

# Commercial kitchen fire safety

## Safeguarding your business

Each year, a large number of fires occur in commercial kitchens and other cooking situations. These fires often result in significant loss of property and Interruption to business.

Common causes of commercial kitchen fires include; overheating of oils and fat, accumulation of fatty residues in range hoods and ducting, poorly maintained equipment and absence of suitable fire protection equipment.

Experience shows us that many serious fire losses can be avoided. We have used our industry knowledge and claims experience to produce this easy to follow guide and self-assessment checklist.

Following are some practical hints to help you avoid fires occurring in commercial cooking situations:

### Equipment and procedures

- > Deep Fry cooking equipment must be fitted with emergency over-temperature controls, as well as thermostatic controls.
- > Oil used in Deep Fryers must be replaced regularly. Oil should be replaced at least weekly and filtered at least every two days. In larger, busier kitchens, replacement and filtering may be required more regularly.
- > Drums of cooking oil must not be stored under, or close to, cooking equipment.
- > All grease or vapor producing cooking equipment must be located under a mechanically ventilated range hood, which is ducted to the outside atmosphere.
- > Emergency shut-off valves for gas and electrically powered cooking equipment should be located in an easily accessible location.

### Protection

- > A Fire Blanket should be wall mounted in a readily accessible location, close to the all cooking areas.
- > At least one Wet Chemical fire extinguisher, minimum capacity of 7 liters, should be installed in each cooking area.
- > An additional fire extinguisher, suitable for electrical fires, such as a B(E) Dry Chemical Extinguisher should also be installed, minimum capacity 4.5 kg.
- > Larger restaurants should also consider installing an automatic fire suppression system above all cooking equipment and with nozzles within the range hood and ducting.

### Maintenance

- > Range Hood Filters must be cleaned or exchanged at least fortnightly. In larger kitchens this should be done weekly.
- > Range Hood Ducting must be professionally cleaned at least every 6 months.
- > Cooking appliances such as Deep Fryers must be inspected and serviced by a qualified technician at least annually.
- > All portable Fire Extinguishers, Fire Blankets and Suppression Systems must be serviced every 6 months.
- > Refrigeration, Air Conditioning, Dishwashing, and other similar equipment should be subject to regular maintenance agreement.

## Self-assessment checklist

Company name

Location

Simply complete the self-assessment checklist below to help you identify potential hazards. If you answer 'False' to any of the questions below, further consideration and risk management may be required. We recommend you contact your Broker for expert insurance advice.

### Commercial kitchen fire safety

- |  |                               |                                |
|--|-------------------------------|--------------------------------|
| 1. Deep Frying equipment is fitted with Over-temperature as well as thermostatic controls?                                     | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 2. Oil in Deep Fryers is changed at least weekly and filtered at least every second day?                                       | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 3. Drums of cooking oil are not stored under, or close to, cooking equipment?  | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 4. All grease or vapor producing cooking equipment is located under a mechanically ventilated range hood?                      | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 5. Emergency shut-off gas valves, or electric switches, for cooking equipment, are readily accessible?                         | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 6. A Fire Blanket is correctly wall mounted close to all cooking areas?  | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 7. A Wet Chemical fire extinguisher is located close to all cooking areas?   | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 8. An additional fire extinguisher, suitable for electrical fires, is installed?   | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 9. Consideration has been given to the need to install automatic fire suppression systems?                                     | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 10. Range Hood Filters are cleaned or exchanged at least fortnightly?  | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 11. Range Hood Ducting is professionally cleaned at least every 6 months?  | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 12. Cooking appliances such as Deep Fryers are inspected by a qualified technician at least annually?                          | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 13. All portable Fire Extinguishers, Fire Blankets and Fire Suppression Systems are serviced 6 monthly?                        | <input type="checkbox"/> True | <input type="checkbox"/> False |
| 14. Refrigeration, Air Conditioning, Dishwashing, and other similar equipment, are subject to a regular maintenance agreement? | <input type="checkbox"/> True | <input type="checkbox"/> False |

Name

Signature

Date

We suggest you file this completed checklist for future reference.

This fact sheet has been developed by the team at Acerta to provide you with relevant information and tips to help you manage risk.

As a part of the Guild Group, Acerta has extensive experience in commercial insurance and risk management. Together, your Broker and Acerta can work with you to assist in safeguarding your business by managing risk.

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