

COMMERCIAL KITCHEN EXTRACTION SYSTEM CLEANING

Service Information





KITCHEN EXTRACTOR FAN CLEANING IS A CRUCIAL PART OF MAINTAINING A COMMERCIAL KITCHEN.

IT IS OFTEN OVERLOOKED AS THE EXTRACTION SYSTEM IS HIDDEN AND NOT EASILY ACCESSIBLE TO EMPLOYEES.

THE EXTRACTION SYSTEM NEEDS REGULAR CLEANING TO ENSURE EFFICIENCY AS PER SANS 1850:2012 STANDARDS.

THIS CAN BE DONE BY A CERTIFIED THIRD PARTY DUE TO THE INACCESSIBLE NATURE OF THE SYSTEM.

MACNAM CATERBAKE CC ARE ABLE TO PROVIDE YOU WITH EXPERIENCED PROFESSIONALS WHO CAN ASSIST WITH YOUR CLEANING REQUIREMENTS AND ENSURE THAT YOUR KITCHEN REMAINS HYGIENIC AT ALL TIMES.

KITCHEN EXTRACTION SYSTEM CLEANING IS MADE UP OF THE FOLLOWING COMPONENTS:

- CANOPY CLEAN (INTERIOR AND EXTERIOR)
- FILTER CLEANING AND REPAIRS
- EXTRACTION DUCTING CLEANING
- ACCESS PANELS (WHEN REQUIRED)



Why is Kitchen Extraction System Cleaning so important and how often is it required?

You need air – a fire needs oxygen, or it will go out. And you need a spark – a source of ignition to set it off.

In your kitchen extraction system and ducting you have all three. You have a buildup of oil and grease from the canopy all the way through the duct. Then you have the air from the fan. Finally, you have flames from the cookers down in the kitchen.

Since you can't stop cooking and you must have air extraction, the only thing you can do to help prevent a fire is to clean the Kitchen Extraction System on a regular basis to prevent buildup. This involves Canopy Cleaning, Filter Cleaning, Fan Cleaning and Duct Cleaning throughout the building.

Failure to carry out regular Kitchen Extraction System Cleaning presents a significant risk to your business. Firstly, a fire could result in your business having to close for weeks while repairs take place. Secondly, your fire insurance could be invalidated if you cannot demonstrate that Kitchen Extraction System Cleaning was carried out. Should you be unfortunate enough to have a fire the last thing you want is for your insurance company to refuse a payout because they can point to a clause in your policy which says you have to get it cleaned regularly.

Apart from the fire risk, a dirty Kitchen Extraction System poses a significant health risk as well. Deposits of oil and grease can harbor bacterial growth, which pose a contamination risk for food, as well as a general health risk for staff and customers. All your efforts at maintaining scrupulous food hygiene standards are wasted if there is a constant source of airborne bacteria close by.

Finally, your kitchen extract system will be included as part of any general Health and Safety inspections, which can result in closure or other enforcements.

Apart from Kitchen Extraction Cleaning being a physically difficult job, there is one overriding reason for using a professional service – and that is to obtain adequate proof of cleaning which will be accepted by an insurance company. As well as a certificate, insurance companies want to see physical evidence of cleaning which is properly dated and documented. A third-party professional cleaning service can provide this evidence in a form which insurance companies will accept – as well as giving you peace of mind that a major source of business risk has been properly dealt with.



Frequency of Kitchen Extract Cleaning

In accordance with SANS 1850: 2012 Clause 12.3.1:

12.3.1 Canopy, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to bare metal at **minimum intervals of six months.**

Certification

Upon completion of the cleaning of the Kitchen Extraction System and in accordance with SANS 185:2012 Clause 12.3.3:

12.3.3 After cleaning has been completed, the cleaning contractor shall:

12.3.3.1 place or display, within the kitchen area, a certificate that indicates the date on which the cleaning was done and the name of the servicing company. It shall also indicate areas that were not cleaned.

12.3.3.2 provide a report containing the following:

- The system(s) cleaned
- Pre-clean measurements (as per System Testing)
- Post-clean measurements
- Photographic records*
- Additional works carried out (if any)
- MSDS for any chemicals used*
- Recommendations for future cleaning requirements
- Observations on the condition of the duct-work system
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A sketch or schematic of the system indicating access panel and testing locations and highlighting any uncleaned areas with a written explanation as to why the area could not be accessed/cleaned.

A full and detailed report will be issued as well as a certificate confirming the work carried out as well as the date for the next clean.



Certificate Example.



CERTIFICATE OF COMPLETION

Customer Name

Street Address, Windhoek, Namibia
Certificate Number: 12345678

This system has been chemically cleaned according to regulation SANS 1850:2014 ed 2 specifications and includes:

1. Canopy & Filters.
2. Internal and External Ducting where accessible
3. Fan / Motor.
4. Weather Cowl.
5. Roof Sheetting.

27 October 2022

Date Completed



Francois Opperman
Supervisor

NOTABLE ITEMS TO REPORT:

Here all notes will be indicated if some of the system could not be cleaned, or equipment that needs replacement.

Date Expires: 27 April 2023