

KITCHEN EXHAUST SYSTEM CLEANING & DEGREASING

COMPLETION REPORT

For



Client : ONE TO ONE hotel & resort
Contact Person: Mr. Gopalakannan Govindasamy
HR Assistant.
Site Details : Ain al faida, Al Ain, Abu Dhabi.
Date : 30 October 2018



CRYSTALLINE
ENVIRONMENTAL SERVICES

**Crystalline environmental
services**

P.O. Box 131463, Abu Dhabi, U.A.E.

Tel: 02 6508930 Fax: 02 6508942

info@crystalline-uae.com

www.crystalline-uae.com



KITCHEN EXHAUST SYSTEM – AFTER SERVICE REPORT

CUSTOMER: <u>One Two One Hotel</u>		CONTACT PERSON: <u>Uday</u>	
SITE DETAILS: <u>One Two One Kitchen Hall</u>		CONTACT NO: <u>055-6046652</u>	
NAME OF KITCHEN/DETAILS: <u>Main Kitchen</u>		LOCATION OF KITCHEN: <u>ground floor</u>	
TYPE OF BUILDING: <input checked="" type="checkbox"/> COMMERCIAL <input type="checkbox"/> RESIDENTIAL <input type="checkbox"/> EDUCATIONAL <input type="checkbox"/> INDUSTRIAL			
<u>Main Kitchen Total 4 hood Total Exhaust fan 5 cleaning</u>			
COOKING VOLUME	<input checked="" type="checkbox"/> HIGH	<input type="checkbox"/> MEDIUM	<input type="checkbox"/> LOW
TYPE OF FILTERS	<input checked="" type="checkbox"/> MESH	<input type="checkbox"/> BAFFLE	<input type="checkbox"/> N/A
FILTERS IN PLACE	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
EXHAUST FAN	<input checked="" type="checkbox"/> UPBLAST	<input type="checkbox"/> INLINE	<input type="checkbox"/> UTILITY
CONDITION OF DUCT	<input type="checkbox"/> DAMAGED	<input checked="" type="checkbox"/> NOT DAMAGED	<input type="checkbox"/> N/A
FILTER CLEANING FREQUENCY	<input type="checkbox"/> DAILY	<input type="checkbox"/> WEEKLY	<input type="checkbox"/> MONTHLY
	<input type="checkbox"/> BIMONTHLY	<input type="checkbox"/> QUARTERLY	HALF YEARLY <input checked="" type="checkbox"/>
DOORS/PLATES PRESENT	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	HOW MANY DOORS <u>03</u> HOW MANY PANELS <u>03</u>
DOORS/PANELS INSTALLED	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	HOW MANY DOORS <input checked="" type="checkbox"/> HOW MANY PANELS <input checked="" type="checkbox"/>
CONDITION OF ROOF/WALL	<input type="checkbox"/> CLEAN	<input checked="" type="checkbox"/> DIRTY	<input type="checkbox"/> VERY DIRTY
CONDITION OF KITCHEN DUCT BEFORE CLEANING		CONDITION OF KITCHEN DUCT AFTER CLEANING	
<input type="checkbox"/> CLEAN	<input type="checkbox"/> DIRTY	<input checked="" type="checkbox"/> VERY DIRTY	<input checked="" type="checkbox"/> CLEAN <input type="checkbox"/> DIRTY <input type="checkbox"/> VERY DIRTY
LAST CLEANING DATE		CURRENT CLEANING DATE	
		<u>07-10-2018</u>	
		<u>07-04-2019</u>	
CHEMICALS & EQUIPMENTS USED			
<u>degreaser chemical USA</u>			
<input checked="" type="checkbox"/> High/Low Pressure Jet <input checked="" type="checkbox"/> Extension Cords <input checked="" type="checkbox"/> LED Lights <input checked="" type="checkbox"/> Ladder <input checked="" type="checkbox"/> Ventilating Fan <input checked="" type="checkbox"/> Degreaser Chemical <input checked="" type="checkbox"/> Plastic Roll <input checked="" type="checkbox"/> Vacuum Cleaner <input checked="" type="checkbox"/> Cleaning Materials.			
TEAM <input checked="" type="checkbox"/>	Crystalline <input checked="" type="checkbox"/>	TEAM LEADER <u>Bishal</u>	
COMMENTS & RECOMMENDATIONS: <u>Kitchen cleaned & disinfected</u>			
The above kitchen exhaust duct was successfully degreased and cleaned as per local municipality guidelines.			
Crystalline Representative: <u>Bishal Rai</u>		Signature: <u>[Signature]</u>	



