

Reference: Kitchen Grease Extract System Cleaning – Unagi Cheetham Hill

In response to our recent correspondence, I am pleased to offer the following Proposal for your Annual Kitchen Grease Extract Cleaning requirements based on the information provided.

The Services covered in this Proposal are contained in the schedule below and are based on my understanding of your objectives, summarised as follows:

- 3 off Kitchen and Extract Grease cleaning visits per year
- To internally clean all components of the kitchen grease extract system as listed above including the hood, filters, ductwork, fan and all other associated components.
- To supply and install additional access doors if required at an additional cost enabling internal access to the ductwork and therefore facilitating the cleaning procedure. All doors will be pre-insulated and in accordance with BESA DW/144 & DW/172: specification for kitchen ventilation system.
- To undertake cleaning works utilising methodology itemised in Table 2 in accordance with BESA specification TR/19 2019® 'Fire Risk Management of Grease Accumulation Within Kitchen Extraction System. – See attached
- All engineers that attend site will be qualified to BESA Ventilation Hygiene Elite Scheme GHT-Grease Hygiene Technician or Grease Hygiene Operative.
- To issue a pre and post clean report in electronic format, including photographic records and Wet Film Thickness Test (W.F.T.T) to demonstrate the effectiveness of the cleaning procedure.
- To issue certificates in electronic format in confirmation of the works undertaken.

Based on out of hours working, ideally 06:00 to 10:00

Austin Broady Associates Limited