

SHS

**SPECIALIST
HYGIENE
SERVICES
LTD**



**Kitchen deep cleaning
and
Grease extract ductwork cleaning**



CONTACT DETAILS

Specialist Hygiene Services Ltd
Head office
5 Riverside Business Park
Lyon Road
London SW19 2RL

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Email: serviceshs@aol.com

Web: www.shs-limited.com



SPECIALIST HYGIENE SERVICES LTD

Introduction

Formed in 1982, Specialist Hygiene services has over 29 years experience in the provision of kitchen deep cleaning and extract ductwork cleaning in commercial kitchens. Today we are one of the largest independent suppliers of hygiene services with over 150 employees and a client base stretching from Cornwall to Aberdeen.

Our aim is to provide a specialist cleaning solution tailored to the needs of your business. Our clients include the All England Lawn, Tennis and Croquet club (Wimbledon), Royal Mail, John Lewis and a number of Oxford university colleges to name but a few.

We feel one of the keys to providing a good service is to take care to get the survey, risk assessment and any site drawings as accurate as possible before any works are carried out. As a further commitment to our existing and prospect clients we offer the survey, method statement, site specific risk assessment and any drawings free of charge.

Geographic Operation and Clients

Specialist Hygiene Services offers a country wide operation with clients from Newcastle to Cornwall. Our teams are based throughout the UK to cover one of our current objectives to have no team travelling more than 50 miles from home where possible. New teams have been set up in such locations as Leeds and the North Midlands to cover our existing contract portfolio some of which is identified below.

Team locations include:- South Yorkshire, North Midlands, West Midlands, Buckinghamshire, London, Cornwall



Depots in the West Midlands,
Bristol and Somerset,
Offices in London, Bodmin
and Berkshire.

ACCREDITATIONS

Certificate of Accreditation
This is to certify that
Specialist Hygiene Services Ltd
is accredited within the Contractors Health and Safety Assessment Scheme (CHAS) having demonstrated compliance with and sound management of current basic health and safety legislation.

Valid until: 21st September 2011

John Miller, CHAS Scheme Manager

This is to certify that
SPECIALIST HYGIENE SERVICES LTD
a member of the
Heating and Ventilating Contractors' Association
has been the subject of inspection and assessment carried out on the Association's behalf by UKAS accredited inspection body BM TRADA, and has demonstrated full compliance with recognised industry standards and the Association's commercial, business and technical membership requirements.

President **Martin Burton** Membership Number **F5000**

Head of Operations **Nail Griffin** Date **AUGUST 10**

The Royal Society for Public Health is an independent, multi-disciplinary organisation dedicated to the promotion and protection of collective human health and wellbeing. Through advisory, mediation, empowerment, knowledge and practice we advise on policy development, provide education and training services, encourage scientific research, disseminate information and certify products, training courses and processes. The Chairman and Council of the Royal Society for Public Health do hereby affirm that

Jonathan S Brennan

has submitted proof of academic, professional achievements and has agreed to abide by the Code of Conduct of the Royal Society for Public Health and has accordingly been elected

AN ASSOCIATE MEMBER OF THE ROYAL SOCIETY FOR PUBLIC HEALTH

which honours commit us to the designation MEMBERS and to enjoy all the benefits which apply thereto.

Head of Public Health for Public Health
Membership Number: 0023661
Date: 11/03/2009

This is to certify that
Specialist Hygiene Services Ltd
has achieved **SAFEcontractor** accreditation in recognition of reaching the **SAFEcontractor** health and safety standards in accordance with the schedule overleaf

Signed for SHS
date **21st September 2010**
This certificate is valid until **21st September 2011**
Certificate Number **1001020**

SAFEcontractor
The contractor accreditation scheme for business

THIS IS TO CERTIFY THAT
Graham Viney
Operations Manager
OF
Specialist Hygiene Services Ltd
HAS ATTENDED
A
COSH TRAINING COURSE
& IS QUALIFIED TO INSTRUCT OTHER USERS
IN
THE USE & APPLICATION OF
CHEMICALS SUPPLIED BY
A+D Supplies

ISSUED BY: Mr X Buckley
Date: 01 February 2011

CERTIFICATE OF REGISTRATION UNDER THE CONTROL OF POLLUTION (AMENDMENT) ACT 1989

Name: **Environment Agency**
Address: **National Customer Contact Centre, 99 Parkway Avenue, Sheffield, S19 4WV**
Tel: 08708 505 506 Fax: 0114 2626997

