

Commercial Kitchen Fire Safety - Quick Check

A practical kitchen-focused visual check for restaurant managers and supervisors.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

This is a manager visual check. It does not replace hood/duct cleaning, suppression-system service, inspection/testing/maintenance or qualified technical work.

COOKING LINE AND SURROUNDINGS

- ☐ Cooking equipment appears stable, properly positioned and free of obvious damage or abnormal operation.
- ☐ Combustibles, packaging and cleaning materials are kept away from hot equipment and ignition sources.
- ☐ Grease-laden waste and oily materials are controlled and removed to designated containers/areas.
- ☐ Electrical cords, plugs and receptacles around cooking equipment show no obvious damage or overheating.

HOOD, FILTERS AND EXHAUST PATH

- ☐ Grease-removal devices/filters are installed in their required position and not bypassed.
- ☐ Visible grease accumulation is addressed through the established cleaning program.
- ☐ Hood/plenum/duct access and exhaust components are not modified or obstructed.
- ☐ Cleaning/service reports are reviewed for inaccessible areas, deficiencies and next actions.

SUPPRESSION AND RESPONSE

- ☐ Kitchen suppression nozzles/caps and the manual activation device are not obstructed or obviously damaged.
- ☐ Class K extinguisher is present/accesssible where required and staff identify it by its rating/equipment label, not cylinder colour.
- ☐ Only trained and authorized staff perform assigned extinguisher/emergency response duties.
- ☐ After any suppression-system activation, cooking does not resume until the required inspection/service/restoration process is complete.