

Topic: Restaurant Fire Safety		Topic specifics relevant to your job
Date:		
Location:		
Company:		
 7,500+ restaurant building fires are departments each year Cooking is the leading cause of all rest Deep fryers and ranges are among the equipment involved in fire ignition 	taurant fires	 Do not keep combustible storage near heat sources Maintain 18" of clear space between sprinkler heads and ceiling Do not store combustible or aerosol items on or near ovens or cooktops
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	 Assure electrical cords are in good repair Keep electrical panels clear of obstruction Regularly take trash to outside dumpster and keep lid closed 	
 Keep cooking surfaces free of grease Regularly clean suppression heads, fi traps Do not carry dripping fryer basket act Do not pour hot oil into the trash Do not leave food on the stove unsure Prohibit loose or baggy clothing on the line the case of a fire, turn off the burn metal lid, sooth flame with baking so chemical fire extinguisher, evacuate at the lousekeeping 	accumulation Iters, hoods and grease ross open flame pervised ne cooking line er, cover pan/pot with a da, use a Class K dry	 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
Assure storage is well organized Attendees (Names/Signatures)		Source: <u>rewry</u> <u>restoration viaster</u>



Comments/Suggestions