

# Fire safety in restaurants

**CFPA-E Guideline No 9:2012 F**





## **FOREWORD**

The European fire protection associations have decided to produce common guidelines in order to achieve similar interpretation in European countries and to give examples of acceptable solutions, concepts and models. The Confederation of Fire Protection Associations in Europe (CFPA E) has the aim to facilitate and support fire protection work in European countries.

The market imposes new demands for quality and safety. Today, fire protection forms an integral part of a modern strategy for survival and competitiveness.

This Guideline is concerned with fire safety in restaurants. In premises where catering is one of the principal activities, and that includes restaurants, almost twice as many fires occur in kitchens as in any other part of the premises. For that reason the measures described in the Guideline tend to dwell on fire safety in the kitchen, although its theme of risk assessment will involve restaurant management in a survey of fire hazards in all areas and a comprehensive approach to such hazards.

This guideline is primarily intended for those responsible for safety in restaurants. It is also addressed to the rescue services, consultants, safety companies etc. so that, in course of their work, they may be able to help to increase the levels of fire safety.

The proposal for this guideline was presented by The UK Fire Protection Association and the author is Adair Lewis from the UK.

This Guideline has been compiled by Guidelines Commission and adopted by all fire protection associations in the Confederation of Fire Protection Associations Europe. These guidelines reflect best practice developed by the countries of CFPA Europe. Where the guidelines and national requirement conflict, national requirements must apply.

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## **1 Scope**

Although this publication refers specifically to fire safety in restaurants, the hazards from cooking processes arise in a wide variety of other occupancies, including hotels, factory canteens and residential homes and thus many of the measures that are described here are also applicable in those buildings.

The principles outlined here are not, however, necessarily applicable in the case of fast food outlets, the open-fronted restaurants that are found in shopping malls, cooking in a domestic environment or mobile catering facilities.

## **2 Introduction**

A restaurant where people go to eat will often be a premise with three principal areas:

1. The dining area;
2. The kitchen/servery/storage room/cold store;
3. The cloakrooms; all of which should be subject to a fire risk assessment.

### **The dining area**

The risk assessment of the dining area (which may include a bar) will cover such topics as:

- combustible materials such as elements of the structure itself, the surface linings, decorations and furnishings, and their likely performance in the event of a fire;
- diners and their activities (including smoking);
- the use of candles on tables;
- open fires in the restaurant;
- the placement of tables and chairs, and routes to the exits;
- the need to keep the fire exits unobstructed and to permit ready passage through fire exit doors;
- signs (and emergency lighting) for fire routes and exits;
- the evacuation procedure;
- cooking processes carried out in the dining area;
- fire safety equipment.

### **The kitchen area**

The kitchen (which may include its storage area(s) and cold room(s)) is the part of a restaurant which is the area of high hazard and it is dealt with at length in the Guideline. It is essential that if fire breaks out in a kitchen it cannot spread to other parts of the premises, and particularly not to the dining area or into escape routes, hence the need for effective compartmentation described in section 4.

Restaurants vary enormously in their size, layout and style. Their kitchens use increasingly complex equipment to produce food from different cultures. Despite the variety of cooking processes involved, the main fire hazard arising from food preparation is the use of heated fats



and the risk of over-heating the fat due to operator error or failure of a thermostat in equipment. This can be a particular problem if the kitchen is unattended.

There are only small differences between the safe cooking temperatures of oils and fats (about 205°C), the temperature at which flammable vapours are given off (about 230°C) and that at which spontaneous ignition occurs (between 310°C and 360°C). The fire related properties of fats change during use; one indication of this is the darkening of the colour resulting from oxidation. Monitoring the discoloration can be carried out using proprietary charts, available from the manufacturers or suppliers of the product. (It should be noted that throughout this guidance the use of the word 'fat' may freely be interchanged with 'cooking oil')

Other causes of fire include the spillage or over-filling of fats when changing or replenishing supplies whilst the appliance is hot; the proximity to deep-fat fryers of other cooking equipment which might be a source of ignition; and the direct exposure of grease-removal devices in the fume-extraction systems to flame impingement or hot flue gases from the heat sources of the equipment.

Deposits of grease building up in extract ducting and the fuel (gas, LPG or electricity) used for cooking can also be serious hazards. Portable equipment introduces further hazards as gas escaping from LPG cartridges and the careless operation of LPG flambé lamps or chefs' blowlamps can result in fires and serious injury.

