



Insurers clamp down on kitchen grease fires

In nine out of 10 fires linked to catering facilities, grease deposits in grease extracts have ignited, which makes fires more widespread and destructive.

There has been a spate of fires in commercial kitchens recently, and I am shocked by how many establishments still don't prioritise grease extract cleaning. The costs of not doing so in terms of business disruption, damage to reputation, danger to the public and staff, not to mention the

legal implications can be substantial.

Fire authorities believe grease extracts linked to catering facilities are the greatest risk to the safety of building occupants. Indeed, grease deposits in extract systems must be removed for compliance with the Fire Safety Order. Should a fire occur in grease extract ductwork where there has been compliance failure and a fatality arises, the 'responsible person' could face criminal prosecution.

In addition, UK property insurers such

as Aviva, Zurich, Liverpool Victoria and Axa are now demanding kitchen grease extract ventilation ductwork be 'cleaned in its entirety' to comply with policy warranties. We are frequently asked to provide expert witness services in court cases dealing with disputed cases involving fires in grease extract systems.

Failure to clean ductwork could lead to financial implications in the event of a fire.
Richard Norman, managing director, Indepth Hygiene