

**Commercial Kitchen Information Sheet**

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## **Restaurant/Commercial Kitchen Fire Safety**

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### **Commercial Kitchens:**

Commercial cooking operations are defined as kitchens that have cooking equipment that produce grease and grease-laden vapors. This includes grills, char broilers, deep fat fryers, and other appliances.

### **Why It Matters**

**You can have state-of-the-art fire suppression systems, brand new kitchen hoods, and portable fire extinguishers all over your restaurant's kitchen, but if you haven't properly trained your staff in the rules of fire safety, you're still risking your business and the lives of those who enter.**

### **Employee Training:**

Employees should be well-versed in:

- Operation and activation of fire alarm system
- Operation and location of emergency shut offs
- Operation and location of fire extinguishers
- Operation and maintenance of equipment
- Evacuation drills

### **Fire Extinguishers:**

K-rated wet chemical fire extinguishers are required in all commercial kitchens.

- Extinguishers should be located no more than 30 ft from cooking equipment.
- Fire extinguishers must be maintained regularly by a certified contractor.
- Check your extinguisher's label for more information.
- Ensure all employees are versed in using a fire extinguisher.

The **PASS** acronym is often helpful:

- P** - Pull out the safety pin
- A** - Aim nozzle at the base of the fire
- S** - Squeeze the handle
- S** - Sweep back and forth

### **Daily Cleaning:**

Cleaning should be part of the *daily* routine.

- Exhaust hoods should be cleared of any grease.
- Wipe up any grease on tables, walls, or floors.
- Clear grease from ranges, fryers, ovens, vents, and filters.
- Any ashes from wood or charcoal burning ovens should be emptied into approved containers and stored outdoors.
- Ensure all equipment is properly shut down at the end of the shift or day.



### **Fire Suppression Systems:**

- The system should be inspected and serviced every six months by a qualified contractor.
- The system must be inter-connected to an automatic fuel/power shut off.
- All employees should know the location of the manual pull station and it must be accessible at all times.

