

Keeping Commercial Kitchens Safe, Clean and Hygienic

About Kitchen Cleaning

Daily kitchen cleaning routines can maintain a good level of general hygiene, however, if regular oven cleaning, duct cleaning and extractor hood cleaning is not undertaken in commercial kitchens and premises, troublesome grease deposits left over from service will amass quickly.

Poor cleaning procedures can lead to bacterial contamination, spread of diseases, pest infestations and reduced equipment life.

What?

Effective daily cleaning gets rid of bacteria on hands, equipment and surfaces, helping to stop harmful bacteria from spreading onto food. However, eventually, food-based build-ups will become baked-on, making their removal extremely difficult and time consuming, and causing decreased energy efficiency, whilst increasing electricity usage.

On walls, ceilings, lights, equipment, and kitchen fittings that are less accessible, the gradual accumulation of grease and fat can potentially provide a breeding ground for bacteria.

Nviro carry out the following types of commercial kitchen cleans:

Kitchen Sanitisation Cleans

Usually carried out following a contamination event (such as Norovirus outbreak), kitchen refurbishment, new equipment etc.

Periodical Kitchen Deep Cleans

Carried out regularly to remove the build-up of grease deposits that can allow bacteria to develop creating a hazard to health.

Extraction and Ventilation Cleaning for Kitchens

If these areas are not professionally cleaned and maintained, then grease deposits can quickly become a fire risk.



How?

Kitchen Sanitisation Cleans

We will carry out a clean of the kitchen using cleaning and disinfection products that are suitable for the job, and ensure that they meet the codes BS EN 1276 or BS EN 13697. Wherever possible we use minimally invasive cleaning chemicals, and actively promote the use of Ecoflower products, that are environmentally safe, whilst being powerful in their effectiveness.

Periodical Kitchen Deep Cleans

Nviro's highly trained teams will ensure floors, walls, ceilings, lights and all kitchen fittings and equipment are thoroughly cleaned to maintain a high standard of kitchen hygiene. Burnt on cooking and carbon deposits will be removed, ensuring potentially harmful bacteria is eliminated, whilst helping to prolong the life of expensive kitchen equipment. We will evidence the cleaning efficacy by using ATP tests before and after the cleaning has taken place.

Ventilation Cleaning for Kitchens

We will work with our specialist subcontractor to clean all ducting and LEV systems. We will also provide all necessary certification proving the effectiveness of the kitchen and ventilation system clean, to enable you to give your insurer peace of mind that you are cleaning to maintain health, safety and equipment warranties.

Why?

A failure to carry out regular oven and duct cleaning can invalidate buildings insurance cover if the kitchen operator has not complied with equipment warranties such as those regarding regular cleaning of duct and extractor hood systems.

Failure to meet the hygiene standards set out by the Food Safety Act 1990 and the Food Hygiene Regulations 2006 can lead to severe fines and bad publicity. This can have a negative effect on profitability, as well as the professional reputation of the business, potentially causing customers to avoid the establishment.

Nviro recommends having areas regularly decontaminated by fogging (at least twice a year) to achieve a good level of protection.

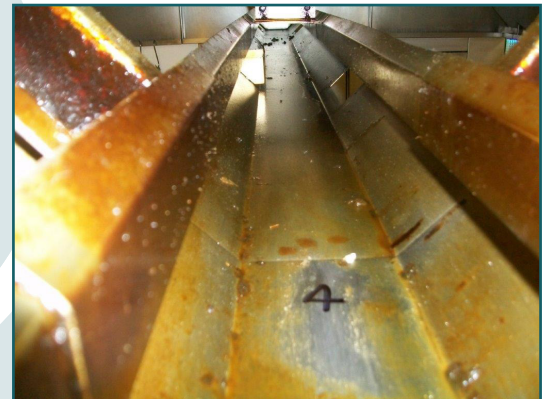
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0800 032 1334 for a cleaning
experience with
a difference.

Who?

At Chichester College, Nviro have recently completed a full hygienic clean following a multi million pound refurbishment.

Nviro provided the college with a **safe**, **clean** and **hygienic** environment for the students and staff to commence their courses in their new kitchen classrooms.

We evidenced our successful cleaning methodology by using a combination of antimicrobial solutions and ATP testing following the clean.



Before and After Photos of Ducting Cleaning

