Presented by Relion Insurance Solutions

**Date:** **Review conducted by:**

Grease, oil and grills are recipes for trouble. Fires are the most common accident occurring in the restaurant industry, so be smart and use these cautions to prevent a fire.

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| OPERATIONAL MEASURES | YES | COMMENTS |
| Never carry or move oil containers when the oil is hot or on fire. |  |  |
| Never throw water on a grease fire; this will make it worse. |  |  |
| Empty grease traps frequently and do not allow them to overfill. |  |  |
| Keep grilling surfaces clean and free from grease accumulations that might ignite. |  |  |
| Avoid cooking areas unless your work requires you to be near them. |  |  |
| Do not use frayed cords or defective equipment. |  |  |
| Ask for assistance from a supervisor before operating a fryer. |  |  |
| Use the correct grease level and cooking temperatures for deep fryers. |  |  |
| Do not store flammable items near heat-producing equipment or open flames. |  |  |
| Know where all fire alarms are located and how to operate them. |  |  |
| Know how to operate a Class K fire extinguisher, the type appropriate for grease fires. |  |  |
| Locate the fire alarm in the restaurant and know how to activate it. |  |  |
| Know all the emergency contact information for the fire and police departments in your area. |  |  |