



CLIENT INFORMATION PACK

HYGIENIC & DEEP KITCHEN CLEANING

WHY TECMASTER?

MARKET LEADERS IN LARGE SCALE COMMERCIAL CLEANING SERVICES

We regard the promotion and development of an effective cleaning program to your catering department as an essential service. This service will fulfil your obligation to your customers and employees, whilst promoting a healthy environment. Our track record of large scale commercial cleaning contracts without incident is testament to our operating philosophy of fully understanding a client's requirements and operating procedures whilst practicing safe working systems.



The cleaning program objective is to thoroughly and hygienically clean all areas and items of equipment listed on the agreed work schedule.

The Health & Safety Executive as well as industry and guidance regulations, state that kitchen extract systems should be kept clean to minimise fire and other risks. This guide now provides a method of measuring and refining cleanliness and dirtiness, as a benchmark for good practice.

Tecmaster are BESA accredited and Safe Contractor approved. Our cleaning operatives have a wealth of experience and are able to offer friendly advice to resolve any cleaning related issue.

BENEFITS

REGULAR DEEP CLEAN PROGRAM HAS MANY ADVANTAGES

Regular cleaning to your kitchen and extraction system will prolong the life and performance of the equipment that your business is dependent on. Fan motors and moving parts can often get clogged with grease and carbon deposits adding unnecessary stress to the motors and bearings.

If Extraction systems and cooking equipment are not regularly deep cleaned they are considered a fire hazard. Grease and carbon deposits within an extraction system are highly flammable, regular deep cleaning will keep the build-up of grease and carbon to a minimum thus reducing the risk of fire.

Regular deep cleaning promotes regular day to day cleaning. Kitchen staff are more likely to want to keep a kitchen clean after it has been deep cleaned than try to clean a dirty kitchen.



Maintaining a clean kitchen will result in less work for your pest control suppliers. There are a number of pests commonly found in kitchens, these pests can cause a number of problems to include the transfer of bacteria to un-covered food and contaminating work surfaces. These problems can be reduced by regular cleaning of your kitchen to include walls, ceiling and floor.

A post clean report and certificate are issued for every clean. The report provides details of the clean, any recommendations for the system or equipment and recommended frequencies. Before and after pictures are provided within the content of the report.

Many insurance companies are now requesting clean certificates are issued to them to ensure businesses are complying with the policy guidelines.

REGULATIONS

HOW TO KEEP YOUR KITCHEN COMPLIANT

Failure to meet the hygiene standards set out by the Food and Safety Act 1990 and the food Hygiene Regulations 2006 can lead to large fines.

Whilst your staff can perform daily cleaning tasks to keep the cleanliness to a basic level, a regular cleaning program carried out by professionals is essential. Failure to carry out proper cleaning and maintenance could lead to a breach of Environmental Health Regulations and could invalidate your fire insurance policy

As well as the aesthetic aspect of a clean kitchen, many insurance companies require kitchen extraction systems to be cleaned on a regular basis to minimise the risk of a fire. The HSE has set out guidelines for frequencies of cleans which are dependent on many factors including but are not limited to, types and quantity of cooking, hygiene, vermin, vulnerability of system to ignition and mechanical hazards.

Usage Status	Daily Usage	Recommended Frequency
Heavy Use	12 – 16 Hours	3 Monthly
Moderate Use	6 – 12 Hours	6 Monthly
Light Use	2 – 6 Hours	12 Monthly

Under the Regulatory Reform (Fire Safety) Order 2005, your extraction system needs to be included in your fire risk assessment with action taken to minimize any potential fire risk to buildings and occupants.

Hygiene levels within your kitchen are totally reliant on the level of cleaning undertaken.

SERVICE PROCESS

YOU HAVE **INDIVIDUAL NEEDS** WHICH WE RECOGNISE

Our site survey team will meet with you at your convenience to discuss your business requirements and site specific needs. Our experienced surveyor will then forward their recommendations regarding the type of clean, frequencies and cost, to ensure your kitchen and equipment will conform to all current legislation.

Your business determines when the clean can be carried out. Work can be scheduled to take place when it suits you and can commence from early morning through to late night. Access to your kitchen area can be pre-arranged, with keys collected and returned as per your instructions.



Before

After



Before

After

Before the clean has taken place photos will be taken of equipment, further photos will be taken once the clean has been completed. These photos will be included in a post clean report detailing any issues relating to the works.

A certificate will be presented once the job has been completed for your approval.

METHODS & PRODUCTS

SPECIALIST METHODS & PRODUCTS ACHIEVE THE BEST RESULTS

Tecmaster are members of the Building and Engineering Service Association (BESA) and work to TR19 standard. The ventilation and hygiene group branch has investigated and implemented a number of different ways to test and record levels of dirt within the ductwork and extraction system's internal surfaces. Tecmaster carry out Wet Film Thickness test (WFTT) measurement method. Our findings will be added to your post clean report



Our team use a number of different specialist cleaning methods to ensure the most comprehensive clean every time.

Hassman professional brush system is used to assist in the cleaning of hard to reach areas of ductwork systems. It is used on both square and circular ductwork and allows areas which seem out of reach to be cleaned.

Steam cleaning machines are used to reach the small areas where access is limited that are otherwise difficult to clean.

Filters and extraction systems will be cleaned thoroughly and in cases where filters are extremely dirty, they can be dipped in a caustic tank. This will strip all dirt leaving filters and the extract system working as originally intended.

OPTIONS & FREQUENCIES

OFFERING YOU A **FULL RANGE** OF PROFESSIONAL SERVICES

FULL DEEP KITCHEN CLEAN

This can be tailored to your needs, to include floor, walls and ceiling and all equipment or simply a few selected areas of pieces of equipment.

HYGIENE CLEANS

For newly installed kitchens prior to first use. Equipment during transportation and installation can become extremely dirty; an initial hygiene clean will ensure your business starts as it means to go on.



MONTHLY FILTER EXCHANGE

This service ensures minimal disruption to your business. We replace your dirty filters with clean ones. These are then cleaned away from site and the process is repeated on your next scheduled visit

EXTRACTION SYSTEM CLEAN

There are a number of different elements that make up your extraction system. These are the canopy, filters and filter housing, service ductwork and extraction fans. We can clean these individually or clean the entire system depending on your requirements. The frequency will be determined by hours of use and budget allowance.

FITTING OF ACCESS PANELS

Tecmaster's cleaning operatives are able to fit access hatches to allow better access to your ductwork system. We can arrange for the measurement, fabrication and fitting of the hatches. This can be run in line with your new or existing cleaning programme. This is a one off charge and service, which will provide access to your ductwork, for cleaning, throughout its life.



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