

Checklist – Kitchen Fire Prevention

Date:

Review conducted by:

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

OPERATIONAL MEASURES	YES	COMMENTS
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 overflow.	<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 permission from a supervisor before operating a fryer.	<input type="checkbox"/>	
If allowed, Use the correct grease level and cooking temperatures for fryers.	<input type="checkbox"/>	
Do not store flammable items near heat-producing equipment or open flames.	<input type="checkbox"/>	
Know where all fire alarms are located 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 departments in your area.	<input type="checkbox"/>	

Source: Employers Insurance Company