KITCHEN EXHAUST SYSTEM – AFTER SERVICE REPORT

CUSTOMER: <i>One Two one Hotel</i>	CONTACT PERSON: <i>Uday</i>
SITE DETAILS: <i>One Two one kitchen hall</i>	CONTACT NO: <i>055-6046652</i>
NAME OF KITCHEN/DETAILS: <i>peast kitchen</i>	LOCATION OF KITCHEN: <i>ground floor</i>
TYPE OF BUILDING: <input checked="" type="checkbox"/> COMMERCIAL <input type="checkbox"/> RESIDENTIAL <input type="checkbox"/> EDUCATIONAL <input type="checkbox"/> INDUSTRIAL	

peast kitchen Total 2 hood Total Fresh Air supply-3

COOKING VOLUME	<input type="checkbox"/> HIGH	<input checked="" type="checkbox"/> MEDIUM	<input type="checkbox"/> LOW
TYPE OF FILTERS	<input checked="" type="checkbox"/> MESH	<input type="checkbox"/> BAFFLE	<input type="checkbox"/> N/A
FILTERS IN PLACE	<input type="checkbox"/> YES	<input type="checkbox"/> NO	<input type="checkbox"/> N/A
EXHAUST FAN	<input checked="" type="checkbox"/> UPBLAST	<input type="checkbox"/> INLINE	<input type="checkbox"/> UTILITY
CONDITION OF DUCT	<input type="checkbox"/> DAMAGED	<input checked="" type="checkbox"/> NOT DAMAGED	<input type="checkbox"/> N/A
FILTER CLEANING FREQUENCY	<input type="checkbox"/> DAILY	<input type="checkbox"/> WEEKLY	<input type="checkbox"/> MONTHLY
	<input type="checkbox"/> BIMONTHLY	<input type="checkbox"/> QUARTERLY	HALF YEARLY <input checked="" type="checkbox"/>
DOORS/PLATES PRESENT	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	HOW MANY DOORS <i>02</i> HOW MANY PANELS <i>02</i>
DOORS/PANELS INSTALLED	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	HOW MANY DOORS <input checked="" type="checkbox"/> HOW MANY PANELS <input checked="" type="checkbox"/>
CONDITION OF ROOF/WALL	<input type="checkbox"/> CLEAN	<input checked="" type="checkbox"/> DIRTY	<input type="checkbox"/> VERY DIRTY

CONDITION OF KITCHEN DUCT BEFORE CLEANING

CONDITION OF KITCHEN DUCT AFTER CLEANING

<input type="checkbox"/> CLEAN	<input checked="" type="checkbox"/> DIRTY	<input type="checkbox"/> VERY DIRTY	<input checked="" type="checkbox"/> CLEAN	<input type="checkbox"/> DIRTY	<input type="checkbox"/> VERY DIRTY
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LAST CLEANING DATE

CURRENT CLEANING DATE

NEXT CLEANING DATE

	<i>07-10-2018</i>	<i>07-04-2019</i>
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CHEMICALS & EQUIPMENTS USED

degreaser chemical USEG

High/Low Pressure Jet
 Extension Cords
 LED Lights
 Ladder
 Ventilating Fan
 Degreaser Chemical
 Plastic Roll
 Vacuum Cleaner
 Cleaning Materials.

TEAM ✓

crystal line ✓

TEAM LEADER

Bishal

COMMENTS & RECOMMENDATIONS:

kitchen cleaned & disinfected

The above kitchen exhaust duct was successfully degreased and cleaned as per local municipality guidelines.

Crystalline Representative:

Bishal Rai

Signature:

