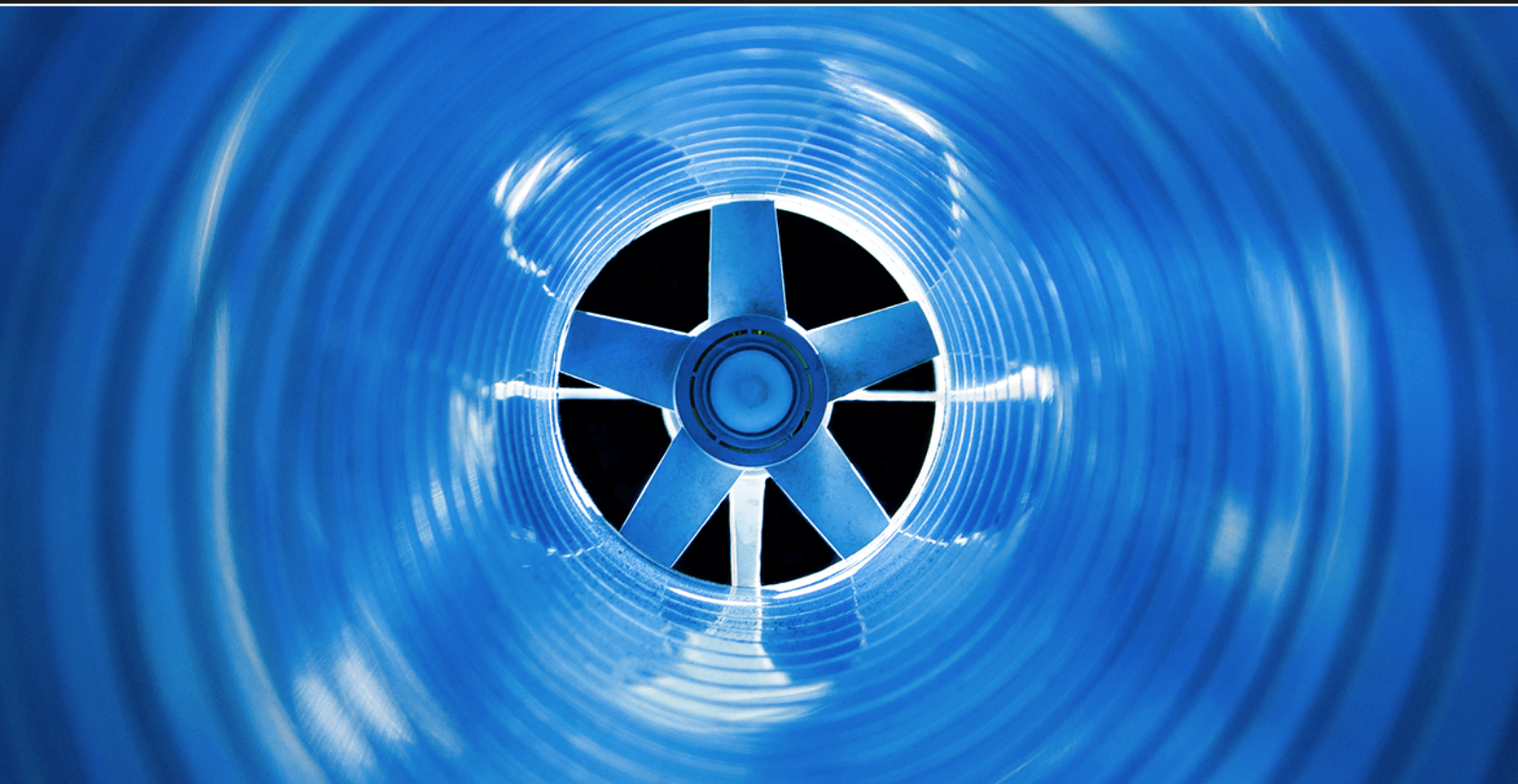




Post-Clean Verification Report

KFC Linaker : BEDHAMPTON : LARCHWOOD AVENUE

Certified and completed in accordance with guidance provided in
BESA TR19® Grease - Fire Risk Management of Grease Accumulation
within Kitchen Extraction Systems - First Edition 2019.
The Regulatory Reform (Fire Safety) Order 2005.

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Grease Extraction System Cleaning

Post Clean Verification Report Introduction

The main objective of this Post Clean Verification Report (PCVR) is to establish and confirm the conditions of the grease extract ventilation system, before and after cleaning, and to demonstrate strict compliance in accordance with the requirements of BESA TR19® Grease - Fire Risk Management of Grease Accumulation within Kitchen Extraction Systems.

