



Sample fire protection checklist for commercial kitchens

A fire safety checklist can be a valuable tool to better ensure the safety of customers, employees, and your property. The regular use of the checklist below can be a proactive measure to help avoid fires. In addition, your use of the checklist will help to shape the culture of fire safety in your establishment and provide a valuable training tool for employees and management.

- A Class K extinguisher should be in the cooking area, and ABC-type fire extinguishers should be charged and strategically placed on the premises. Extinguishers should be mounted and easily accessible in the event of an emergency, and should be serviced annually with service tag affixed.
- The automatic extinguishing system should be serviced every 6 months, with service tag affixed to pull station.
- All hoods should be cleaned on a regular basis.
- Check the extinguishing system for loose pipes, which can interfere with the flow of a fire extinguishing agent. Also look for grease-covered or missing nozzle caps, which can cause nozzle blockage.
- Access to the manual pull activation box for the fire suppression system should not be blocked. The emergency activation pull should be visible and easily accessible for use in the event of a fire.
- All commercial cooking equipment should be fully under the hood.
- The automatic fire extinguishing system fire suppression system nozzles should be pointing directly over or into the requiring cooking equipment. Nozzles should be checked daily to ensure they are correctly positioned. All cooking equipment should have a dedicated fire suppression nozzle.
- There should be no exposed electrical wiring or unapproved electrical outlet fixtures in the restaurant cooking area.
- All lighting fixtures within the cooking hood must be enclosed with a vapor-sealed, explosion proof globe.
- The cooking hood/ventilation ductwork should be professionally steam cleaned at least semi-annually or more, depending on usage.
- Keep hoods, grease removal devices, fans, ducts, adjoining wall surfaces, and other accessories free of grease buildup.
- Be sure filter-equipped exhaust equipment is only used with filters in place. Failure to do so can cause excessive grease buildup in the hood and duct system.
- Train all employees in fire emergency procedures. Make sure that they know the locations of fire extinguishers and manual pull activation stations for fire suppression systems. Post operating instructions in a conspicuous area.
- Shut down procedures should be in place for all kitchen appliances at the end of each business day.
- Cooking areas should not be left unattended when equipment is in operation.
- Do not use corrosive cleaning solutions on fusible links or cables. Repeated use can result in deterioration.
- Pilot lights should be lit or gas shut off to that piece of equipment.