



Post Clean Verification Report

Customer	Mr Qureshi – Ref 00125
Customer Address:	168c Whitley Wood Rd RG2 8LQ
Customer Contact:	Mr Qureshi
Telephone No:	07828 927826
Site Address:	As Above
Pre Agreement with Client:	Yes – Replace Speed Controller, Install 2 access doors
Data of Assessment:	24/04/25
Date of Previous Clean:	Unknown

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Section 1: Preface

Pro Clean Account Manager	Ali Shoukat
Account Manager Telephone No:	07481073864
Pro Clean Address:	Union House, Union Street, Coventry
Pro Clean Email Address:	info@procleanfansandcanopies.co.uk
Data of Assessment:	24/04/25
Proposed Next Clean Frequency:	Every 12 months 24/04/26

Section 2: Introduction

Kitchen Extract Cleaning Standards

Extract from **TR19® Grease Specification - Section 8 - Table 6: Surface Grease Deposit Limits** sets out guideline maximum levels of grease deposit and actions recommended. The actual recommended action timing will depend on the rate of accumulation, the risk vulnerability of the system and site and any particular conditions imposed by the property insurers.

Table 3:

Table 6: Wet Film Thickness Test Measurement	Recommended Action
200µm as a mean across the system	Complete cleaning required
Any single measurement above 500µm	Urgent local cleaning required (notes 4 & 5)

Notes to Table 3:

1. The deposit limits refer to the degree of grease deposition within the ductwork consistent with good practice. Other factors such as cooking methods, cuisine, potential ignition sources, and other combustible debris will affect the risk of fire.
2. The mean measurement is calculated by dividing the total of the test results by the number of testing locations.
3. The second category of any single measurement above 500µm is provided to cater for local “hot spots” which should be cleaned even where the whole system does not require complete cleaning. Examples might be immediately local to a canopy or at a fan.
4. The extent of urgent local cleaning required by the presence of grease deposits above 500µm shall be subject to reasonable appreciation of the extent of fouling and risk posed.
5. The surface grease deposits limit should not be confused with the level set for post-clean verification which is far more stringent. (See section 6).
6. Where remote cleaning methods have been used in areas where WFTT measurements would not be possible, then visual assessment shall be used and that this would be achieved by remote camera or video support

Section 3 Frequency of Cleaning:

(TR19® – Grease Specification for Fire Risk Management of Grease Accumulation within Kitchen Extraction Systems)

Frequency of cleaning - control of grease and fire risk

Unless recommended otherwise in a fire risk assessment undertaken by the client's responsible person, all operational grease extract ductwork systems will usually require cleaning annually as a minimum.

Specific cleaning intervals stated by landlords, system designers or insurers should be identified by the owner/operator and notified to the cleaning and maintenance contractor.

Conditions and warranties within commercial liability/property insurance policies, should stipulate minimum cleaning frequencies for grease extract ductwork systems. However, some insurance contracts may require a higher frequency of cleaning than recommended in TR19®. Failure to comply with such requirements may invalidate the property insurance policy.

The frequency of cleaning should be sufficient to ensure that grease deposit limits of 200µm, as a mean across the system, are not exceeded.

Table 4 will assist in establishing the initial cleaning frequency for the system in the absence of data on the historical pre-clean grease thickness levels and duration of days between each set of grease thickness readings.

Table 4 Initial Clean Frequency Calculator.

Perceived level of grease production	Typical example	Cleaning intervals (months) Daily usage			
		Up to 6 hours	6–12 hours	12–16 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

All cleaning frequencies should be based upon accurate historical levels of grease accumulation to maintain grease deposit levels below 200 microns as a mean across the system.

5.6 In certain cases sections of ducting may accumulate grease levels over 500 microns, often referred to as 'hot spots' or 'high points'. Such areas should be cleaned urgently with the caveat that the extent of fouling at 500 microns and the level of risk posed should be considered. For example,

500 microns within the canopy plenum, immediately above the heat source would be a far higher risk than a small high point on a turning vane many meters away from the heat source. Interim cleaning of such high point areas should be introduced to the full system cleaning schedule where it is agreed that this is required to control the risk of high point grease level accumulation.