Bishal

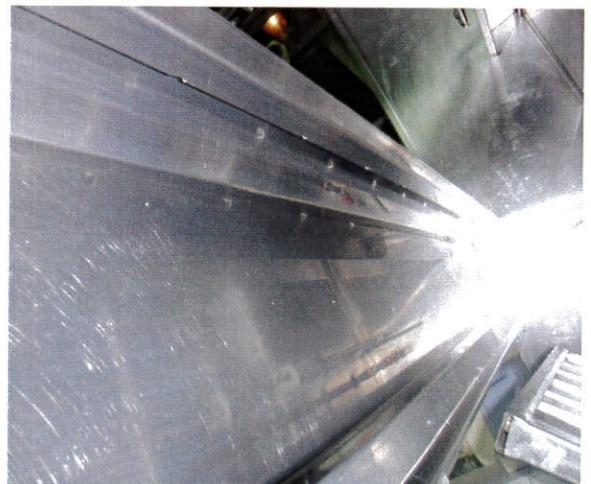
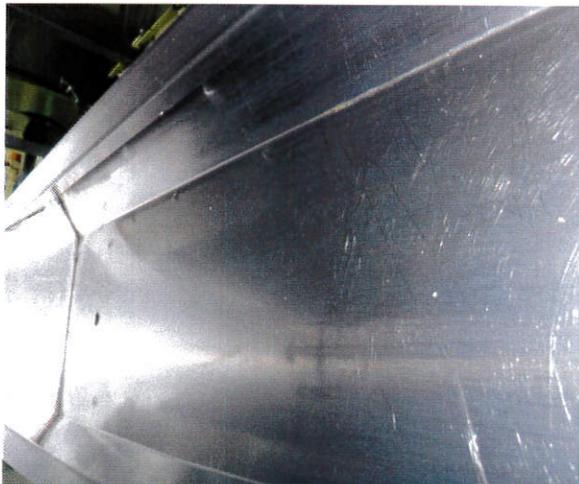
Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



AFTER



Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



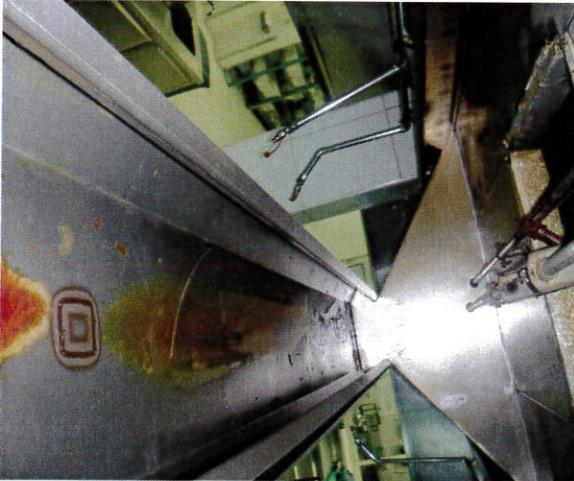
AFTER



Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



AFTER





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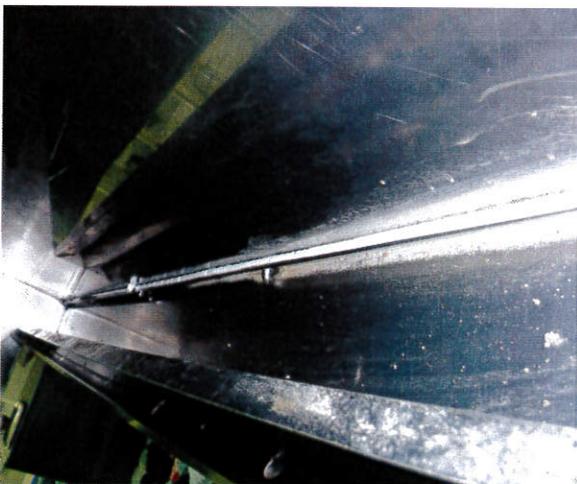
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PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



