









FIRE PREVENTION CHECKLIST

PROVIDED BY:



When it comes to fires, the best offense is a good defense. Here are some precautionary practices to help businesses safeguard their restaurants and bars against fires:

-  Install, maintain, and professionally service all cooking equipment.
-  Clean all surface areas regularly and thoroughly to cut down on grease accumulation.
-  Hire professionals to clean the hood(s) and duct(s) at least twice a year, or more often for restaurants and bars that do extensive frying.
-  Clean grease filters based on cooking volume.
-  Mount Class-K portable fire extinguishers in kitchens and post signs indicating they are for grease fires only. Train all staff on their use.
-  Keep a detailed log of when systems have been cleaned and by whom. Clearly mark the next date of service.
-  Position fryers at least 16 inches away from any flame-producing equipment.
-  Install an automatic fuel shut-off device that is actuated by the suppression system for cooking equipment.

This material is for general information only and should not be considered as a substitute for legal, medical, tax and/or actuarial advice. Contact the appropriate professional counsel for such matters. These materials are not exhaustive and are subject to possible changes in applicable laws, rules, and regulations and their interpretations.

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