5.7 In the absence of data for historic grease deposit levels, such as a newly installed systems, time-and-usage-based methods can be used to estimate required initial cleaning frequency (see Table 4). Pre-cleaning micron readings and time periods between cleaning should be taken to accurately determine ongoing cleaning frequency so that grease levels are maintained below 200 microns as a mean across the system.

Should you require any evidence or substantiating information on any of the above, please do not hesitate to speak to your individual Account Manager, or contact us via one of the following means:

07481 073864

info@procleanfansandcanopies.co.uk

www.procleanfansandcanopies.co.uk

Section 4: Executive Summary

The extraction system was found to be in good condition with low levels of grease throughout the system. The system was made up of a canopy, ducting and one extraction fans. The fan was connected to the ducting going up the side of the building. The canopy was approximately 2metres in length with one duct hole. The ducting ran along the side of the building for approximately 5 metres.

To ensure proper cleaning it was agreed with the client that we would need to install 2 access doors across the ducting. The fan was removed from the ducting to be cleaned and to ensure grease could be removed. Upon initial inspection it was found that there was a thin layer of grease across the system ranging from 200 microns to 450 microns with majority of the grease in the canopy and the fan. The average measurement across the system is 290 microns.

Given that we were able to install access panels and had access to the complete system, the extraction system was successfully cleaned and the average grease thickness reduced to well below 50 microns, ensuring compliance with industry standards. The cleaning was done using a combination of scrapers, cleaning chemical, rotary rods and scourers.

As there was no evidence of when the system was cleaned previously or details around historical grease accumulation levels, I referred to table 4 to calculate when the next clean will be required.. Using this information a recommendation to the customer was made to have the system cleaned every 12 months. The kitchen size was approximately 3mx3.5m in size.

We also replaced the customer's existing speed controller with a more modern 6-amp model. This new controller allows the user to adjust the fan speed across 10 levels, offering significantly greater control compared to the previous unit.

Following the clean, we tested the kitchen extraction system's suction, which is now performing well above the required standard. This ensures effective fume extraction and contributes to maintaining a healthy kitchen environment.

The job included cleaning the canopy, grease filters, fan unit and all accessible associated ductwork completed up to BESA® TR19 Grease

Section 5: Description of System

Has the complete system been fully cleaned? (Including canopy, ductwork, fan, discharge):	Canopy – Yes Fan – Yes Ducting – Yes
If NO to above, reason why and ways to achieve system full clean:	In order for the ducting to be completely cleaned there was a requirement for multiple access doors which were installed. 2 were installed
Do additional access doors need to be fitted? (Yes/No, if yes what size & how many)	
Current Cleaning Frequency:	Unknown
Recommended new frequency of cleaning? (Based on micron readings)	12 months

No. of Canopies:	1
Canopy Size (Length & Width):	Approx 2m x 1.2m
Canopy Visual Condition:	Good
No of Filters:	3
Filter Type:	Normal
Filter Condition:	Good
Ductwork Type:	Spiral
Ductwork Condition:	Very Good
Fan Condition & Accessibility:	Very Good

Section 6: Pre & Post-clean Wet Film Thickness Test Results

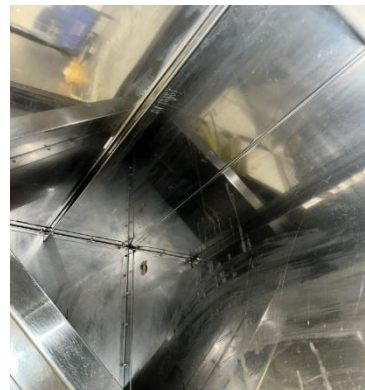
	Test Location	Pre-Clean Wet Film Thickness in microns	Post-Clean Wet Film Thickness in microns
1	Canopy / extract plenum (WFTT 1)	400	<50
2	Duct, 1M from canopy (WFTT 2)	250	<50
3	Duct, 3M from canopy (WFTT 3)	225	<50
4	Duct, midway between canopy and fan (WFTT 4)	200	<50
5	Duct, upstream of fan (WFTT 5)	200	<50
6	Fan 1 inside canopy (WFTT 6)	450	<50
7	Average	290	<50

Section 7: Photographic Evidence

Fan: Upon inspection, there was 1 extraction fans in good condition, with a lower layer of dry grease. A performance test confirmed that the fan was operating at optimal speed. After a thorough cleaning to remove the grease, the fans were restored to their original condition.