AFTER

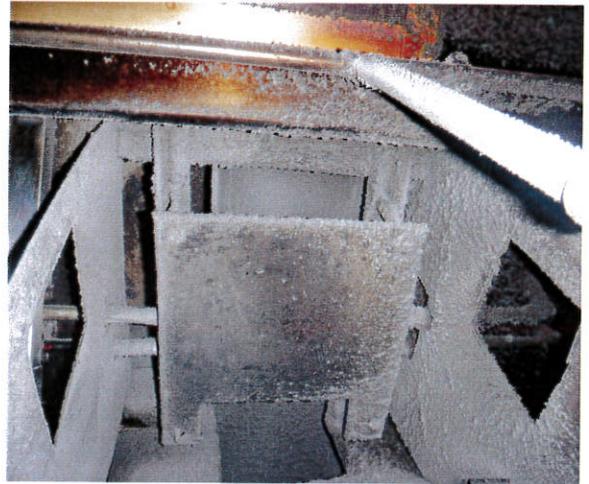


CLEANER WATER GREENER TOMORROW

Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



AFTER



Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



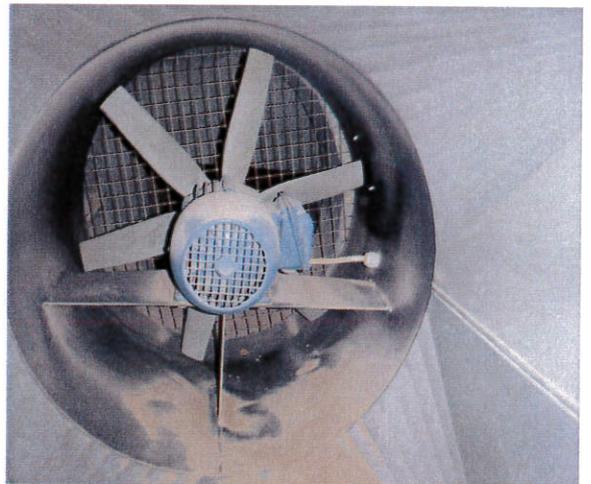
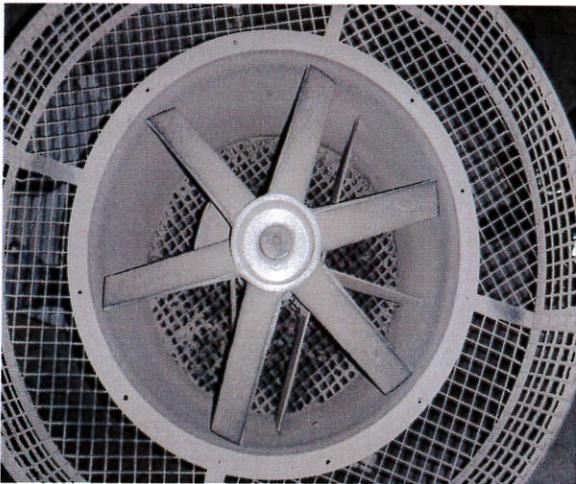
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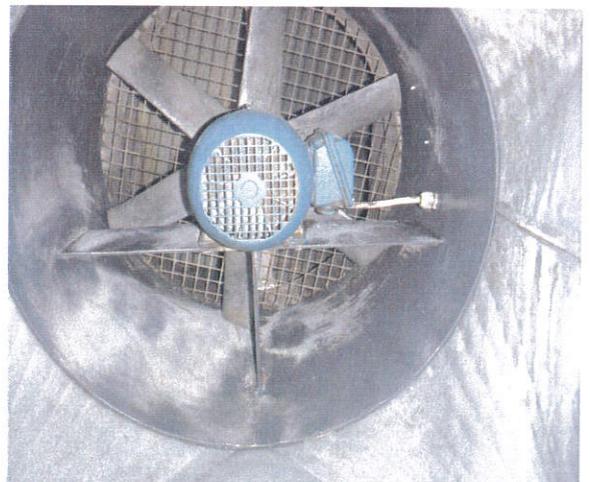
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PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



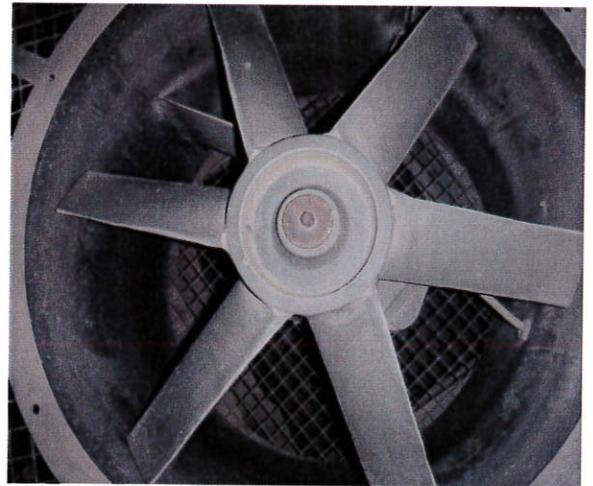
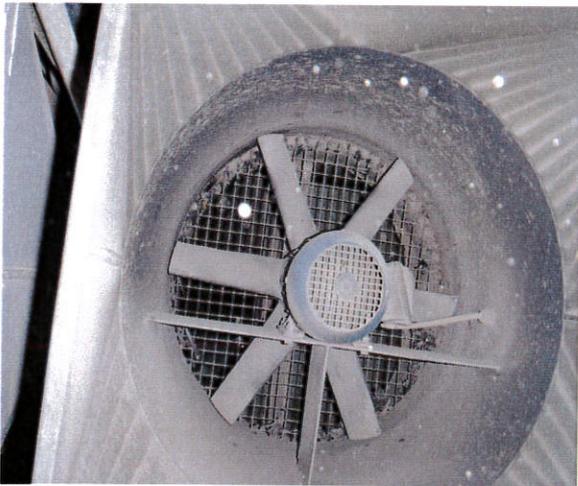
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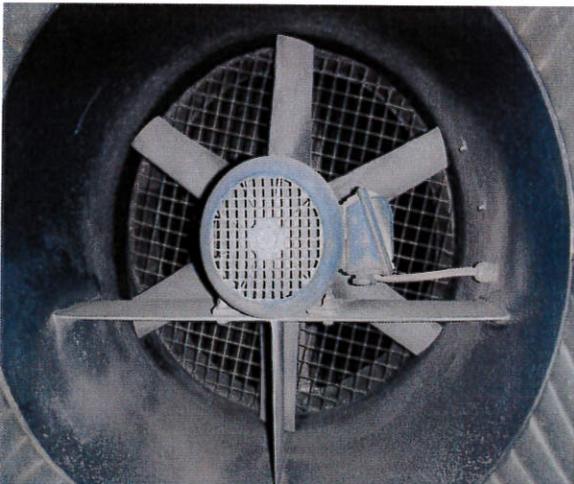
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PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



