



Safety in Five

Topic: Restaurant Fire Safety

Date: _____

Location: _____

Company: _____

Topic specifics relevant to your job

7,500+ restaurant building fires are reported to U.S. fire departments each year

- Cooking is the leading cause of all restaurant fires
- Deep fryers and ranges are among the leading types of equipment involved in fire ignition

Grease fire prevention

- Fryer must be located a minimum of 16" from an open flame
- Fryer must be equipped with a separate high limit control
- Keep cooking surfaces free of grease accumulation
- Regularly clean suppression heads, filters, hoods and grease traps
- Do not carry dripping fryer basket across open flame
- Do not pour hot oil into the trash
- Do not leave food on the stove unsupervised
- Prohibit loose or baggy clothing on the cooking line
- In the case of a fire, turn off the burner, cover pan/pot with a metal lid, sooth flame with baking soda, use a Class K dry chemical fire extinguisher, evacuate and call 911

Housekeeping

- Assure storage is well organized

- Do not keep combustibile storage near heat sources
- Maintain 18" of clear space between sprinkler heads and ceiling
- Do not store combustibile or aerosol items on or near ovens or cooktops
- Assure electrical cords are in good repair
- Keep electrical panels clear of obstruction
- Regularly take trash to outside dumpster and keep lid closed

Fire prevention measures

- Use flameless candles in lieu of lighted candles
- Designate employee smoking area and provide approved receptacles
- Do not throw burning embers into garbage cans
- Assure means of egress remain unlocked and unobstructed
- Keep fire pull stations and fire extinguishers clearly accessible
- Test alarms and suppression system regularly
- Train employees on fire preparedness and response

Source: [FEMA](#), [Restoration Master](#)

Attendees (Names/Signatures)	

Comments/Suggestions