

Kitchen Fire

GENERAL PREPARATION

- Confirm insurance eligibility for fire damage.
- Train staff on fire safety.
- Develop a procedure to evacuate staff and customers.
- Check your Emergency Preparation Kit.
 - Is everything well stocked?
 - Is everything working?
- Invest in fire prevention preventative maintenance. Inspect the sprinkler system once per year.
- Replace HVAC system air filters according to manufacturer guidelines.
- Regularly clean exhaust hoods to avoid grease buildup.

DURING AN INTERNAL FIRE

- Turn off the heat source where the fire is located.
- Close all gas lines until fire has been extinguished.
- Pour baking soda to extinguish grease fires. Never pour water, flour, or baking powder on a grease fire!
- Cover the flames with a large lid.
- Use a fire extinguisher to douse flames of larger fires.
- If the fire cannot be contained,
 - Call 911 to dispatch the fire department.
 - Turn off all other heat sources.
 - Evacuate customers.

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AFTER AN INTERNAL FIRE

- Check gas lines for damage:
 - Turn each line on one by one and test equipment.
 - Ensure there are no leaks with the soapy water test: mix a teaspoon of soap in water, and spray or put the solution on the area that you suspect is leaking. If bubbles start to show up, it's an indication that you have a leak.

- Dispose food that was exposed to heat, smoke, fumes, or chemicals.

- Follow public health rules and wear protective items, like long-sleeved shirts and N95 masks, for cleanup.

- 86 Repairs customers should call or text for assistance with any damaged equipment or infrastructure.

