

Restaurant Fire Safety Manager Checklist

A practical whole-restaurant check for owners, managers and supervisors.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Use this with the restaurant's approved procedures, applicable codes/standards, manufacturer instructions and AHJ direction.

EXITS AND OCCUPANT SAFETY

- ☐ Required exits and exit routes are clear and usable while the restaurant is occupied.
- ☐ Required fire doors are not locked, blocked or improperly held open.
- ☐ Emergency lighting / exit signs are not obviously damaged or obstructed.
- ☐ Staff know who calls emergency services and where customers/staff should evacuate.

COOKING AND GREASE HAZARDS

- ☐ Cooking equipment is used as intended and obvious damage or abnormal operation is reported.
- ☐ Hood filters/grease-removal devices are installed and maintained in the required position.
- ☐ Grease accumulation, waste oil and greasy materials are controlled and removed through the established process.
- ☐ Combustibles are kept away from heat-producing equipment and cooking operations.

PROTECTION SYSTEMS AND EXTINGUISHERS

- ☐ Kitchen suppression manual activation device and portable extinguishers are accessible.
- ☐ Required service tags/records are current according to the requirements that apply.
- ☐ Changes to cooking equipment or hood layout are reviewed by qualified parties as required.
- ☐ Staff know that a cooking-oil/grease fire requires the correct response and that water must not be used.

MANAGEMENT AND FOLLOW-THROUGH

- ☐ Opening, closing and monthly manager checks have assigned responsibility.
- ☐ Deficiencies are assigned, tracked and verified closed.
- ☐ Fire-watch / impairment procedures are understood when systems are out of service.
- ☐ Staff training is role-specific and only trained and authorized staff perform assigned equipment/emergency duties.
- ☐ Contractor reports and cleaning/service documentation are reviewed.