



Checklist

Restaurant Kitchen Fire Prevention

Grease, oil and grills are recipes for trouble. Fires are the most common accident occurring in the restaurant industry, so be smart and use these cautions to prevent a fire.

Operational Measures

Never carry or move oil containers when the oil is hot or on fire.	<input type="checkbox"/>
Never throw water on a grease fire; this will make it worse.	<input type="checkbox"/>
Empty grease traps frequently and do not allow them to overfill.	<input type="checkbox"/>
Keep grilling surfaces clean and free from grease accumulations that might ignite.	<input type="checkbox"/>
Avoid cooking areas unless your work requires you to be near them.	<input type="checkbox"/>
Do not use frayed cords or defective equipment.	<input type="checkbox"/>
Ask for assistance from a supervisor before operating a fryer.	<input type="checkbox"/>
Use the correct grease level and cooking temperatures for deep fryers.	<input type="checkbox"/>
Do not store flammable items near heat-producing equipment or open flames.	<input type="checkbox"/>
Know where all fire alarms locations are and how to operate them.	<input type="checkbox"/>
Know how to operate a class K fire extinguisher; the type appropriate for grease fires.	<input type="checkbox"/>
Locate the fire alarm in the restaurant and know how to activate it.	<input type="checkbox"/>
Know all the emergency contact information for the fire and police department in your area.	<input type="checkbox"/>

For reference use only. Not intended to identify all hazards, or reflect all requirements of federal, state, or local law.