



Red Dog Restaurant  
 66 Bold Street  
 Liverpool  
 L1

UK Services  
 18 – 20 Menta Business Park  
 Holland's Road  
 Suffolk, CB9 8PU

**Start Date – 7<sup>th</sup> November**

**Work Completed – 9<sup>th</sup> November**

**Work Area**

**Description Works / Summary**

**Roof**

10m ductwork

1 x Extraction Fan

**Kitchen / Restaurant**

10m canopy

**Riser**

30m internal riser

**Riser from canopy to Header**

4m risers

**Baffles**

13 x baffles and mesh filters

**Cleaning Methods**

Hand Clean using scourers, hand held pressure pump, wet vacuum and micro fibre cloths.

**Chemicals Used**

Sodium hydroxide and Ubik 2000 degreaser.

**Permit Required**

No

**Safety Requirements and Equipment**

Escape plan when entering ductwork

Respirators

Safety glasses

Gloves

Coveralls

**Qualifications Required**

Confined Space Training

COSHH

BSEN 15780

**TR19 Regulations Table**

**Required Cleaning Schedule**

	<b>Up to 6 Hours</b>	<b>6-12 Hours</b>	<b>12-16 Hours</b>
<b>Low</b>	EVERY 12 MONTHS	EVERY 6 MONTHS	EVERY 4 MONTHS
<b>Medium</b>	EVERY 12 MONTHS	EVERY 4 MONTHS	EVERY 3 MONTHS
<b>High</b>	EVERY 6 MONTHS	EVERY 3 MONTHS	EVERY 2 MONTHS
	<b>Up to 6 Hours</b>	<b>6-12 Hours</b>	<b>12-16 Hours</b>

**Description of works**

**Roof Area and Fan**

We left Suffolk at 3am and arrived at the Restaurant 8.30am, the Chefs kindly held off cooking until 10.30am so that we may clean fan, the Chefs and Management were very accommodating. We started by opening the 2 large access panels either side of the fan, we noticed there was high levels of liquid grease contamination on the floor of the fan housing, we were unable to take micron levels because it had not yet solidified however we were able to take micron levels from the side of the fan housing. Micron levels were low to medium, micron readings levels were as follow; Door – 330 microns, Side walls 330 to 550. These levels indicate an immediate clean, the levels were a little higher than the last clean, however the adjoining ductwork have low micron readings which is a good sign. We started by scraping grease from walls, ceiling and floor of housing, once complete we sprayed the housing with a sodium hydroxide solution, once the chemical had broken down contamination we used scourers, hand held pressure washer in conjunction with Ubik 2000 degreaser to remove all contamination, results were very good and micron readings were "0" after clean.

There are 2 panels within the roof area in which to access the top of internal riser, we have labelled these roof access one and roof access 2, the walls of the ductwork had low levels of contamination which indicates the cleaning schedule put in place is working well. We started from access 1 at the top of riser, we start by spraying a sodium hydroxide solution on the walls of riser, this solution breaks down the grease contamination in turn the grease runs down to the next level where the process is repeated, once this stage is complete we start from the top again using Ubik 2000 degreaser in conjunction with micro fibre cloths remove all contamination until bear metal. Scourers maybe used to remove excess grease or staining; the excess fluid is collected and removed from site using spill kits. Results were very good. There are 4 internal access panels within the internal Riser, 2 access panels within the roof area which enables us to clean riser.

**Control Panel**

**Office**



The control panel for the extraction system is in the office; Zsolt (GM) was very accommodating and allowed us to have his keys so that we may isolate the fan when cleaning.

**Control Panel**

**Office**



Fan switch, once off placed a sign over control panel so nobody would switch fan back while working.

**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean / During Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Post Clean**



**Post Clean**



Roof Access 1



Top of Riser

We can access the top of the riser from this point.

Pre Clean



Post Clean



Pre Clean



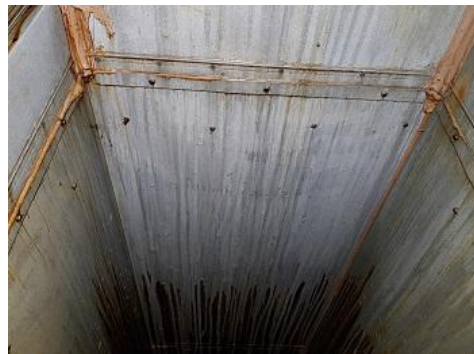
Post Clean



During Clean



During Clean



Pre Clean



Post Clean



Pre Clean



Post Clean



Pre Clean



Post Clean



Pre Clean



Post Clean / During Clean



**Pre Clean**



**Post Clean**



**During Clean**



**During Clean**



**During Clean**



**During Clean**



**During Clean**



**Cleaning Process**

There are 4 internal access panels and 2 on the roof in which to clean internal riser, you can see how the chemical breaks the grease and runs down the riser, the process is repeated as many as required to achieve TR19 standards.

