

How often should I clean?

The frequency of cleaning should be sufficiently frequent that grease deposit limits are not exceeded. In the absence of data on measured levels of cleanliness, time-and-usage-based methods are often used to estimate required cleaning frequency (see table below). Pre-cleaning micron readings should be taken to enable cleaning frequency to be confirmed as suitable or adjusted accordingly.

Quick Guide 2: Kitchen Grease Extract Systems; Appendix G (Taken from B&ES (Second Edition) Guide to Good Practice TR19: 'Cleanliness of Ventilation Systems' (2013)) provides recommended service frequencies based on usage.

Perceived levels of grease production	Typical examples	Cleaning intervals (months)				Inspection and testing		
		Daily usage				Maximum inspection interval (months)	Routine testing	Post-clean testing
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	6*	200 µm as a mean across the system = complete cleaning required Any single measurement above 500 µm = Urgent local cleaning required	No single measurement should exceed 50 µm
Medium	Moderate production of grease laden aerosols during normal daily food production operations	12	6	4	3	6*		
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2	6*		

Notes to Quick Guide 2

1. Commercial liability/property insurance policies invariably contain conditions and warranties that stipulate a minimum cleaning frequency for grease extract ductwork systems under the insurance which can be a higher frequency of cleaning than TR/19 recommendations. Failure to comply with such requirements will invalidate the building insurance policy.
2. The canopy and canopy/extract plenum is an area of higher fire risk and consideration should be given to more frequent cleaning in accordance with insurers' requirements.

To verify frequency of cleaning, it is recommended that inspections be carried out at regular intervals depending on the type and duration of cooking undertaken, this may be as frequent as monthly, for high- risk systems (refer to FPA RC44 for guidance) but not exceeding 6 months for all other systems