



Preventing Fires

The best way to fight a fire is to prevent it. There are many fire hazards in the food service industry, but twice as many prevention tips. If a fire does start and it's larger than you're trained to handle with a fire extinguisher, get out of the building.

Cooking

- ◆ Remove all paper, plastic and other flammable items from your cooking area.
- ◆ Make sure you have a lid nearby for each pan you use.
- ◆ Closely watch anything you're heating on the stove or in the oven, especially when cooking with grease or oils. They can easily flare up.
- ◆ When using cooking oil, start it on low and heat it slowly.

Ashtrays

- ◆ Keep ashtrays clean—cigarettes left to smolder are a common cause of fires.
- ◆ Fully extinguish cigarette butts.
- ◆ Empty ashtrays only when the contents are cold.
- ◆ Cap a dirty ashtray with a clean one when removing it from a table.

Electrical Equipment

- ◆ Be sure to turn off unused appliances at the end of the day.
- ◆ Keep anything that can burn away from heat-producing equipment: coffeemakers, hot plates, ovens, toasters, stoves, portable heaters, heat lamps, etc.
- ◆ Keep extension cords clear of doorways and other areas where they can be stepped on, become worn or get overheated.
- ◆ Never plug one extension cord into another.
- ◆ If electrical equipment malfunctions or gives off a strange odor, disconnect it and tell your supervisor.
- ◆ Promptly disconnect and replace cracked, frayed or broken electrical cords.

In General

- ✓ Keep burners, torches and furnaces properly adjusted and maintained.
- ✓ Keep all open flames and sparks a safe distance from materials that can burn.
- ✓ Keep flammable materials, including gasoline and alcohol, in approved storage containers and cabinets.
- ✓ Keep flammable materials far from sources of heat, flame and sparks such as furnaces, pipes and stoves.