

## Commercial Cooking – Fire Safety Checklist

Commercial cooking operations present a significant fire risk to a property owner for property loss because of the availability of ignition sources (e.g. burners) and a high fuel-load (e.g. fats and grease). The following information can assist in assessing the fire exposures of commercial cooking operations.

	Ye s	No	N/A
Are cooking appliances, such as ranges, deep fat fryers, and steamers, installed in compliance with NFPA 96, <i>Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations</i> , published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is kitchen equipment inspected on a regular basis? (i.e., quarterly for high-volume cooking operations, semiannually for moderate-volume cooking operations, and annually for low-volume cooking operations.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In additions to other kitchen equipment inspections, are solid fuel cooking appliances inspected at least monthly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material, and equipped with easily accessible and removable noncombustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are trash containers made from non-combustible materials and equipped with a self-closing lid when the capacity exceeds 20 gallons?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts vented to the exterior of the building, and provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease traps located under filters and pitched to drain into a metal container?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 16-in. (4.06 cm) space between the fryer and surface flames of adjacent cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers equipped with automatic fuel cutoff valves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are racks, trays, spacers, or containers placed inside ovens made of noncombustible materials that can be easily cleaned?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are class K fire extinguishers provided within 10 ft (3.05 m) of any cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employee trained in the safe operation of cooking equipment, including combustion of fuel-air mixtures; explosion hazards; sources of ignition; and functions of control and devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are operating instructions for cooking equipment readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control valves for gas service readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>