

**THE BARBARY NEXT DOOR**  
**EXTRACTION MAINTENANCE SCHEDULE**  
**16A NEALS YARD, WC2H 9DP**

**INTRODUCTION**

Kitchen extract systems are affected by grease and oil deposits on all internal surfaces as no filters can be 100% effective. The efficiency of the filters affects the rate at which the grease builds up, as does the style of cooking practised and the number of covers catered for at the premises.

To comply with the Regulatory Reform (Fire Safety) Order 2005, grease extract systems must be inspected, tested and cleaned on a regular basis to ensure the mitigation of fire hazards. The Health and Safety Executive (HSE) also stipulate that kitchen extract systems should be kept clean to minimise fire and health and safety risks.

**FREQUENCY OF CLEANING**

1. All operational grease extract systems will require cleaning annually as a minimum unless a fire risk assessment recommends otherwise.
2. The frequency of cleaning should be based upon accurate historical levels of grease accumulation to maintain grease levels below 200 microns as a mean across the system.
3. In the absence of historic grease deposit levels, time-and-usage based methods can be used to estimate the required frequency of cleaning.

**Table 1:** Initial Clean Frequency Calculator

Perceived level of grease production	Typical example	Cleaning intervals (months)			
		Daily usage			
		Up to 6 hours	6 to 12 hours	12 to 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	3
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2

**Table 2:** Frequency of grease risk control vs average daily grease accumulation

<b>Frequency of Control Clean</b>	<b>Daily Micron Average Accumulation Range</b>
Twice weekly	28.7 upwards
Weekly cleaning	14.4 to 28.6
Every 2 weeks	9.6 to 14.3
Every 3 weeks	6.7 to 9.5
Monthly	4.8 to 6.6
Every 6 weeks	3.3 to 4.7
Every 2 months	2.2 to 3.2
Quarterly	1.7 to 2.1
Every 4 months	1.1 to 1.6
Every 6 months	0.6 to 1.0
Annually	0.5 or less

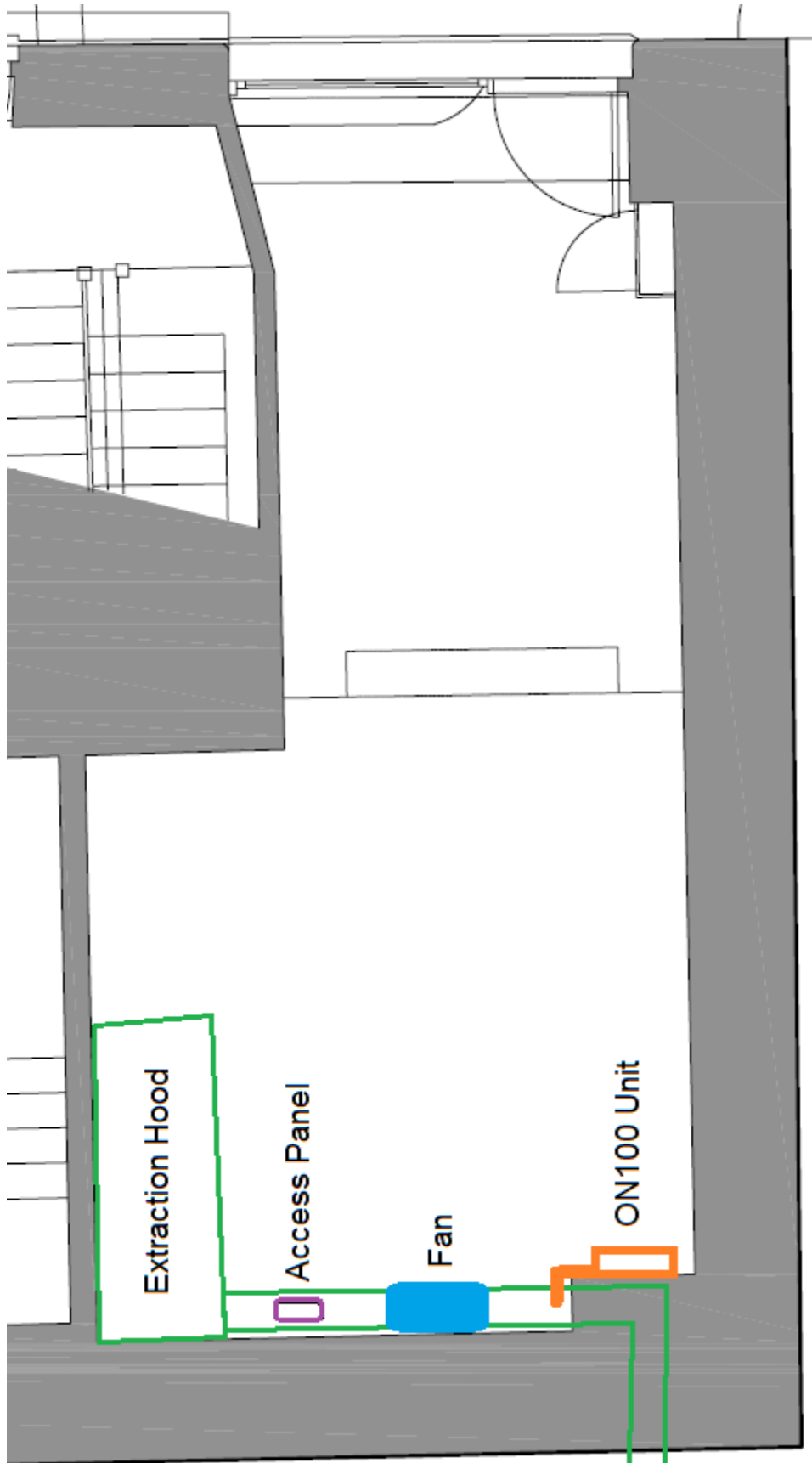
**Table 3:** Surface grease deposits

<b>Wet Film Thickness Test Measurement</b>	<b>Recommended Action</b>
200µm as a mean across the system	Complete cleaning required
Any single measurement above 500µm	Urgent local cleaning required

## MAINTENANCE SCHEDULE

Daily usage	6 to 12 hours
Perceived level of grease production	Medium
Current cleaning frequency	New system without accurate historical levels of grease. Based on size of operation and style of cooking table 1 indicates a cleaning frequency of 6-month intervals. However, during first year of operation this will be every 3 months whilst data on levels of grease is gathered.
Description of system layout	1 canopy on the ground floor. Ductwork runs from canopy to the fan unit (all accessible). From the fan the ductwork runs to the exit point to the exterior of the building where it then runs up the riser to the outlet point.
Odour abatement system	Purified Air ON100 Odour Control Unit
Odour abatement system maintenance	Regular dosing with ELIMINODOR cleaning product
Comments	Extraction system from the fan to the outlet point to be cleaned on a 6-month basis with a review to annual basis after first year of operation.

**SYSTEM DIAGRAM:  
Interior**



**Exterior (riser):**

