

How to Prevent Commercial Kitchen Fires

Commercial kitchens are serious business. Not only do you have to worry about the food that is being prepared, but you also have to worry about the safety of your employees and customers. Fires can start in a commercial kitchen very easily, so it is important to take precautions to mitigate the risk.



Here is a checklist that will help keep your kitchen safe!

- **Start with your kitchen's design**— If you get the opportunity to design your commercial kitchen, make sure fire safety and prevention are top of mind. Be sure to follow regulations for ventilation control to avoid trapping grease, heat or smoke that may cause a fire. To go beyond laying out appliances and equipment appropriately, exit signs should be visible and the evacuation routes clearly marked.
- **Inspect your appliances and equipment regularly**— All appliances and equipment should be in good working order. Check hoses, electrical cords and plugs for signs of wear and tear. Never use damaged or frayed cords, as they could easily start a fire. If you have natural gas-powered appliances, have them serviced by a professional at least once a year to ensure they are operating safely and efficiently.
- **Install a fire suppression system**— A fire prevention system will use a variety of chemicals to extinguish fires and must be installed and regularly inspected by a professional fire safety technician.
- **Keep your kitchen clean**— A clean kitchen is a safe kitchen. Be sure to sweep and mop regularly and wipe down all surfaces, appliances and equipment. Grease build-up is one of the leading causes of commercial kitchen fires, so be sure to thoroughly clean all areas where grease could accumulate. This includes hoods, filters, vents, grills, fryers and ovens.
- **Properly store all flammable materials**— All flammable materials should be stored in a safe location, away from any heat sources. This includes things like cooking oil, cleaning supplies, paper towels and other combustible items.
- **Never leave cooking food unattended**— One of the most common causes of commercial kitchen fires is food that is left unattended while cooking. If you have to step away from your post, be sure to turn off all appliances and equipment. It only takes a few seconds for a fire to start, so it is better to be safe than sorry.
- **Make sure your employees are properly trained**— All of your employees should know how to properly use all appliances and equipment, as well as how to spot potential hazards. Employees should also be familiar with your kitchen's evacuation plan so they know what to do in the event of a fire or other emergency.

By following these simple tips, you can help mitigate the risk of a fire in your commercial kitchen. Keep your employees and customers safe by making fire safety a priority!

Visit us online at [hospitalityins.com](https://www.hospitalityins.com)

860359987