

RCB/JMS/100484

15th March 2022

RR Planning,
82a Otley Road,
Headingley,
Leeds
LS6 4BA

For the attention of Mr Haris Kasuji

Dear Sirs

Proposed Jollibee site – 82-84 Market Street Manchester M1 1PD

Kitchen Extract Cleaning Maintenance

Our company is employed by Jollibee (Bee World UK Ltd) to carry out the regular kitchen extract cleaning of all the sites within their present estate. The frequency regime at each site is determined in the first instance by an inspection of the system some three months after trading has commenced, resulting in either a four- or six-monthly service. This regime can be adjusted accordingly, following the results of testing at each service attendance.

We are also retained by the *Project Development* team, to interact with the installing HVAC Contractor at each new build, commencing with the planning stage and ongoing site meetings to handover. This ensuring that access to the total system is available to carry out the ongoing cleaning regime to the Industry Standard TR19/Section7.

The proposed HVAC drawings as submitted – 001-877-01/02/10 - have been assessed and subject to agreed changes that may be required during the install due to conflicting services within the ceiling void, we are confident that access to the kitchen extract system, once completed will allow for a comprehensive cleaning regime meeting the levels of compliance to the industry standards.

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Outline Scope of Works

Thoroughly degrease and clean the kitchen extract system through access points as installed, from source on the ground floor at two in number capture canopies, through baffle filters, plenums, drain gulley's and spigots into the header, connecting, and main horizontal ducting above within the ceiling void, rising through the first floor to the point of penetration to the second floor.

Attend the second floor and clean from the first floor penetration rising to ceiling height and on in the horizontal to the point of penetration to the third floor.

Attend the third floor plant space and continue the cleaning process through rise to the intake of the ESP and UV units.

Access the discharge side of the UV unit and clean the intake to the extract fan. Remove the side doors of the extract fan and clean the casings, motor, and impellor. From within the fan casing, clean the intake to the sound attenuator in the vertical.

Access the discharge of the sound attenuator and clean down toward the fan casing. Clean the horizontal and rising ductwork to the point of discharge to atmosphere on the same level. Close up and secure all access points and fan casing doors on completion.

Note: Any maintenance or cleaning, relating to the Carbon filter section, ESP or UV units to be carried out by specialist contractors as appointed by Jollibee UK

We have supplied a sample post clean report of our attendance In January 2022 at Jollibee Leicester, where the cleaning regime has been set at six monthly intervals since its commencement of trade. It can be noted that the kitchen extract system at this location has remained in a compliant condition under this regime frequency.

We trust that the enclosed information meets with your approval.

Kind regards

A handwritten signature in cursive script that reads 'Richard Bizley'.

Richard Bizley
Head of Ventilation Hygiene
aspect.co.uk