



FIRE SAFETY INSPECTION CHECKLIST



- ☐ Are hoods and filters clean/free of grease accumulation at the time of inspection? How often are filters removed and cleaned? ☐ **Weekly** ☐ **Every other day** ☐ **Daily** Other _____
- ☐ Are cooking hoods and ducts clean and serviced by an outside vendor?
☐ **Weekly** ☐ **Monthly** ☐ **Quarterly** Other _____
- ☐ **Date of last service by outside vendor** _____
- ☐ Roof inspected to detect grease build-up or accumulation.
- ☐ The engineered fire extinguishing system (Ansul) above the cooking areas is inspected/documentated every 6 months. **Date of last inspection:** _____
- ☐ Ansul heads are properly capped to prevent grease build-up
- ☐ Does kitchen equipment have Automatic Fuel Shutoffs? An automatic fuel shutoff device should be provided to turn off all sources of fuel or electricity in the event of actuation of the extinguishing system. This equipment should be of the type requiring manual resetting prior to fuel or electricity restoration.
- ☐ Are fryers equipped with a separate high temperature limit control? This device controls the possible overheating. The control should be set to shut off electricity or fuel when the fat temperature reaches 475 degrees one inch below the surface.
- ☐ Fire extinguishers are fully charged and checked each month to ensure they are mounted properly, immediately accessible, have a full charge and the pin is in place.
- ☐ Cable restraints (safety chains) are in place and connected on both ends at grill and fryer.
- ☐ Exits and the entire pathway to exits are always clear and unobstructed.



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- ☐ Exits are marked with illuminated signs and emergency lighting is checked and operational. Electrical panels are clear from debris and obstructions for 36 inches on each side.
- ☐ Any flammable liquids inside the building are properly stored in UL approved safety cans.
- ☐ Soiled, oily rags are disposed of in approved self-closing fire proof safety cans.
- ☐ All flammables and combustibles are stored away from hot grease and ignition sources.
- ☐ Is grease cleaned daily to avoid build-up around electrical and equipment?
- ☐ Are all electrical cords checked to detect damaged cords, missing ground prong, breaks or splices?
- ☐ All outlet covers are in place and clean (free from grease build-up).
- ☐ Ensure multi-plug adapters and extension cords are not being used in the drive-in.
- ☐ Power strips are only used for audio/visual equipment – cannot be used with tools, equipment or appliances.
- ☐ All equipment and appliances are checked to ensure they are plugged directly into a wall outlet and that the plug end is not damaged showing exposed wires.
- ☐ Inspect all equipment and appliances to ensure there are no broken or missing knobs.
- ☐ Ensure that equipment panels or guards are in place while equipment is in operation.
- ☐ No electrical wires/lines exposed? All electrical work should be completed by licensed professionals. All electrical junction boxes should have covers to reduce possible electrical hazards.