

PTSG Secures Ventilation Safety Contract with Taco Bell UK

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Specialist services provider [Premier Technical Services Group](#) (PTSG), through its business System Hygienics, has been appointed to deliver critical ventilation safety solutions across multiple Taco Bell outlets in the United Kingdom.

Under the new contract, System Hygienics will undertake comprehensive cleaning, inspection and maintenance of kitchen extraction systems, ductwork and associated ventilation components. The work is designed to mitigate grease accumulation and reduce fire risk, helping ensure safe, compliant environments for both staff and customers.

Taco Bell, the internationally recognised fast-food brand known for its Mexican-inspired menu and engaging restaurant experiences, continues to expand its presence in the UK. Effective kitchen ventilation is a key operational priority for foodservice operators, not only to support regulatory compliance but also to protect people and minimise potential disruption to daily trading.

To support efficient delivery, System Hygienics teams will schedule works to align with trading hours, reducing impact on restaurant operations. All activities will be recorded through digital reporting, offering transparent, evidence-based records of inspection and maintenance for the client.

The contract further reinforces PTSG's expertise in specialist fire and ventilation services for the hospitality sector. By combining technical proficiency with operational sensitivity, PTSG is helping major brands uphold safety standards in busy, customer-facing environments.