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FIRE PROTECTION
www.hospital-bulletin.co.uk

What do fire authorities think is the greatest risk to safety of building occupants? The grease extract ventilation system linked to catering facilities according to a survey of fire officers. They state “in 9 out of 10 fires linked to catering facilities, un-cleaned grease deposits in the extract ducting have ignited to make fires more widespread and destructive.” Grease extract systems are often overlooked because the ducting from the kitchen canopy is typically unseen. Until a fire occurs, there are seldom danger signs.

But the Fire Safety Order requires those responsible for

Don't risk your catering facility becoming a fire statistic



Order has real teeth, the 'responsible person' can be prosecuted for failing to fulfil his responsibilities to protect building occupants and, in the event of death or injury resulting from a fire, be subject to criminal prosecution.

There is also the question of property insurance warranties, particularly in the case of grease extracts, are now demanding kitchen grease

extract ventilation ductwork be 'cleaned in its entirety' to comply with policy warranties. Most property insurers require grease extracts to be cleaned every six months and annually at an absolute minimum. However, we are seeing an increasing number of insurers requiring as many as four ductwork cleans per annum under their policies.

For safety and compliance, grease extract systems must be inspected and cleaned regularly.

For further information visit www.indepthhygiene.co.uk

ENQUIRY NO. 250