

# Restaurant Premise Liability: Fire Prevention

Grease, oil and grills are recipes for trouble. Fires are the most common accident occurring in the restaurant industry, so be smart and use these cautions to prevent a fire.

operational measures	
<input type="checkbox"/>	Never carry or move oil containers when the oil is hot or on fire.
<input type="checkbox"/>	Never throw water on a grease fire; this will make it worse.
<input type="checkbox"/>	Empty grease traps frequently and do not allow them to overflow.
<input type="checkbox"/>	Keep grilling surfaces clean and free from grease accumulations that might ignite.
<input type="checkbox"/>	Avoid cooking areas unless your work requires you to be near them.
<input type="checkbox"/>	Do not use frayed cords or defective equipment.
<input type="checkbox"/>	Ask for assistance from a supervisor before operating a fryer.
<input type="checkbox"/>	Use the correct grease level and cooking temperatures for deep fryers.
<input type="checkbox"/>	Do not store flammable items near heat-producing equipment or open flames.
<input type="checkbox"/>	Know where all fire alarms locations are and how to operate them.
<input type="checkbox"/>	Know how to operate a class K fire extinguisher; the type appropriate for grease fires.
<input type="checkbox"/>	Locate the fire alarm in the restaurant and know how to activate it.
<input type="checkbox"/>	Know all the emergency contact information for the fire and police department in your area.

**For reference use only.** Not intended to identify all hazards, or reflect all requirements of federal, state, or local law.



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