

Restaurant Fire Extinguisher Training - Quick Guide

A manager reference for reinforcing extinguisher awareness without replacing hands-on training or site procedures.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Use this resource to support site-specific procedures and staff discussions. It does not replace required training, inspections, testing or qualified service.

KNOW THE EQUIPMENT

- ☐ Identify extinguishers by the rating and equipment label, not by cylinder colour.
- ☐ Class K extinguishers are intended for commercial cooking-oil and grease hazards where applicable.
- ☐ Know the location of the kitchen-suppression manual activation device and the restaurant's emergency procedures.
- ☐ Keep extinguishers visible, accessible and not blocked by carts, stock or furniture.

KNOW WHEN NOT TO FIGHT A FIRE

- ☐ Evacuate and call emergency services when the fire is spreading, conditions are unsafe or there is any doubt.
- ☐ Do not attempt extinguisher use unless trained and authorized under the restaurant's procedures.
- ☐ Maintain a safe exit path; never allow the fire to get between you and your escape route.
- ☐ Never use water on a cooking-oil or grease fire.
- ☐ Do not re-enter after evacuation unless authorized by the fire department or applicable emergency procedure.

MANAGER TRAINING CHECK

- ☐ Staff can identify who is trained/authorized to use extinguishers.
- ☐ Training reflects the actual hazards and extinguisher types at the restaurant.
- ☐ Staff understand that extinguisher use does not replace alarm/notification, evacuation or emergency-service response.
- ☐ Training records are maintained where required or used by the restaurant program.