

TOP FIRE PREVENTION TIPS

- 1** Keep the kitchen clean! Cleaning grease buildup and exhaust fumes eliminates potential combustion points.
- 2** Have your equipment professionally inspected regularly. This can be annually, bi-annually, or quarterly, depending on your volume of business.
- 3** Ensure all gas-fueled equipment is in top shape. Leaking gas lines are especially hazardous.
- 4** Maintain adequate emergency equipment in the kitchen. K class extinguishers should be readily available, alongside ABC extinguishers.
- 5** An automated fire-suppression system can prevent small fires from becoming catastrophic. Alarms can alert the fire department even when no one is at the restaurant.
- 6** Set a maintenance day on your calendar. Establishing a specific time encourages you to follow through with these preventive procedures.