



Coronavirus Response

Resuming cooking in hospitality businesses following temporary, partial or full shutdown

As hospitality venues across the UK prepare to resume operations, following the enforced Covid-19 partial or full shutdown, consideration should be given to the risks associated with cooking equipment where it has been idle for some time.

During the shutdown, cooking extract duct cleaning may have been suspended prior to removal of grease build up, creating a potential fire risk. This is especially the case if the grease has solidified and impedes the electric extract fan impeller blades, potentially causing the motor to burn out. This would necessitate replacement of the motor or, in the worst case, cause a fire.

Ensuring the extract ducting is clean prior to resuming use will minimise this risk and maintain a high standard of hygiene in your kitchen.

In addition, automatic fire suppression systems protecting cooking facilities may not have been subject to their routine maintenance for some time and could therefore be unserviceable.

The objective is to return to the building and resume operations in a controlled and safe manner, whilst minimising the risk of further disruption to the business at this sensitive time.

This guideline provides general advice related specifically to kitchens and cooking equipment and is not intended to be a comprehensive list of tasks or checks that should be performed. Reference should also be made to our related Back to Business documents.

These guidelines do not override any existing policy conditions and our full range of detailed 'Back to Business' support documents, with further information, is available via the following link: [Business Support – Back to Business](#)

The fact that a business is deemed essential, or is permitted to operate, does not mean its legal obligations are in any way relaxed or reduced. Indeed, in the present climate, the duties owed to employees and others are enhanced. All activities must only be undertaken in line with the current guidance issued by HM Government.

All applicable health & safety legislation and regulations remain fully in force, including but not limited to:

- Health & Safety at Work Act 1974.
- Management of Health & Safety at Work Regulations 1999.
- Workplace (Health, Safety & Welfare) Regulations 1992.
- Fire Safety Regulatory Reform Order 2005.

First and foremost, customer and employee safety are paramount.





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Ventilation & kitchen extraction systems

Building ventilation systems may have been left running for essential humidity and temperature control within the structure. In this instance, it is not necessary to do anything with these systems as any microbes / contaminants will have been carried through the ventilation system and removed from circulation.

The Federation of European Heating, Ventilation and Air Conditioning Associations (REHVA) has carried out research and published a paper (17th March 2020) based on the current experience and knowledge of Covid-19.

This can be viewed via the following link <https://www.rehva.eu/activities/covid-19-guidance>

- The overall management of Covid-19 risk should be achieved through good hygiene and cleaning procedures as defined with the current HM Government Guidelines.

Further advice can be found here <https://www.gov.uk/coronavirus>

Prior to the start up and use of commercial cooking equipment, extract hoods, canopies, plenums, filters / baffles, grease traps and ducting should be cleaned, as deposits of fats, oils and grease (FOG) can ignite, resulting in severe fires.

The cleaning can be undertaken by trained personnel apart from the entire internal length of extract ducting, extraction motor and fan which should be undertaken by a specialist contractor in accordance with TR19[®] Grease.

Specialist contractors who can undertake this work can be sourced from the Building Engineering Services Association (BESA) website: www.thebesa.com

- To assist, AXA have made exclusive arrangements with Swiftclean, who specialise in fire safety cleaning of kitchen extraction systems. Contact Swiftclean on **0800 243 471**, or via email at axa@swiftclean.co.uk

Automatic kitchen fire suppression systems

Fixed automatic wet chemical fire suppression systems protecting commercial cooking ranges should be checked, to ensure they are serviceable, and when in doubt a service visit by the installer should be arranged.

Staff Training

As staff will be returning to work after a lengthy period of time, you must ensure that refresher training is provided covering Health & Safety and emergency response procedures. This should include correct use of fire extinguishers, emergency shut down and automatic fixed fire suppression manual override.

