



Commercial Cooking – Fire Safety Checklist

Commercial cooking operations present a significant fire risk to a property owner because of the availability of ignition sources (e.g., burners) and a high fuel-load (e.g., fats and grease). The following information can assist in assessing the fire exposures of commercial cooking operations.

Equipment

	Yes	No	N/A
Are cooking appliances, such as ranges, deep-fat fryers, and steamers, 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 and equipped with easily accessible and removable non-combustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts vented to the exterior of the building and provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease traps located under filters and pitched to drain into a metal container?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease containers limited to not more than 1 gal (3.8 L)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 16-in (4.06-cm) space between the fryer and surface flames of adjacent cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers equipped with automatic fuel cutoff valves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are racks, trays, spacers, or containers placed inside ovens made of non-combustible materials that can be easily cleaned?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Fire Protection

Do sprinklers protecting cooking and baking areas meet the requirements for Ordinary Hazard Group 1, in accordance with NFPA 13, Standard for Installation of Sprinkler Systems?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are commercial-grade ranges, fryers, and related equipment protected by an automatic extinguishing system that is listed/approved for the exposure?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building alarm system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are class K fire extinguishers provided within 10 ft (3.05 m) of any cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



	Yes	No	N/A
Operations			
Are operating instructions for cooking equipment readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control valves for gas service readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>
Operation of fire protection equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is kitchen equipment inspected on a regular basis, at least:			
Quarterly for high-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Semi-annually for moderate-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Annually for low-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Monthly for solid fuel cooking appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease containers emptied at least daily?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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CH-25-56 10/18/13

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This document is not intended to replace any recommendations from your equipment manufacturers. If you are unsure about any particular testing or maintenance procedure, please contact the manufacturer or your equipment service representative.

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