Restaurant Fire Safety Stats and Facts

FACTS

Dangers Of Restaurant Fires

1. Flames, heat, and smoke from a restaurant fire can cause burns, respiratory problems, and other physical injuries to employees and customers.
2. Fires can cause extensive damage to a restaurant’s building, equipment, and inventory.
3. Even if a fire does not cause significant property damage, it can force a restaurant to close temporarily, resulting in lost revenue and damage to the restaurant’s reputation.
4. Smoke from a fire can permeate furniture, and clothing, leaving a pungent odor challenging to remove.
5. Restaurant fires can release toxic chemicals into the air, posing a threat to health.
6. Water used to extinguish a fire can cause significant water damage to a building, equipment, and inventory.
7. Fires can damage electrical wiring and equipment, creating the risk of electrical shock.

STATS

- In 2021, fire departments responded to 1,353,500 fires, which “caused 3,800 civilian deaths, 14,700 civilian injuries, and $15.9 billion in property damage.”
- Restaurant fires result in approximately $165 million in property damage each year.
- Fire departments responded to an average of 8,240 fires at restaurants each year.
- Cooking equipment is the leading cause of restaurant fires, accounting for 61% of fires in eating and drinking establishments.

- Electrical distribution and lighting equipment are the second leading cause of restaurant fires, accounting for 9% of fires.
- Nearly 40% of restaurant fires begin in the kitchen, with the cooking area being the specific area of origin in more than two-thirds of these fires.
- Half of all restaurant fires occur between the hours of 5 pm and 9 pm, during the dinner rush.
- 29% of restaurant fires spread beyond the object or area of origin.
- The majority of restaurant fire deaths occur in fires that start in the kitchen.