approved guide to the Classification and Labelling of Substances and Preparations Dangerous for Supply. L100

16 OTHER INFORMATION

INFORMATION SOURCES

Approved Supply List - HSC (Health & Safety Commission) Material Safety Data Sheet, Misc. manufacturers.

REVISION COMMENTS

Safety Data Sheet was reviewed as previous issue was over 3 years - No changes were required - So re-issued with additions to Section 1 and change of order of sections 2 and 3 so compliant for REACH.

REVISION DATE 05/02/09

REV. NO./REPL. SDS Issue 3

GENERATED

RISK PHRASES IN FULL

R20/21/22 Harmful by inhalation, in contact with skin and if swallowed.

R22 Harmful if swallowed.

R34 Causes burns.

R36 Irritating to eyes.

R36/38 Irritating to eyes and skin.

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one call property care

Certificate of Environmental Hygiene

This is to certify that the Kitchen Hot Extract Systems serving

Jollibee Leicester

System thoroughly cleaned and degreased from source within the kitchen at two wall mounted capture canopy's, through filters, plenums, and spigots into each individual header duct within the ceiling void. Clean the link duct between headers one and two and on through main ducting rising to the roof plant space. Attend the roof plant and clean from the top of the riser to intake of the ecology unit and from its discharge, intake to extract fan, impeller and casing, and on through sound attenuator to discharge at atmosphere on the same level. Limited cleaning within the sound attenuator.

Have been cleaned to Hygiene Standard TR19

Work completed on 25th January 2022

Issued by: aspect.co.uk



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