



Safety in Five

Topic: Emergency Preparedness for Restaurants

Date:

Location:

Company:

Topic specifics relevant to your job

☐ **Preparing for an emergency incident ensures that employers and workers have the necessary equipment and information when an emergency occurs – be sure to know the following:**

- Emergency numbers
- Where the assembly point is located
- Who is certified in CPR and first aid
- Where emergency supplies are located
- How alarms and suppression systems are activated
- Where exits are located

☐ **Fire Safety**

- Evacuate the building in the event of a fire
- Call 911
- If fire is small and contained, use a fire extinguisher
 - Use only a Class K fire extinguisher for grease fires
- Activate the cooking line suppression system by pulling the ring from the manual pull station
- If your clothes catch fire, stop, drop, roll and cover face

☐ **Earthquake Safety**

- Do not run during an earthquake – stay where you are
 - Drop down to your hands/knees
 - Cover your head and neck (and entire body if possible) under a sturdy table
 - Hold on to your shelter until the shaking stops
- Do not stand in a doorway

☐ **Active Intruder**

- Run – leave belongings behind, help others if possible, keep hands visible and call 911
- Hide – lock and blockade door, silence your phone, remain quiet and call 911 (if you cannot speak, leave line open and allow dispatch to listen)
- Fight – as a last resort, try to disrupt or incapacitate the intruder/shooter

☐ **Emergency Supply List (minimum)**

- Water, food, flashlight, first aid kit, extra batteries, medications and blanket

Attendees (Names/Signatures)

Comments/Suggestions

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