

Kitchen fire prevention best practices



RESTAURANT RISK EXPOSURE OVERVIEW

Kitchen fires can lead to property damage, business interruption and possible closure. Help evaluate your restaurant fire protection, cooking operations, tabletop/buffet service and customer-area exposures with these discussion points.

AREA	WHAT “GOOD” LOOKS LIKE
Fire protection and building systems	■ Full sprinkler coverage, no blocked heads, inspected annually ■ Current inspection tag and service records available
Hood/ventilation and grease control	■ Duct/hood inspected and cleaned at least twice annually — More often for high-volume or wok cooking (see below) ■ No visible grease accumulation on hood, ducts or nearby surfaces
Frying, grilling and open-flame cooking	■ Barrier installed between open-flame equipment and fryers — 16 inches from flames or protected by 8-inch baffle
Tabletop cooking and buffets	■ Clear signage and controlled access to heated surfaces ■ Routine inspection of burners, cords, fuel sources and warming equipment

SCHEDULE OF INSPECTION & CLEANING FOR GREASE BUILDUP

Inspection frequency	Type or volume of cooking
Monthly	Solid-fuel cooking
Quarterly	High-volume cooking, such as 24-hour cooking, charbroiling wok cooking
Semiannually	Moderate-volume cooking operations
Annually	Low-volume cooking operations, such as day camps or seasonal business

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