

MCR
Cleaning



Head Office:
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www.mcrcleaning.ie



Environmental Hygiene

Water Hygiene

Water is an essential element of any Property's operations. Water quality and microbiological control are essential factors in the safe operation of engineered water systems. The safety and hygiene of water systems is often overlooked and this may lead to the risk of Legionella, the causative organism of Legionnaires' disease, entering the system along with other harmful microbiological organisms. MCR provides a complete water hygiene package that includes all refurbishment works relating to water systems inclusive of all works to water systems of all commercial, residential, Leisure, Healthcare and Industrial Premises to comply with Health and Safety guidelines. All works are carried out in compliance with the Water Research Council guidance and Water Supply Regulations, with due regard to best practice ACOP L8.

Our Water Hygiene package includes:

- Consultancy
- Clean and disinfections of all types of water systems
- Remedial Works to water systems
- Pre-commission disinfections
- Accredited Laboratory Analysis



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Ventilation Ductwork Cleaning and Disinfections

Mechanical ventilation systems (including air conditioning systems) are required by a substantial number of industrial and contemporary workplaces. As part of a good practice these should be maintained to ensure they are kept free from contamination. There are various regulations and guidelines relevant to ventilation system hygiene, including Work Place (Health, Safety and Welfare) Regulations 1992, HVCA TR/19 Guide to Good Practice. MCR can offer a comprehensive range of ventilation system services. These include;

- Full system Cleaning and certification
- Bacteriological sampling and analysis
- Full reports with recommendations
- Initial Surveys



Kitchen Extract Cleaning

Kitchen extract systems are separate from the general space ventilation of any restaurant. Efficient systems within kitchens incorporate grease filters in the hoods above the cooking equipment.

Accumulation of grease and cooking oil in the body of kitchen extract ductwork can develop presenting a significant fire risk as well as odours, hygiene and rodent problems.

To prevent fire and bacterial contamination, health/fire regulations and insurance companies can require high standards of maintenance and cleanliness within kitchen extract systems.

MCR can carryout full cleans and degreasing in order to meet fire safety requirements. On completion we provide full certification and reports with photographic evidence.

Guidelines relevant to Kitchen extract and ventilation system hygiene include; HVCA TR/19 Guide to Good Practice and Work Place (Health, Safety and Welfare) Regulations 1992.



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