



Air Conditioning, Extracting and Kitchen Duct Cleaning

“We are what we breathe”

One of the buzz words of society these days is “you are what you eat” however you can live for weeks without food but only a few minutes without air, so it is possibly more relevant to suggest that ‘you are what you breathe’ is equally or more important. If the ductwork carrying the air that you breathe is contaminated with dirt, dust, bacteria, viruses and other undesirable contaminants it is reasonable to suggest that you will also breathe in these contaminants.

The Legal Perspective and Due Diligence

The workplace health, safety and welfare regulations 1992, stipulate in sections 5 and 6 that every confined space in which people spend their working time must be supplied with sufficient quality of fresh or purified air. Where environments have mechanical forms of ventilations (such as ductwork) these same regulations say that it must be maintained. Failure to comply with these directives means a breach of regulations. By appointing the fully qualified and insured Slime and Grime Limited, The one stop deep clean company to carry out these cleans, surveys and risk assessments, the Property Owner, Manager or end user is showing due diligence in the management of the cleanliness of the ductwork within their building or buildings.

Extracting Ductwork

“Extractor ductwork doesn’t need cleaning” – don’t you believe this, this ducting is sucking in all forms of contaminants that can block the extracting ductwork, this can also be a breeding ground for bacteria, viruses and many forms of contaminants, these areas can also become a major fire hazard if left unchecked and uncleaned.

Kitchen Extract Ductwork

There must be a ‘responsible person’ appointed to maintain a Fire Safety record who must be able to prove that provisions for Fire Safety and Prevention have been met, this is the order set out by the Fire Safety Order 2006. In many cases kitchen extractor ductwork penetrates deep into a building and the build up of grease is a real fire hazard and although the ‘responsible person’ will install fire extinguishers, fire doors and escapes, often the kitchen extractor ductwork is overlooked, sometimes with disastrous consequences.

The need for specialist cleaning of extractor systems will depend on the level of usage of the cooking equipment, types and quantity of cooking and other risk factors such as vulnerability of the system to ignition and of the building and its occupant/users to system fire, hygiene, vermin and mechanical hazards. Typical cleaning intervals are:

Heavy Use:	(12 – 16 hours per day)	3 Monthly
Moderate Use:	(6 – 12 hours per day)	6 Monthly
Light Use:	(2 – 6 hours per day)	12 Monthly

By appointing Slime and Grime Limited, The one stop deep clean company you have already shown Due Diligence in that you have appointed a fully trained and qualified company who are fully insured and health and safety compliant.

Slime and Grime Limited, The one stop deep clean company are also qualified to certify their work, which may result in reduced insurance premiums for the Client.

For further information about any of our services or for a **FREE quotation** visit www.slimeandgrimecleaning.co.uk or call today **0845 604 3452**