Canopy: the canopy was assessed and found to be in good condition, similar to the previously mentioned extract fan, with low levels of wet and dry grease. After our service, a post-cleaning evaluation confirmed that the canopy has been cleaned in accordance with TR19 industry standards for cleanliness and maintenance.

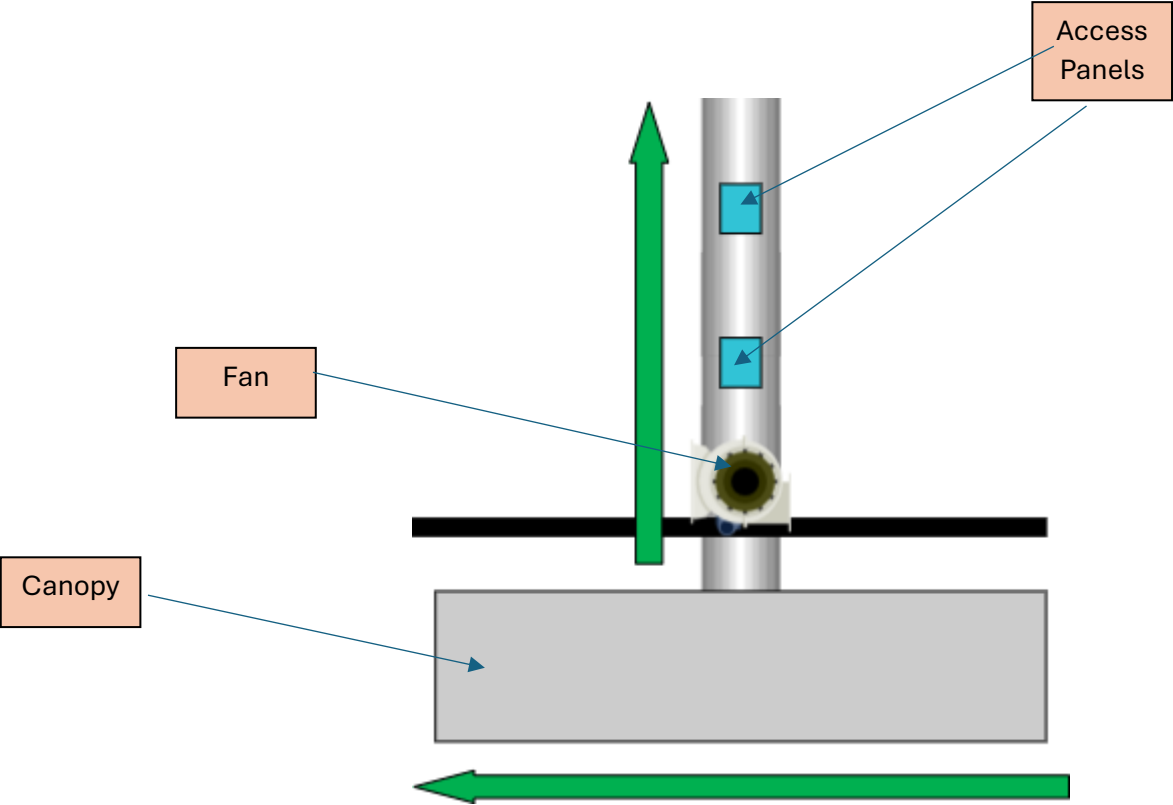


Ducting: In addition to the fan and canopy, the ducting was inspected and found to be in good condition. To ensure a thorough deep clean, certain sections of the ducting had access panels installed, allowing for effective removal of grease. The team successfully cleaned the ducting,



Section 8: Schematic Drawing

All areas marked green were cleaned:



Section 9: Certificate

TR19[®] Grease 
TR19[®] Compliant

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Fans & Canopies

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CERTIFICATE

This certificate confirms that the following extraction system has been inspected and de-greased in accordance with:

☒

TR19

☐

Other Standard

Pro Clean engineers had carried out this practice

Advisory Note Issued

Y

N

 Advisory Note No.

NA

Work Carried Out At:

168c Whitley Wood Rd RG2 8LQ

Todays Date:

24/04/25

Ali Shoukat



23/04/26

Pro Clean Engineer

Valid Until

Union House, 111 New Union Street, Coventry, CV1 2NT
Tel: 07481073864

