

Loss Control Tips for Restaurants

Because of the potential for fire due to the use of multiple flame and heat sources, restaurant operators must observe fire safety codes, train employees to recognize the importance of following maintenance schedules, and recognize situations which could cause a fire. Building departments, fire departments and other government regulators have comprehensive code requirements for restaurant owners to follow. The code requirements are designed to prevent excessive damage, prevent injury, maintain property, and safeguard jobs.

Please use the checklist to recognize what you need to do to decrease the potential of fire.

A hood and duct, and fire extinguishing system should be installed to cover all stoves, grills, ovens, deep fryers, and other cooking appliances.

An adequate number of extinguisher heads should be placed so that they cover all cooking areas.

The extinguishing system must be regularly serviced to assure that it remains properly charged.

An emergency switch to activate the fire extinguishing system should be placed away from the cooking area along the escape route.

Hoods should have baffle filters, rather than the wire mesh type that are difficult to clean.

Filters and hood surfaces should be cleaned daily to prevent grease buildup.

Lights within the hood should be properly covered.

A professional hood and duct service should frequently clean the hood to prevent buildup of grease within the hood interior.

Ducts must be professionally cleaned to eliminate dangerous deposits.

External venting for the duct system should be away from combustibles. Ducts placed through walls should have proper non-combustible sleeves.

Deep fryers should be kept away from other cooking appliances or separated from them by a sixteen-inch metal barrier to avoid igniting oils.

All appliances should be moved periodically to clean hidden surfaces.

Refrigeration compressors, a source of heat, should be dust free and not near combustible materials.

Garbage and cartons should be kept away from heat sources.

A thorough daily maintenance routine should be followed to clean floors, counters and cooking

surfaces.

Install the proper type fire extinguishers for your premises. Have them inspected regularly. Train employees in their proper use.