



Active

Hygiene & Pest Control Services

HVCA

A division of the Lanes Group Plc

Kitchen Duct Cleaning- The HVCA Standards

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Active Hygiene Services**



Association for Public Service Excellence

Who Are We?

Specialists in Kitchen Cleaning with over 30
Years experience

Members of the HVCA

Part of Lanes Group Plc



Duct Cleaning

Problems caused by unclean ducts can include:

- Fire Hazard
- Vermin Problems
- Mechanical Defects
- Poor Air Quality
- Odour

Why have ducts cleaned?

- Health and Safety of your employees
- Insurance companies
- To conform with the Fire Regulatory Reform Act
- To conform with HVCA guidelines



Legal Requirements

The Fire Regulatory Reform Act (Fire Safety Order) 2005, implemented October 2006.

The “responsible person” must carry out their own fire risk assessment on the kitchen, to include the grease extract ventilation system.’

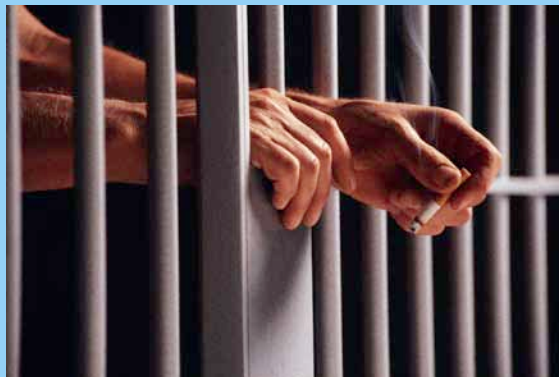
This act puts the onus on the ‘responsible person’ to ensure safety but...

Who is The Responsible Person???



Failure To Comply

- Any person guilty of an offence under paragraph 1(a) to (d) and (2) (h) is **LIABLE**
 - a) On summary conviction to a fine not exceeding the statutory maximum or,
 - b) On conviction on indictment to a fine or imprisonment for a term not exceeding two years or both!



Assessing The Risk

- Frequency of Kitchen Use
- Survey of Extraction System (including access points)
- Photographic Evidence
- Remedial Action and Recommendations
- Eliminating the *Risk* via professional kitchen extraction cleaning
- HVCA standards



Your Insurer

- Commercial Insurance policies will stipulate a minimum frequency of duct cleaning
- Conducted by a specialist contractor to TR/19 standards, as set out by the HVCA
- System cleaned from canopy to atmosphere
- Certificate of cleaning and inspection



Aviva (Norwich Union) state on their commercial property policy:

“Kitchen extract ductwork needs to be inspected internally to check on the build up of grease deposits and cleaned annually as a minimum, although the exact frequency will depend on the level of usage of the cooking equipment.”



HVCA

Heating Ventilation Contractors' Association

- Set Professional Industry Standards and Guide to Good Practice
- TR/19 Internal Cleanliness of ventilation systems

*As a minimum requirement HVCA recommends all ducts need to be cleaned at least once a year



Frequency of Kitchen Duct Cleaning

- Heavy Use – every 3 months
- Moderate Use – every 6 months
- Light Use – every 12 months

The above are guidelines only



Establish this by means of system testing
via a Wet Film Thickness Test

The level of cleanliness is that no single
measurement should exceed 50
microns

How do we measure it?

Methods of Cleaning

1. Manual Methods
2. Chemical Methods
3. Mechanical Methods
4. Combination of all three



Access Panels

Where practical, access panels should be installed at regular intervals to enable cleaning from canopy to atmosphere. Sometimes invasive building procedures may be required to access the ducting.



Contractors should provide...

- Pre and post clean measurements
- Before and after photographs
- Audit report on condition of duct work and future requirements
- Schematic diagram
- Certificate of Cleaning and Inspection
- Safe System of Work



All compiled into a site procedure folder



Feedback and Questions?

