



TR/19 Grease Compliance Checklist

Use this checklist to evidence that your kitchen extract system meets TR/19 Grease expectations before an insurer, environmental health officer or fire risk assessor asks. Tick each item and keep it with your hygiene certificate.

STEP 1

Confirm your cleaning frequency

Cooking hours per day	Usage band	Minimum clean frequency
12+ hours	Heavy	Every 3 months
6 to 12 hours	Moderate	Every 6 months
Under 6 hours	Light	Every 12 months
Solid fuel / charcoal	By survey	More frequent, set on site

STEP 2

Pre-clean survey

- ☐ Full system schematic recorded, from canopy to discharge point
- ☐ Access panel positions mapped; missing panels listed as remedial works
- ☐ Grease deposit thickness measured at fixed test points (wet film thickness test)
- ☐ Photographs taken at every accessible section before work starts
- ☐ Fan, motor and filter condition noted, including any damage or corrosion
- ☐ Inaccessible sections identified in writing with recommended remedies

STEP 3

Cleaning works

- ☐ Filters removed, degreased and refitted or replaced
- ☐ Canopy internals, plenum and light fittings cleaned to bare surface
- ☐ Full duct run cleaned along its accessible length, not just at access points
- ☐ Extract fan impeller, housing and motor casing cleaned
- ☐ Discharge point and roof cowl cleaned and checked for grease staining
- ☐ Fire dampers inspected, cleaned and drop-tested where fitted
- ☐ Kitchen protected with sheeting; waste grease removed and disposed of legally

STEP 4

Post-clean verification and records

- ☐ Post-clean deposit readings taken at the same fixed test points
- ☐ After photographs matched to before photographs, section by section
- ☐ Dated hygiene certificate issued, naming the system and areas covered
- ☐ Schematic attached showing cleaned, part-cleaned and inaccessible areas
- ☐ Next service date agreed and diarised
- ☐ Certificate, photo report and schematic filed for a minimum of three years

STEP 5

Ongoing housekeeping between visits

- ☐ Filters checked weekly and cleaned at least monthly
- ☐ Canopy surfaces wiped down daily by kitchen staff
- ☐ Grease drip trays emptied on a set rota
- ☐ Any change of menu, volume or trading hours triggers a frequency review
- ☐ Fire risk assessment updated to reference the extract cleaning regime

RED FLAGS

Signs your certificate will not stand up

- No deposit-thickness readings, only a generic “system cleaned” statement.
- Photographs taken only at the canopy, with no duct interior evidence.
- Inaccessible sections not mentioned at all.
- Frequency chosen by habit rather than by measured cooking hours.
- Certificate that does not name the specific system or premises.

**Need a TR/19 Grease clean
and certificate?**

Call 07537 141776 or WhatsApp the same number for a fixed written quote. Nationwide coverage, out-of-hours crews, photographic evidence as standard.