



Commercial Cooking Using Solid Fuels – Fire Safety Checklist

Commercial cooking operations present a significant fire risk to a business because of the availability of ignition sources (e.g., burners) a high fuel-load (e.g., fats and grease), the presence of ignition sources (e.g., open flames) and the availability of fuel (e.g., wood and charcoal). Solid-fuel cooking presents additional exposures beyond those of routine commercial cooking; as such, the following areas of concern should be evaluated:

	Yes	No	N/A
Equipment			
Are cooking appliances, installed in compliance with NFPA 96-2011, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are exhaust hoods separate from other cooking exhaust systems?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts vented to the exterior of the building?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts equipped with easily accessible and removable non-combustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease filters located at least 4-ft (1.2-m) above the cooking service?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are exhaust ducts equipped with spark arrestors?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are spark arrestors located between the appliance and the grease removal system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the air make-up system interlocked with the exhaust system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ash containers made from non-combustible materials equipped with a self-closing lid and limited to a maximum capacity of 20 gallons?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is a minimum of a 3-ft (0.9-m) separation maintained between fuels and heat sources (e.g., stoves, lights, etc.), with no fuel stored above heat sources?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 3-ft (0.92-m) space between the fryer and any appliance?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fire Protection			
Are appliances that produce grease-laden vapors, other than appliances of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do either water-spray (Class 2A) or Class K fire extinguishers protect solid-fuel cooking appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in the use of portable fire extinguishers and water hoses?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are fire extinguishing systems covered by a service and maintenance program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



	Yes	No	N/A
Is a water hose, having a delivery rate of at least 5 gpm (19 L/min) at 40 psi (275 kPa), provided for appliances that have a combustion chamber larger than 5 ft ³ (0.14 m ³)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hose nozzles limited to only those that cannot produce a straight water stream?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Operations

Are employees trained in the safe operation of cooking equipment, including:

Combustion of fuel-air mixtures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Explosion hazards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sources of ignition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Functions of controls and devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are operating instructions for the appliances readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control valves for auxiliary fuels and systems, such as gas and electric service, readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are solid-fueled, deep-fat frying appliances limited to not more than 1 qt (0.9 L) of grease or fat?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ashes and spent fuels removed from the combustion chamber of appliances at least daily?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are ashes spread out inside the combustion chamber of the appliance, wet down with water prior to removal, and disposed of in a non-combustible container?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is fuel storage in the cooking area limited to a one-day supply?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is fuel storage separated from flammable liquids, foods, and chemical storage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the use of accelerants for starting and fueling prohibited?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are appliances and systems inspected at least monthly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the combustion chamber of the appliance cleaned (i.e., residue removed down to the chambers surface) and inspected weekly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the appliance's chimney, including the spark arrestor, inspected weekly for residue, corrosion, and restrictions?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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