



Richard Norman

# the VIEW

## PAYING ATTENTION TO FIRE RISK MANAGEMENT

In nine out of ten fires linked to catering facilities, un-cleaned grease deposits in grease extract ducting have ignited to make fires more widespread and destructive.

The evidence that grease deposits in extract ventilation systems present serious

Ireland.

The Fire Safety Order requires that 'a person who has some level of control in the premises must take reasonable steps to reduce the risk from fire'. Should a fire occur in grease extract ductwork where there has been compliance failure and a

every six months and for light usage – two to six hours a day - cleaning is required every 12 months. However grease build-up can also be affected by the nature of cooking and fuel being used. Where cooking processes involve fat frying or wood/charcoal burning, cleaning may need to be more frequent.

In any event, regardless of usage most property insurers require grease extracts to be cleaned every six months or annually at an absolute minimum, but we are seeing an increasing number of insurers requiring as many as four ductwork cleans per annum under their policies.

Restaurateurs also need to pay attention to fire risk management; if it is not done in-house, it is essential to ensure the company it is out sourced to is accredited by the Fire Protection Agency (FPA), Institute of Fire Engineers (IFE) or the National Examination Board in Occupational Safety and Health (NEBOSH); Richard Norman works for Indepth Hygiene Services which has over 30 years experience working with blue chip companies and leading Government organisations. All services are carried out with full legal and health and safety compliance.

The services it provides include everything from duct cleaning and hospital ventilation cleaning. ●

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fire hazards is compelling, but many establishments are still not prioritising grease extract cleaning.

Clearly kitchen fires can cause serious disruption to business; it can take six months to recover from a fire, but many businesses do not recover and never re-open at all.

Reputations are damaged and staff and customers may be injured (or worse). But there are also significant legal implications.

Grease deposits in extract ventilation systems must be removed for compliance with the Regulatory Reform (Fire Safety) Order 2005 England and Wales, and similar legislation in Scotland and Northern

fatality arises, the 'responsible person' could be facing criminal prosecution.

In addition to the requirements of the Fire Safety Order, UK property insurers, including major providers 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.

The frequency of grease extraction systems is normally determined by usage. The industry standard TR/19 from B&ES states, for heavy use - around 12-16 hours a day – the system should be cleaned every three months. For moderate use - 6-12 hours a day - systems should be cleaned