The following information is hereby certified by the above mentioned authority to be information which at the date of this certificate is entered in the register which they maintain under regulations 3 of the Controlled Waste (Registration of Carriers and Deputies of Vehicles) Regulations 1995:-

Name(s) of registered carrier: **Specialist Hygiene Services Ltd.**
Registration number: **CHQM2359YX (previously known as GT11046332)**
Business name (if any): **Unit 5, Riverside Business Park, Lyon Road, London, SW19 2PL**
Address of registered carrier's principal place of business:
Tel: **02086401111** Fax:
Date of registration: **09/07/2010**
Date of expiry of registration: **20/07/2013**
Date of which last amendment (if any) was made to the carrier's entry in the register: **09/07/2010**

This is to certify that
Graham Viney
attended the
Heating and Ventilating Contractors' Association's
course on
Vent Hygiene - Train the Trainer
on 20th May 2008

Accredited for Continuing Professional Development by CPD

Certificate of Attendance
This is to certify that
MARCUS AVERY
Has completed the following half day course
Safety Harness Training
On the
22nd June 2010

Tutor's Signature: _____
Expiry Date: 12/26/2013 Cert No: 0018984

HVCA Courses for the hvac industry

This is to certify that
Jonathan Brennan
attended the
Heating and Ventilating Contractors' Association's
course on
Risk Management & Method Statements
on 7th September 2010

President **Martin Burton** Head of Education & Training **Barb Weeks**

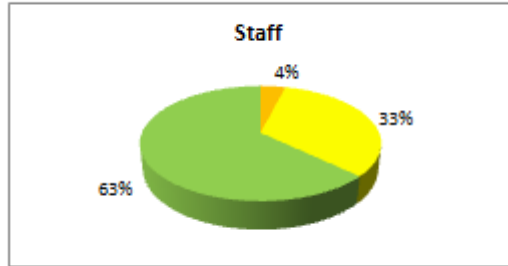
Accredited for Continuing Professional Development by CPD

SPECIALIST HYGIENE SERVICES

What our clients are saying about us.

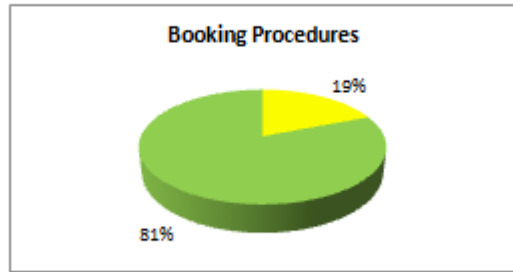
The information below is taken from the October feedback of our services using the Customer View independent research November 2010.

