

Restaurant Grease Fire Safety - Quick Check

A practical manager check for grease control from cooking surfaces through exhaust and disposal.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Grease hazards can extend beyond what is visible from the cooking line. Use qualified cleaning/service providers and follow applicable requirements.

COOKING AND SURFACE GREASE

- ☐ Grease accumulation around cooking equipment and nearby surfaces is addressed before it becomes heavy or baked-on.
- ☐ Greasy cloths, pads and other combustible cleaning materials are handled and stored through the restaurant procedure.
- ☐ Deep fryers and other grease-producing appliances are operated and shut down according to manufacturer/site procedures.

HOOD, PLENUM AND DUCTWORK

- ☐ Filters/grease-removal devices are installed and cleaned/replaced as required by the restaurant program.
- ☐ Professional cleaning covers required exhaust-system areas, not only the visible hood surface.
- ☐ Cleaning access panels and service areas remain accessible to qualified contractors.
- ☐ Cleaning documentation identifies work completed, inaccessible areas and deficiencies requiring follow-up.

WASTE AND EMERGENCY READINESS

- ☐ Waste grease and cooking oil are transferred and stored using the designated process and containers.
- ☐ Class K extinguisher and kitchen-suppression manual activation device are accessible.
- ☐ Staff know never to use water on a cooking-oil or grease fire.
- ☐ Only trained and authorized staff perform assigned emergency response actions; evacuation and emergency notification are not delayed.