



# FIRE PREVENTION MAINTENANCE QUICK GUIDE

## **FRYER** *(Supplies Needed: Soft Cloth, Mop, Detergent and Degreaser)*

- ✓ Ensure the safety cable or chain is in place prior to pulling fryer out for cleaning
- ✓ Weekly cleaning beneath and behind the fryer, on the floor, walls and unit (grease buildup and combustible materials)
- ✓ Clean-up oil accumulations on the outside of the fryer daily
- ✓ Inspect the electric cord, plug and outlet servicing the fryer
- ✓ Follow PM guidelines in manual for additional cleaning of equipment



## **HOOD EXHAUST SYSTEM** *(Supplies Needed: Soft Cloth and Detergent)*

- ✓ Monthly inspection of grease build-up in hoods
- ✓ Semi-annually clean the hood exhaust system
- ✓ Exhaust flues should be cleaned out every 12 months
- ✓ Visually inspect the ventilation hood over the fryer for excessive build-up on the filters and within the ventilation duct
- ✓ Daily cleaning of filters
- ✓ Daily inspection of filters to ensure there are no gaps between filters
- ✓ Daily - Drain grease from hood drain tracks and pans as needed



## **ANSUL SYSTEM**

- ✓ Semi-annual inspection and service by professional contractor
- ✓ Daily check to ensure caps are in place on Ansul discharge nozzles
- ✓ Daily check to ensure discharge nozzles are grease free
- ✓ Monthly quick check to ensure fire extinguishers are readily available and fully charged
- ✓ Semi-annual check to ensure the metal fusible link is replaced on the Ansul system by a professional contractor
- ✓ Weekly check to ensure manual pull station is not obstructed in any way or has been tampered with

