

## LOSS CONTROL

### Information Bulletin

## Fixed Range and Hood Protection for Restaurants

Many restaurants which experience a fire never reopen. Accumulation of grease-laden vapors, smoke and heat are severe fire hazards to your business if proper controls are missing. A properly designed, installed and maintained fixed automatic extinguishing system over the cooking surfaces complements other controls and helps minimize the possibility of a fire. Key components are illustrated and major considerations discussed to help you protect your business.

Other items to check include:

- Cooking equipment is U.L. listed or tested by other nationally recognized laboratories.
- Vapor proof covers protect any lighting above the cooking equipment.
- Employees are trained in the manual activation of the extinguishing system.
- Employees are trained in the use of portable fire extinguishers which are readily available, the proper type and serviced annually.
- Combustible materials located at least 18 inches from cooking equipment.
- Equipment maintenance procedures followed as recommended by the manufacturers.
- Grease residue removed regularly from areas behind, below, above, on and around equipment including walls, floors and other surfaces.
- Clear aisle ways maintained to ensure accessibility during emergencies.

Most fixed automatic extinguishing systems have been or will be upgraded to meet the new UL 300 standard. To compliment the new fire suppression chemical, a Class K wet chemical portable fire extinguisher should be wall mounted within 30 feet of the cooking line and only used as a secondary means of extinguishment in the event the main extinguishing system fails to operate.

Maintenance of the automatic extinguishing system is critical to ensure proper operation in the event of a fire. Semi-annual service is recommended and it should be performed by a licensed contractor who specializes in servicing these systems.

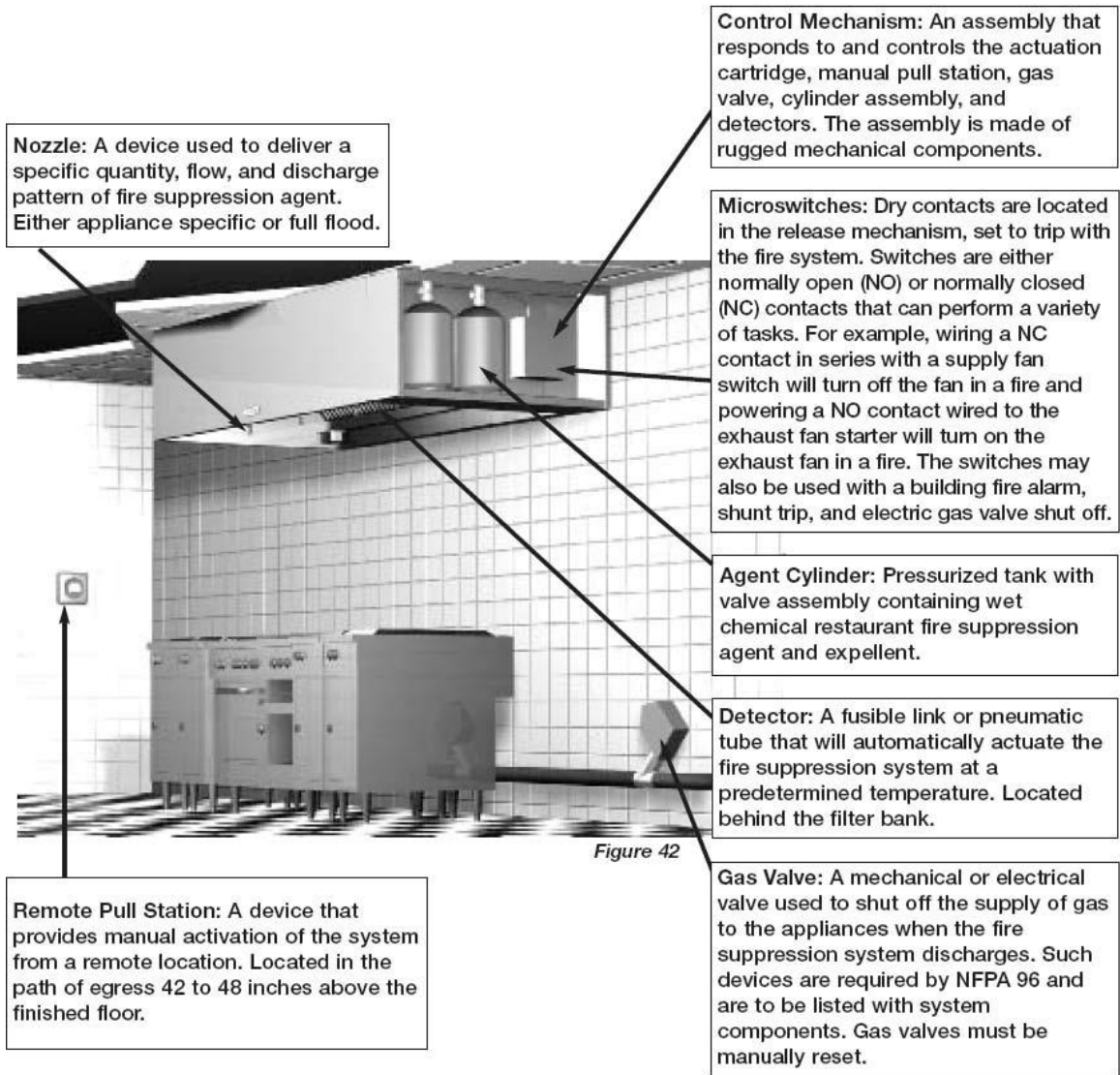
Hood and vent maintenance is also critical to reduce the chance of fire. Different inspection frequencies are recommended based on the type of cooking being performed as shown below:

Type/Volume of Cooking	Frequency of Inspections
Solid Fuel	Monthly
High-volume such as 24-hour, charbroiling or wok	Quarterly
Moderate-volume	Semi-annually
Low-volume or occasional	Annually

If the inspection uncovers a build-up of grease residue, then cleaning should be performed.

Below is an example of a typical automatic fire suppression system protecting a cooking surface.

Below is an example of a typical fire suppression system in a hood



*This bulletin is intended only as a reminder and is offered solely as a guide to assist management in its responsibility of providing a safer working environment. This bulletin is not intended to cover all possible hazardous conditions or unsafe acts that may exist. Other unsafe acts hazardous conditions should also be noted and corrective action taken.*