

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) and a high fuel-load (e.g., fats and grease). In addition to these risks, solid-fuel commercial cooking operations present a significant fire risk because of 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 additional areas of concern should be evaluated:

Equipment	
1. Are cooking appliances, installed in compliance with NFPA 96, <i>Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations</i> , published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
2. Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
3. Are exhaust hoods separate from other cooking exhaust systems, except when the other systems do not require automatic fire extinguishing equipment?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
4. Are hoods and ducts vented to the exterior of the building?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
5. Are hoods and ducts provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
6. Are hoods and ducts equipped with easily accessible and removable non-combustible grease filters?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
7. Are exhaust ducts equipped with spark arrestors?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
8. Are spark arrestors located between the appliance and the grease removal system?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
9. Is the air make-up system interlocked with the exhaust system?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
10. Are racks, trays, spacers, or containers placed inside an appliance (e.g., an oven) made of non-combustible materials that can be easily cleaned?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
11. Are ash containers made from non-combustible materials, equipped with a selfclosing lid, and limited to a maximum capacity of 20 gallons?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
12. 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"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA
13. Are deep-fat fryers installed with at least a 3-ft (0.92-m) space between the fryer and any appliance?	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> NA

Fire Protection

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|---|------------------------------|-----------------------------|-----------------------------|
| 1. 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"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 2. Do either water-spray (Class 2A) or Class K fire extinguishers protect solid-fuel cooking appliances? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 3. Are employees trained in the use of portable fire extinguishers and water hoses? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 4. Are fire extinguishing systems covered by a service and maintenance program? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 5. 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"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 6. Are hose nozzles limited to only those that cannot produce a straight water stream? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |

Operations

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|---|------------------------------|-----------------------------|-----------------------------|
| 1. Are employees trained in the safe operation of cooking equipment, including: | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| – Combustion of fuel-air mixtures? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| – Explosion hazards? | | | |
| – Sources of ignition? | | | |
| – Functions of controls and devices? | | | |
| 2. Are operating instructions for the appliances readily accessible? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 3. Are control valves for auxiliary fuels and systems, such as gas and electric service, readily accessible and in good working condition? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 4. Are solid-fueled, deep-fat frying appliances limited to not more than 1 qt (0.9 L) of grease or fat? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 5. Are ashes and spent fuels removed from the combustion chamber of appliances at least daily? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 6. 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"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 7. Is fuel storage in the cooking area limited to a one-day supply? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 8. Is fuel storage separated from flammable liquids, foods, and chemical storage? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 9. Is the use of accelerants for starting and fueling prohibited? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 10. Are appliances and systems inspected at least monthly? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 11. Is the combustion chamber of the appliance cleaned (i.e., residue removed down to the chambers surface) and inspected weekly? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |
| 12. Is the appliance's chimney, including the spark arrestor, inspected weekly for residue, corrosion, and restrictions? | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> NA |



**SullivanCurtisMonroe
Insurance Services, LLC**
1920 Main Street, Suite 600
Irvine, CA 92614
(949) 250-7172



The Hanover Insurance Company
440 Lincoln Street
Worcester, MA 01653

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