

Restaurant fire hazards



In any restaurant, the kitchen is the heart of the operation. To keep the heart of the operation running smoothly, keep in mind three important steps:

1. Periodic maintenance and cleaning of the cooking appliances,
2. Current inspections of the fire suppression system, and
3. Periodic exhaust hood cleaning.

The first step in the elimination of fire hazards is to keep the cooking equipment in top shape. This is an important part of the production process. Grease can affect the equipment by permeating gas control valves, making the control knobs hard to turn and clogging critical airflow paths. A preventative maintenance schedule should be established to increase the reliability of the equipment. Most equipment manufacturers recommend periodic maintenance of the equipment. The owner's manual may have information on maintenance. Grease producing appliances should be cleaned often, for example:

- Deep fryers should be cleaned in accordance with the manufacturer's recommendations.
- Char broilers should be cleaned to help prevent gas burner clogs and grease buildup.
- Flat top grills should have the grease pan emptied daily.

The second step in the prevention of fires in the kitchen is the inspection and maintenance of the fire suppression system. The National Fire Protection Association requires that fire suppression systems be inspected and certified operational by a qualified service provider. Inspection schedules can vary depending on the type of cooking appliances used.

The third step in the prevention of kitchen fires is the periodic cleaning of the exhaust hood and duct work. This is critical because the exhaust hood and duct work accumulate grease buildup, which can be a fuel source for fires, if not cleaned on a regular basis.

Another important detail is the positioning of the metal exhaust vent filters. Keep all metal filters in place when operating the exhaust system. Metal filters should be removed and cleaned periodically. The National Fire Protection Association requires inspection and cleaning of the exhaust system by a qualified service provider. Inspection and cleaning schedules can vary depending on the type of cooking appliances used.

This form, supplied by United Fire Group, merely provides minimum guidelines for you to follow and may be utilized as a tool for fact-gathering purposes to assist in your investigation. The information requested above is not exhaustive and you should, at your own discretion, request any necessary additional information as the specific situation may warrant.

UNITED FIRE GROUP, INC. | 118 Second Avenue SE, Cedar Rapids, Iowa 52401 | www.ufginsurance.com | 800-332-7977

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EXTERIOR	YES	NO
Are gas meters protected by a barrier to prevent damage from vehicles?	<input type="checkbox"/>	<input type="checkbox"/>
Is the container for used grease placed a safe distance away from the building?	<input type="checkbox"/>	<input type="checkbox"/>
Is overgrowth and vegetation cut back from the building?	<input type="checkbox"/>	<input type="checkbox"/>
Is electrical wiring in protective conduit?	<input type="checkbox"/>	<input type="checkbox"/>
Is the trash dumpster a safe distance away from the building?	<input type="checkbox"/>	<input type="checkbox"/>
Are cigarette disposal containers provided?	<input type="checkbox"/>	<input type="checkbox"/>
INTERIOR		
Is electrical wiring in protective conduit?	<input type="checkbox"/>	<input type="checkbox"/>
Do all electrical junction boxes and electrical switches have covers?	<input type="checkbox"/>	<input type="checkbox"/>
Are there Ground Fault Circuit Interrupters (GFCI) in place on electrical systems?	<input type="checkbox"/>	<input type="checkbox"/>
Does the electrical system have additional surge protection installed?	<input type="checkbox"/>	<input type="checkbox"/>
Is the kitchen fire suppression system UL 300 compliant and on a service contract?	<input type="checkbox"/>	<input type="checkbox"/>
Is the kitchen exhaust system on a cleaning contract with semi-annual cleaning?	<input type="checkbox"/>	<input type="checkbox"/>
Are all metal exhaust system filters in place?	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained on the use of fire extinguishers?	<input type="checkbox"/>	<input type="checkbox"/>
Is there a Class K fire extinguisher in the kitchen?	<input type="checkbox"/>	<input type="checkbox"/>
SPRINKLER SYSTEM		
Is the sprinkler system being serviced annually by a qualified service provider?	<input type="checkbox"/>	<input type="checkbox"/>
Do gauges show pressure on the system?	<input type="checkbox"/>	<input type="checkbox"/>
Are valves locked in place with chains and padlocks to prevent unauthorized closing?	<input type="checkbox"/>	<input type="checkbox"/>
Is the sprinkler system monitored by an off-site service?	<input type="checkbox"/>	<input type="checkbox"/>
Are fire department connections for sprinkler systems clearly marked?	<input type="checkbox"/>	<input type="checkbox"/>

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