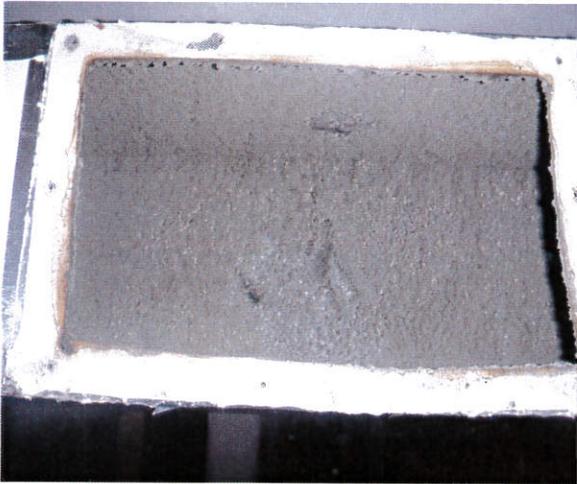
AFTER



Date of Cleaning: 07-10-2018

PHOTOGRAPHS
KITCHEN HOOD CLEANING- ONE TO ONE HOTEL

BEFORE



AFTER





METHODOLOGY:

- ✓ Preliminary site visit. To choose the effective procedure.
- ✓ Live Camera Inspection for the internal duct.
- ✓ Safety clothing/equipment required: overalls, safety boots, eye protection, gloves and correct respirators.
- ✓ Conduct safety briefing with client's representative to ensure all possible hazards are identified and reported immediately if assistance is required for the control of hazards.
- ✓ Ensure spill control Kit and fire extinguisher is available.
- ✓ Digital photo taken for the proof of cleaning process.
- ✓ Access holes in ducts shall be cut if required.
- ✓ Fans shall be isolated and warning labels should be placed on isolation switches.
- ✓ Areas of duct to be cleaned to bare metal.
- ✓ Toxic or flammable products shall not be used.
- ✓ Waste rags and lint will be disposed of in the client's waste disposal facilities.
- ✓ Record any areas unable to be cleaned giving exact reasons.

If you have any queries concerning our services, please contact: +971 2 6508930

Thank you for your business!

Crystalline Cleaning & Environmental Services

CRYSTALLINE CLEANING & ENVIRONMENTAL SERVICES

CLEANING & DISINFECTION CERTIFICATE

KITCHEN HOOD CLEANING

CLIENT NAME : ONE TO ONE HOTEL & RESORT.
CLIENT ADDRESS : P.O. BOX: 67715, AL AIN, UAE.
CONTACT PERSON : MR. GOPALAKANNAN GOVINDASAMY
SITE DETAILS : AIN AL FAIDA, AL AIN, ABU DHABI, UAE.

DETAILS : KITCHEN HOODS CLEANING

DATE OF CLEANING : OCTOBER 2018

FREQUENCY OF CLEANING : EVERY SIX MONTHS

DATE OF NEXT CLEANING : APRIL 2019

The procedures employed in this cleaning and disinfection comply with HIS (G) 70 health and safety guidelines for prevention of legionella as well as BS6700 and CARELA BIO PLUS method statement.

The entire water storage tank should be cleaned and disinfected minimum every six (6) months depending upon the condition.



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