

Kitchen fire safety critical as hospitality sector enters peak season

2 years ago



As the hospitality industry gears up for its busiest period of the year, fire safety experts are warning businesses about the increased risks associated with intensive kitchen operations during the festive season.

Gavin Richards, Compliance Expert and Director at [Indepth Services](#), a [PTSG](#) company, explains: “The Christmas rush brings additional challenges for commercial kitchens and with extended operating hours and higher-than-usual cooking volumes, the risk of grease accumulation in extraction systems increases significantly during the festive period.

“One of the most overlooked yet critical aspects of kitchen fire safety is the build-up of combustible fat-contaminants within extraction ductwork,” Richards continues. “During peak seasons like Christmas and New Year, when kitchens are operating at maximum capacity, this risk is particularly acute.”

Indepth Services, acquired by Premier Technical Services Group Ltd (PTSG) in February 2023, has established itself as a leading authority in specialist fire safety services. The company’s expertise has become an integral part of PTSG Fire Solutions Ltd, the group’s largest and fastest-growing division.

A Comprehensive Framework for Industry-Standard Compliance

The company operates according to TR19® standards, established by the Building Engineering Services Association (BESA), which sets out a comprehensive framework for kitchen extraction and duct cleaning. This standardised system ensures measurable cleanliness levels that protect both lives and properties.

“Commercial kitchen extraction systems are frequently either the source or a major contributor to fire

incidents,” Richards notes. “Proper maintenance isn’t just about compliance – it’s essential for protecting lives and ensuring valid insurance coverage.”

Preparing for the Festive Season

As the hospitality sector faces its annual peak in activity, Indepth Services recommends businesses take proactive steps to ensure their kitchen extraction systems are prepared for increased usage. The company offers comprehensive services including:

- Thorough inspection and testing of ventilation systems
- Professional cleaning of extraction systems
- Detailed documentation and reporting
- Ongoing compliance monitoring

Drawing on expertise from industry leaders like Richard Norman, former Chairman of BESA’s Ventilation Hygiene Group and contributor to TR19® specifications, Indepth Services supports a wide range of establishments from restaurants and hotels to educational facilities and hospitals.

“The festive season brings joy but also increased risk,” concludes Richards. “Ensuring your kitchen extraction systems are properly maintained isn’t just about compliance – it’s about protecting your business, your staff, and your customers during this crucial trading period.”

Free Kitchen Grease Extraction Guide Available

To help businesses understand their obligations and best practices, Indepth Services offers a FREE Kitchen Grease Extraction Guide. This comprehensive resource provides an essential summary of the TR19® document, offering an at-a-glance breakdown of key requirements and benefits. The guide is an invaluable tool for property managers and kitchen operators looking to maintain compliance and safety standards during the busy festive period.

Download your free guide today by contacting Indepth Services on 020 8661 7888 or visiting their website.

Premier Technical Services Group Ltd (PTSG) is a leading provider of specialist services in access and safety, electrical services, building compliance, and fire solutions. With nationwide coverage and over 3,000 specialists, PTSG serves more than 30,000 customers across the UK and overseas.