

▶ *Hanover Risk Solutions*

What to Do to Keep Your Kitchen Cooking

A fire in your restaurant can injure your employees and guests. It can also cause your business to shut down for repairs and harms your company's reputation. Here are some tips to keep your kitchen cooking:

Maintain Your Fire Suppression System

- Service the system every 6 months
- Make sure the caps are on the discharge nozzles – they protect the opening from being clogged by grease and debris
- Is your system UL 300 compliant? It should be if you have deep fat fryers or your cooking processes produce grease laden vapors

Clean Your Exhaust Duct

- A build-up of grease within your exhaust system can lead to a fire. Use this chart to determine how frequently you should have the system cleaned by a professional service company:

TYPE/VOLUME OF COOKING	FREQUENCY OF INSPECTION AND CLEANING
Equipment using solid fuels such as wood or charcoal	Monthly
Kitchens with high-volume operations such as 24-hour cooking, extensive frying, charbroiling, or wok cooking	Quarterly
Kitchens with moderate volume cooking operations	Semiannually
Kitchens with low-volume cooking operations such as churches, seasonal business, or day camps	Annually

- Clean filters and hood regularly

Clean Check Your Fryers

- Make sure your fryer is equipped with a high temperature shut-off switch—it will prevent your oil from overheating
- Are your fryers located next to a gas stove, char-grill, or other open flame appliance? If you answered yes and there is less than 16 inches of separation between the edges of the appliance, then you should have an 8-inch stainless steel baffle between the appliances

Train Your Employees

- Show all employees how to manually activate the fire suppression system
- Employees should know how to properly use fire extinguishers and where they are located
- Emergency evacuation plans—they should know how to respond to an emergency and the steps to take to ensure the safety of guests and themselves

Know the Basics

- Provide Type K Extinguishers for use on cooking fires
- Maintain clear and uncluttered walkways and storage areas
- Don't use extension cords or frayed electrical cords
- Keep combustibles way from hot surfaces

- Clean grill surfaces and kitchen equipment frequently
- If you re-arrange equipment located under the hood, you may need to re-arrange the fire suppression system nozzles—contact the fire protection servicing company for an evaluation

References and Additional Information

- *Fire Safety Checklist for Commercial Cooking*
- *Fire Safety Checklist Using Wood or Charcoal*
- *NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*
- *Underwriters Laboratory (UL) Standard 300: Fire Testing of Fire extinguishing Systems for protection of Restaurant Cooking Areas*
- *Youth Worker Safety in Restaurants: Youth Worker Restaurant Safety*

Your Hanover Risk Solutions Consultant is available to assist you if you have questions or need help with fire safety in your kitchen.

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