Restaurant Fire Safety Meeting Kit



WHAT'S AT STAKE

A fire at a restaurant refers to an unintentional, uncontrolled flame or ignition that occurs within the premises of a restaurant, which can cause significant damage to property and pose a serious threat to the safety of employees and customers. Fires can happen at restaurants for a variety of reasons, but the most common causes are usually related to cooking equipment, electrical systems, or human error.

WHAT'S THE DANGER

RISKS AND CONSEQUENCES OF RESTAURANT SAFETY

- Fires can cause serious injuries or even fatalities, legal liability, and harm the restaurant's reputation.
- A fire can cause significant damage to the restaurant's property, including the cost of repairs and replacements can be substantial, and the restaurant may need to close temporarily or even permanently.
- A relatively small fire can cause the restaurant to close temporarily, resulting in lost revenue and the need to pay employees during the closure.
- If the restaurant is found to be at fault for the fire, it can be held legally liable for damages and injuries and result in costly lawsuits and settlements.
- Customers may be hesitant to return to a restaurant that has had a fire.
- Employees and customers who experience a fire can suffer from psychological trauma, which can have lasting effects on their mental health.

HOW TO PROTECT YOURSELF

EMPLOYER AND CUSTOMER PROTECTION IN CASE OF FIRE AT A RESTAURANT

- **Alert everyone in the restaurant:** Shout "fire" and activate the fire alarm if there is one. Ensure that everyone is aware of the fire and can evacuate the restaurant safely.
- **Call emergency services:** Dial the local emergency services number (such as 911 in the United States) and inform them of the fire.
- **Evacuate the restaurant:** Ensure that all employees and customers leave the

restaurant as quickly and safely as possible. Use the designated exit routes and avoid using elevators.

- **Do not attempt to fight the fire:** Do not attempt to put out the fire yourself, as it can be dangerous and can cause the fire to spread. Leave the firefighting to the professionals.
- **Assemble at a safe distance from the restaurant:** Once everyone is safely outside the restaurant, move to a safe distance from the building to avoid being injured by falling debris or collapsing structures.
- **Wait for emergency services to arrive:** Wait for the firefighters to arrive and provide them with any additional information about the fire or the restaurant.
- **Do not re-enter the restaurant until it is declared safe by the authorities:** Wait for the authorities to declare the restaurant safe before attempting to re-enter.

FIRE SAFETY RESTAURANT CHECKLIST

1. **Have A Fire Suppression System In The Kitchen.** Studies suggest that around 57% of restaurant fires happen due to mishandling of cooking equipment. Installing a fire suppression system is more than necessary to control freak fire accidents. These cylinders contain what are called clean agents- a category of gases that must be stored in a protected area. Whenever smoke or fire is detected, an electronic signal is sent to the control unit to release the clean agent from these cylinders into the restaurant.
2. **Have Portable Fire Extinguishers For Backups.** Portable fire extinguishers serve as an extra layer of protection in your kitchen area. Class K fire extinguishers work best by putting out fires that result from grease or oils. The Class K fire extinguishers are mostly used after the activation of a fire suppression system. However, the other classes of fire extinguishers, like A, B, and C can be used for other fires caused by electrical faults, plastic or wood.
3. **A Regular Maintenance Schedule For Your Fire Protection Equipment.** Ensure that your fire suppression systems are inspected and maintained at least twice a year. It would help if you hired a professional team for inspection. Along with the fire suppression system, you need to manage your fire protection equipment and systems as well.
4. **An Automated Fire Alarm System Is An Essential.** Another essential to make your restaurant fire-safe is getting an automatic fire alarm system. It monitors the environment for any presence of unwanted fires. Along with alerting people to leave the premises, an ideal alarm system should also activate your fire suppression system.
5. **Emergency lights and exit signs to keep people safe.** Having enough emergency lights and exit signs is crucial at the time of accidents. Considering that the safety of people inside is of utmost importance, restaurants need to keep their exit routes empty most of the time. Emergency lights must be installed in areas where the staff members and customers gather the most. The signs should be above all doors and need to be serviced from time to time.
6. **Have Smoke detectors installed in your restaurant.** Smoke detectors, both wired and wireless, are critical to saving restaurants from fires. Install the detectors in washrooms, lobbies, and dining areas. Also, you must keep a perpetual check to ensure these detectors are in good shape.
7. **An Efficient Fire Sprinkler system must be installed.** Fire sprinklers have a glycerin-based liquid kept in a glass bulb, which sprinkles its

constituents whenever triggered. These sprinklers must always be in good shape to deal with fire accidents and emergencies. Along with sprinklers, you can get fire blankets made of wet chemicals as a supplement to the fire suppression systems.

8. **Staff Training to The Rescue.** Staff training is a critical part of making your restaurant fire safety compliant. must be trained to deal with accidents, especially in taking care of affected people inside the premises. Here are some tips for preparing staff:

- Remove ashes from wood, especially around smoking areas or tables.
- Never throw water on a grease fire.
- Clean up grease regularly.
- Store flammable liquids carefully.
- Clean up to avoid hazards.
- Ensure staff members know how to use fire extinguishers.
- Be ready to power down.

FINAL WORD

Having a fire safety plan in place is essential for the safety of everyone in the restaurant and can help protect the restaurant from damage and legal liabilities.