Please rate the friendliness of Operatives



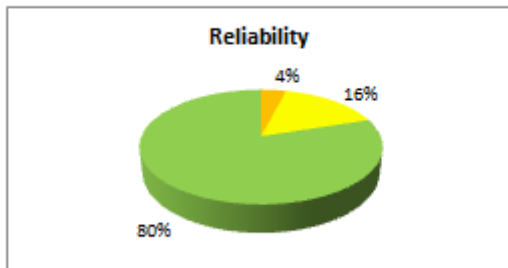
96% of clients rate staff or

Please rate our booking procedures



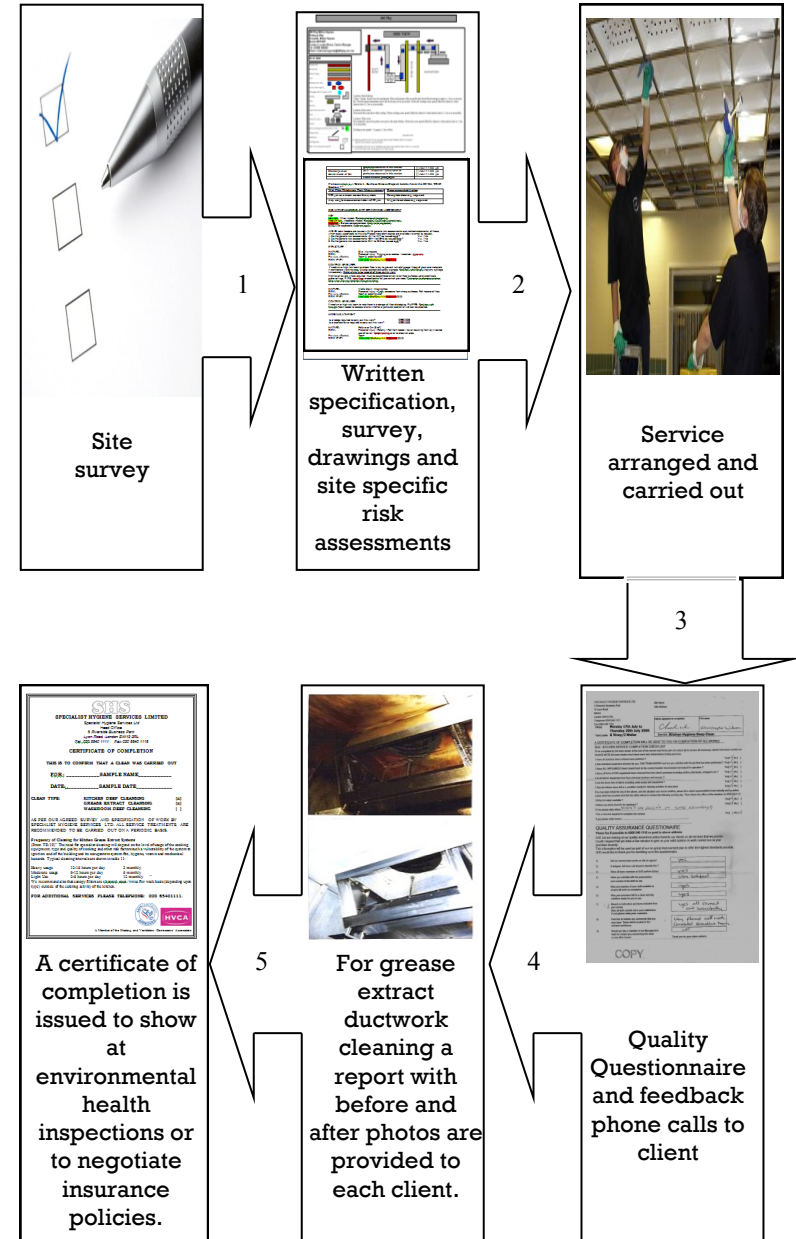
100% of clients rate booking or

Please rate our reliability



96% of clients rate reliability or

OUR SERVICE CYCLE



KITCHEN GREASE DUCTWORK CLEANING

What is a kitchen grease extract system?

- Canopy hood - types are box / ridge.
- Filters - mesh, baffle or cartridge type are most common.
- Extract plenum - void area immediately behind the filters.
- Grease extract ductwork - duct controls the flow of air.
- Fan and fan housing.
- Access panels - method of obtaining entry to the ductwork interior.
- Exhaust grill.

Why clean a kitchen grease extract system?

- Insurance companies now stipulate as part of a building's insurance terms the requirement for grease extract ductwork to be cleansed on a stated frequency (normally once or twice per annum).
- The Regulatory Reform (Fire Safety) order 2005 which came into force in April 2006 puts a requirement on a company identifying a "responsible person" to look at fire risk assessment and address any risks identified. It's aim is the prevention of fire occurring in the first place. Enforcement powers rest with the fire brigades and departments. Our service looks at the fire risk associated with grease extract systems and addresses their cleaning.
- For the health and safety of all staff. Cleaning a grease extract ductwork helps reduce the flammable materials that build up within a system.
- A site specific risk assessment, full survey, method statement relating to the HVCA's TR/19 and system schematic are produced as part of the service to help in negotiation with insurance premiums.

KITCHEN DEEP CLEANING

The advantages of a kitchen deep clean

1. To assist the daily cleaning kitchen activity
2. To clean the many areas of a commercial kitchen which, on the day to day operation, tend to be missed by daily cleaning. Such areas include wall areas under sinks, recess areas, behind hood filters (plenum), heavily carbonised surfaces and scale to name but a few.
3. To help in providing evidence of a caterers due diligence during environmental health inspections.

The benefits of a Specialist Hygiene kitchen deep clean

- Periodic deep cleaning maintenance service to degrease, descale and decarbonise and thoroughly deep clean items of structure, ventilation and equipment in commercial catering facilities.
- Kitchen deep clean surveys will be carried out by a qualified adviser and will be provided free of charge with a full breakdown of areas.
- Site specific instructions together with any hazards or excessive build ups will also be recorded on the kitchen deep cleaning survey. Equipment will be examined for signs of infestation or damage and reported.
- After a kitchen deep cleaning service completion a certificate for your records will be sent out to file or display as part of your due diligence to environmental health.
- Kitchen deep cleaning quality questionnaires are routinely sent out to monitor service levels.

FOR MORE INFORMATION PLEASE CALL 020 85401111 OR EMAIL SERVICESHS@AOL.COM