



Grill Cleaning for Fire Prevention & Safety



INTRODUCTION

PURPOSE OF TRAINING

- + Reduce fire risk and ensure compliance with safety standards
- + Protect employees, guests, and property

IMPORTANCE OF GRILL CLEANING

- + Grease buildup is a leading cause of kitchen fires
- + Impacts equipment performance and food quality

Fire Risk and Safety Basics

Common Fire Hazards in Grills

- + Grease accumulation in drip trays, burners, and surfaces
- + Improper disposal of cleaning materials

Consequences of Neglect

- + Fire outbreaks, injuries, property damage, business interruption

Regulatory Requirements

- + Local health and fire codes
- + Insurance and corporate standards

Grill Cleaning Procedures

Daily Cleaning

- + Scrape grill surfaces after each use
- + Empty and clean grease trays
- + Wipe down surrounding areas

Weekly/Deep Cleaning

- + Disassemble removable parts
- + Clean burners, grates, and drip trays thoroughly
- + Inspect for wear and damage

Approved Cleaning Agents

- + Use non-flammable, food-safe degreasers
- + Avoid harsh chemicals that damage equipment



Safety Precautions During Cleaning

Pre-Cleaning Steps

- + Turn off and cool down equipment
- + Disconnect gas or power supply

Personal Protective Equipment (PPE)

- + Heat-resistant gloves, aprons, eye protection

Handling Grease Waste

- + Dispose in designated containers
- + Never pour grease down drains

Fire Prevention Measures

Routine Inspections

- + Check for gas leaks, faulty connections
- + Ensure ventilation systems are clean
- + Ensure safety cables are connected on both ends to the wall and equipment to prevent damage to gas line while cleaning

Emergency Preparedness

- + Fire extinguisher placement and training
- + Clear evacuation routes

Documentation

- + Maintain cleaning logs and inspection records

Risk Management & Accountability

Assign Responsibilities

- + Designate staff for daily and weekly cleaning

Manager Oversight

- + Verify compliance through checklists

Incident Reporting

- + Document and investigate any fire-related events

Training & Reinforcement

Initial Training

- + Hands-on demonstration of cleaning procedures

Ongoing Education

- + Quarterly refreshers and updates on safety standards

Performance Monitoring

- + Spot checks and audits

CONCLUSION

KEY TAKEAWAYS

- + Clean grills = safer kitchens
- + Fire prevention is everyone’s responsibility

RESOURCES

- + Cleaning checklists
- + Manufacturer Owner’s Manual for cleaning guidelines and preventive maintenance