## Restaurant Infographic

## Fire

## Safety

## FIRE PREVENTION —TIPS—

- Keep the kitchen clean! Cleaning grease buildup and exhaust fumes eliminates potential combustion points.
- Have your equipment professionally inspected regularly. This can be annually, bi-annually, or quarterly, depending on your volume of business.
- Ensure all gas-fueled equipment is in top shape. Leaking gas lines are especially hazardous.
- Maintain adequate emergency equipment in the kitchen. K class extinguishers should be readily available, alongside ABC extinguishers.
- 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.
- Set a maintenance day on your calendar. Establishing a specific time encourages you to follow through with these preventive procedures.

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Source: <a href="https://www.katom.com">https://www.katom.com</a>