These reports can be used as evidence to support an insurance claim and may help to demonstrate 'due diligence' has been exercised in the event of a serious fire incident.

This ensures that you have taken all reasonable precautions in reducing the fire risk as set out in The Regulatory Reform (Fire Safety) Order 2005, which states:

The Regulatory Reform (Fire Safety) Order 2005 places a duty of care on the building owner/occupier to take such general fire precautions as will ensure, so far as reasonably practical the safety of the building and safety of the people within it.

Section 17 of this Order deals with the maintenance of such systems to control the fire risk and that they are subject to a suitable system of maintenance and are maintained in an efficient state, in efficient working order and in good repair.

By removing the combustion load and ensuring the system is properly cleaned and compliant in accordance with current TR19® Grease recommendations, it has been found that average total High Risk Combustion Load Levels (HR-CLLs) can be significantly reduced by up to 83%.

Grease extraction systems must be regularly inspected and cleaned to identify the correct frequency of cleaning required based on TR19® Grease recommendations.

Site Information, Job Details & COSHH Data

Site Name:	KFC Linaker : BEDHAMPTON : LARCHWOOD AVENUE
Site Address:	Larchwood Avenue, Havant PO9 3BF
Site Number:	11056
Hours of Operation:	10:00 - 23:00
Date of Clean:	17/12/2025 - 18/12/2025
Team Leader on Site:	15.1 Vladislav Hlavcsa
Compliance Coordinator:	Emma Wilks
Client:	Linaker
Client Order Number:	PM0003492/042 & PM0003492/041/000
COSHH Data on Chemicals Used:	Ultraclean Degreaser (UN Number - UN1814)

System Conditions - Grease Measurement Results in Microns		
WFT Test Locations	Pre-Clean	Post-Clean
Canopy/extract plenum (WFTT 1)	≥210µm	≤50µm
Duct 1 metre from canopy (WFTT 2)	≥200µm	≤50µm
Duct 3 metres from canopy (WFTT 3)	≥190µm	≤50µm
Duct midway between canopy & fan (WFTT 4)	≥190µm	≤50µm
Duct upstream of fan (WFTT 5)	≥190µm	≤50µm
Fan (WFTT 6)	≥210µm	≤50µm
Discharge duct downstream of fan (WFTT 7)	≥200µm	≤50µm
Total Mean Average	≥198µm	≤50µm

Grease Deposit Thickness Limits	
Grease Thickness Test Results	Recommended Action
200µm as a mean across the system	Complete cleaning required
Any single measurement above 500µm	Urgent local cleaning required

Additional Information
N/A

BESA TR19® Grease (July 2019) Specification 'Section 5' states:

The frequency of cleaning should be sufficient to ensure that grease deposit limits of 200µm, as a mean across the system, are not exceeded.

In the absence of historic data for grease deposit levels, such as newly installed systems, time-and-usage-based methods can be used to estimate the required initial cleaning frequency (see Table 4). Pre-clean micron readings and time periods between cleaning should be taken to accurately determine the ongoing cleaning frequency so that grease levels are maintained below 200µm as a mean across the system.

Cleaning Frequency Assessment

To ensure the correct cleaning frequency is established, we will bring to your attention Tables 4 and 5 within TR19® Grease and inserted later in this report for your reference.

These guidelines provide an explanation for the frequency of controlled cleans in relation to daily usage and accumulation ranges.

Post Clean Information Summary

Is this an INITIAL clean or a REPEAT clean?	Repeat
Has the system been cleaned in its entirety?	Yes
Approximate percentage of system cleaned	100%
Approximate Length of Ductwork	30m
Current cleaning frequency	3 months
Recommended ongoing cleaning frequency	2 months

Pre-Agreement Information

Any pre-agreement with the client of a specific section or area that is not included to be cleaned, BESA TR19® Grease – Section 7.4

Pre agreement with a client of a specific section or area that is not to be cleaned - this is not applicable for this site. This system will be cleaned in its entirety, where safe access permits.

Sign Off Declaration

BESA TR19® Grease Specification, Section 7.3 states: The maintenance contractor's nominated responsible person on site shall be deemed to be the 'signing off' engineer and therefore holds the responsibility for clarifying the extent of the clean carried out. These individuals shall be qualified to a minimum of BESA GHT standard or equivalent.

Our Team Leaders are deemed the nominated 'responsible person' on-site on behalf of Carb'n-Off Limited.