**Chemical breaking down the grease contamination.**

**Description of works**

**Header**

There is approximately 10m of header above canopy and another 5m of adjoining ductwork that continues to the Riser. Before you can access the header you must first remove all the furniture which is fitted within the top floor of restaurant. As you will see by the photographic evidence, there are 4 access panel in which to clean Header, one access panel on left side so that you can climb in to access bottom of Riser and top of Header, then another door to the right side of far wall in which to clean Header above the smokers. A total of 6 access points are available, **access is very good for the whole of the restaurant.** We coated all areas of ductwork with sodium hydroxide solution then used an Ubik 2000 degreaser in conjunction with a pressure washer to clean all areas of ductwork to TR19 standards. It is a little difficult to access the small risers from canopy to header.

**Furniture**

**Furniture**



**Access Points to Header**



- Access to Bottom of Riser and Top Header
- Access Panel 1 to Header
- Access Panel 2 to Header
- Access Panel 3 to Header
- Access Panel 4 to Header
- Access Panel 5 to Header above Riser is behind door.

**Pre Clean**

**Post Clean**





**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean / During Clean**



**Pre Clean**



**Post Clean**



**During Clean**



**Cleaning Process**

Once sprayed or coated with sodium hydroxide the grease and carbon contamination starts to break down, we then use scourers, micro fibre cloths in conjunction with Ubik 2000 degreaser to remove all contamination.

Pre Clean



Post Clean



Pre Clean



Post Clean



Pre Clean



During Clean



**Description of works**

**Canopy and Baffles**

**Please thank the staff, the baffles and mesh filters were in a very good condition, they have put in place a very good and effective cleaning regime.** We removed baffles and mesh filters, coated the mesh filters with sodium hydroxide, once chemical had broken down grease we sprayed with Ubik 2000 degreaser then soaked both the baffles and filters in hot soapy water. We removed and cleaned using scourers and micro fibre cloths, results were very good. The canopy above the smoker had high levels of contamination as you will see by the photographic evidence; this is to be expected with the smoker working 24/7.

The fryer and hotplate side of the canopy had medium to high levels of contamination; however the grills and Ansell system had very high levels of both carbon and grease contamination. We first scraped a majority of the contamination from the grills and Ansell system before using a paint brush to apply a concentrated sodium hydroxide. Once chemical had broken down grease and carbon we used small wire brushes to remove

contamination, once complete we spray the canopy with Ubik 2000 degreaser then removed all the contamination. **Results were very good and "0" microns were recorded after clean.**

**Pre Clean**



**Post Clean**



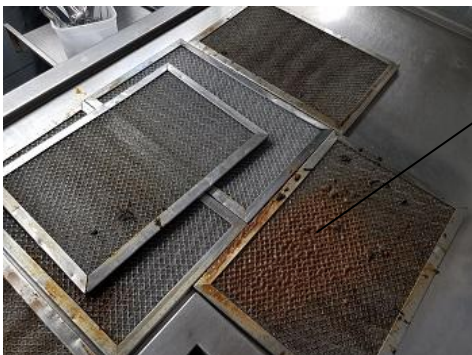
**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**

As you can see there were a few bad mesh filters however the Kitchen Staff / Manager have been doing a very good job of cleaning baffles and mesh filters.



Before cleaning we covered to protect equipment.

**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean / NEW**



**Post Clean**



**Pre Clean / NEW**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Pre Clean**



**Post Clean**



**Grease Traps**



**Empty After shift**

The grease traps need to be emptied after each day by staff, you will see the build in the photographic evidence to the left that they are full.



Professional Extraction and Ductwork Maintenance  
18 – 20 Menta Business Park,  
Holland's Road, Suffolk,  
CB9 8PU

Should you have any questions with regards to the report or about the works undertaken please do not hesitate to contact us at UK Services.

Kind regards

UK Services