'I the below signed, confirm that the information detailed within this report is accurate and that this system has been thoroughly cleaned, all in accordance with the requirements of BESA TR19® Grease (July 2019)'

Vladislav

Signed:



Team Leader On-Site:

15.1 Vladislav Hlavcsa

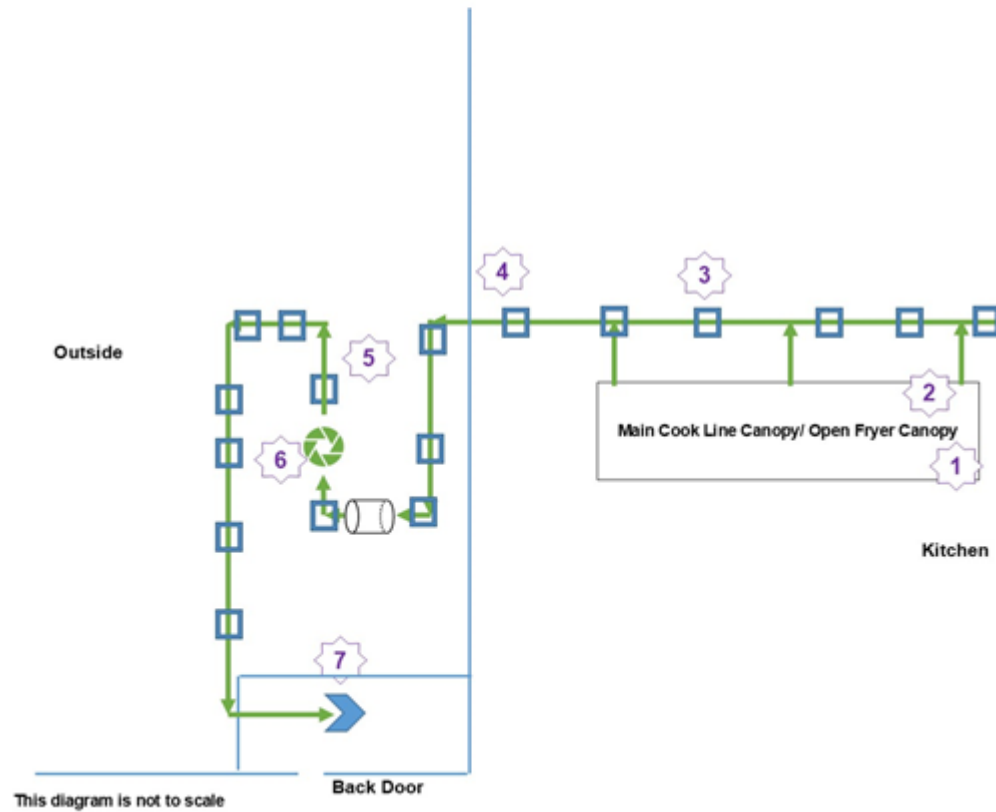
Schematic Diagram

Key:

	Ductwork section has been cleaned		Ductwork section has not been cleaned
	Ductwork section currently inaccessible and therefore has not been cleaned		
	Fan unit has been cleaned		Fan unit has not been cleaned
	Riser has been cleaned		Riser has not been cleaned
	Existing builders hatch		Proposed location for a new builders hatch
	Existing access door location		Proposed location for a new access door
	Existing access door is blocked/inaccessible		
	Flexible ductwork has been brushed		Flexible ductwork which cannot be cleaned
	Filters		Silencer/attenuator
	Turning Vanes		
	Line showing a wall/roof		
	Wet film thickness test locations		
	Point of discharge		

KFC – Bedhampton : Larchwood Avenue – 11056

Approx. Length of Ductwork
30m





PHOTOGRAPHIC EVIDENCE

System	Details
Type	Grease Extraction System
Identification	Main Cook Line, Open Fryer

Grease Extract – Main Cook Line – Canopy Filters

Pre-Clean



Post-Clean



Grease Extract – Main Cook Line – Canopy External

Pre-Clean



Post-Clean



Grease Extract – Main Cook Line – Canopy Internal Back**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Canopy Internal Left Side**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Canopy Spigot 1**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Ductwork 1

Pre-Clean



Post-Clean



Grease Extract – Main Cook Line – Ductwork 2

Pre-Clean



Post-Clean



Grease Extract – Main Cook Line – Ductwork 3**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Ductwork 4

Pre-Clean



Post-Clean



Grease Extract – Main Cook Line – Ductwork 5**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Ductwork 6**Pre-Clean****Post-Clean**

Grease Extract – Main Cook Line – Front Of Fan Unit

Pre-Clean



Post-Clean



Remedial Works – Main Cook Line – Access Door 1**Pre-Clean****Post-Clean**



COMPLIANCE DATA

Assessing system conditions, monitoring deposit levels and controlling their build up is essential to maintain hygiene standards and minimise fire risks in grease extract ventilation systems in accordance with the Building Engineering Services Association (BESA) specification TR19® Grease - Fire Risk Management of Grease Accumulation within Kitchen Extraction Systems standards of cleanliness requirements and should be considered an integral aspect of any cleaning and maintenance programme.

A visual assessment is the main method to verify the cleanliness of an extract system. The surface of the system should be visually clean.

Once a visual assessment has taken place, Wet Film Thickness Testing (WFTT) further confirms and verifies that TR19® standards of cleanliness have been achieved post clean.

WFTT is a technique that is used to accurately assess the level of grease and soft deposit build-up within ventilation ductwork.

This testing provides an objective, repeatable and quantifiable method of measuring the degree of grease deposit levels and supports the possible subjectivity of a visual inspection alone.

Subsequently these measurements will help to determine when and how frequently cleaning is required to keep your grease extract ventilation system safe and compliant.

Table 4 - Initial Clean Frequency Calculator					
Perceived level of grease production	Typical example	Cleaning intervals (months) Daily usage			
		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
Medium	Moderate production of grease laden aerosols during normal daily food production operations	12	6	4	3
High	Heavy, significant or continual production of grease laden aerosols during normal daily food production operations	6	3	3	2

Notes to Table 4

1. The canopy and extract plenum are areas with a high risk of fire. Consideration should be given to more frequent cleaning in accordance with the insurers' requirements.
2. In addition to the scheduled specialist cleaning, a daily or weekly cleaning regime should be implemented on canopies, separators and associated drains and traps in accordance with manufacturers' recommendations. Typically, these are to be carried out by the kitchen operator to comply with the property insurers' requirements.

Table 5 – Frequency of Grease Control Clean vs Average Daily Grease Accumulation

Frequency of Control Clean	Daily Micron Average Accumulation Range
Twice weekly	28.7 upwards
Weekly cleaning	14.4 to 28.6
Every 2 weeks	9.6 to 14.3
Every 3 weeks	6.7 to 9.5
Monthly	4.8 to 6.6
Every 6 weeks	3.3 to 4.7
Every 2 months	2.2 to 3.2
Quarterly	1.7 to 2.1
Every 4 months	1.1 to 1.6
Every 6 months	0.6 to 1.0
Annually	0.5 or LESS
Average Daily Micron Reading Before Clean	2.2

Notes to Table 5

1. The frequency guidance table requires a simple calculation to define daily rate of accumulation in microns.
2. To calculate daily rate, take mean pre-clean system micron levels and divide by number of days since previous clean or opening of site and grease production.
3. Select appropriate range to define the frequency of the risk control clean required to ensure micron levels do not exceed 200µm as a mean between each cleaning visit.
4. It should be noted that cleaning frequencies shown in **Table 5** are indicative only and are based on historic usage of the system. They should not be seen as substitutes for an actual cleanliness risk assessment undertaken by a competent person. When calculating the cleaning frequency seasonal variations and changes in the type and frequency of cooking should be taken into consideration. An additional risk assessment may be required as a result.

CERTIFICATE OF CONFORMITY

Certificate/Job Number	43757-003 PPM & 1xAD
Site Name	KFC Linaker : BEDHAMPTON : LARCHWOOD AVENUE
Site Address	Larchwood Avenue, Havant PO9 3BF
Site Number	11056
System Type & Identification	Grease Extraction System - Main Cook Line, Open Fryer
Order Number	PM0003492/042 & PM0003492/041/000
Completion Date	17/12/2025 - 18/12/2025
Next Scheduled Clean Due Before	March 2026

This is to certify that the kitchen grease extract ventilation system identified above has been cleaned in its entirety, in accordance with the guidelines provided by the Building Engineering Services Association (BESA) TR19® Grease - Fire Risk Management of Grease Accumulation within Kitchen Extraction Systems – First Edition 2019 whereby a recognised mean measurement of less than 50 microns (Wet Film Thickness Test) was achieved.

Please refer to the observations section, if any, set out in the report which may refer to any exclusions and recommendations.