In the kitchen, the fire load includes dry goods, packaging and, as mentioned earlier, fats and oils.

### **The cloakrooms**

General good housekeeping measures apply to the cloakrooms. These areas often lack natural daylight, so emergency lighting is essential and it is important that the alarm can be heard in the cloakrooms.

## **3 Complying with legislation**

### **Risk assessment**

3.1 Before a restaurant opens for business for the first time a fire risk assessment of the premises should be made in compliance with national legislation implementing the Framework and Workplace Directives introduced by the European Council. In most cases such a risk assessment will have to be written down and may need to be available for inspection should the local fire brigade choose to visit the premises.

The fire risk assessment will need to consider:

- Identifying and minimising sources of ignition that is present
- Identifying and minimising the combustible materials present
- Estimating the number of staff and visitors who may be present in the premises
- Foreseeing how people present may react. This may be dependent on consumption of alcohol or any permanent or temporary disability they may have.



- Assessing the adequacy of the existing fire protection measures
- Implementing any remedial actions that may be necessary as a result of the assessment
- Planning how the residual risk is to be managed.

The fire risk assessment should be reviewed periodically, especially if refurbishment or construction work is being planned.

- 3.2 Other national legislation relating to health, safety and hygiene will also need to be addressed.

#### **4 The construction of the restaurant**

In addition to measures necessary to comply with legal requirements (see above), the following topics may require consideration.

##### **Compartmentation**

- 4.1 Wherever possible the cooking should be undertaken in a dedicated fire compartment separated from the customers by a construction that will provide at least 30 minutes fire resistance.
- 4.2 Storage should be in a separate area.
- 4.3 Any opening between the kitchen and a servery should be protected by a shutter with a fire resistance of the same standard as that of the kitchen enclosure. The shutter should be designed to lower automatically in the event of a fire and be closed outside working hours to prevent unauthorized access to the cooking equipment.
- 4.4 Where the fire compartmentation set out in paragraphs 4.1 and 4.3 cannot be integrated into the design of a restaurant, the kitchen and dining areas should both be contained in a compartment offering at least 30 minutes fire resistance and the risk to life be mitigated by the installation of an automatic fire detection and alarm system in accordance with national or European standards.
- 4.5 The kitchen should have non-combustible walls, floors and ceiling. Any combustible surfaces should be overlaid or lined with non-combustible material.
- 4.6 Gaps around pipes or cable trunking which enter or leave the cooking area should be sealed with suitable material so as to provide at least the same level of fire resistance as the element of construction in which it is located.





### **Automatic fire detection and alarm system**

- 5.3 Serious consideration should be given to installing an automatic fire detection and alarm system in accordance with European and national standards and linking the system to an alarm receiving centre to allow the fire brigade to be called without delay in the event of a fire, especially out of business hours. Such an installation should be designed to protect the whole of the premises.
- 5.4 The automatic fire detection and alarm installation should be inspected and maintained according to national standards.
- 5.5 Records should be kept of the servicing and testing of the fire detection and alarm system.

## **6 Fire safety management**

### **Action in the event of fire**

- 6.1 Suitable plans should be formulated, and staff trained, to assist everyone to leave the premises in the event of a fire. This includes anyone with a disability. Fire action notices should be displayed prominently in the building. This is often done by posting the notices next to the fire alarm call points.

### **Signs and emergency lighting**

- 6.2 All fire exit routes should be clearly marked in accordance with the requirements of national legislation implementing the EU Safety Signs Directive. Signs should also be displayed, as necessary, indicating fire doors that should be kept shut and any lift that should not be used in the event of fire.
- 6.3 Emergency lighting should be installed and maintained according to national standards to allow everyone present to find their way to the nearest fire exit, and to reach a place of safety. Luminaires should be installed to ensure that changes in direction and level and fire alarm call points are clearly visible.

### **Fire fighting equipment**

- 6.4 There should be an adequate provision of suitable fire extinguishers and other appropriate fire fighting equipment. All fire fighting equipment, fixed or portable, should be provided in accordance with European and national standards.



- 6.5 All fire protection equipment should be serviced and maintained in accordance with the relevant national standards by competent engineers.
- 6.6 Suitable records should be kept of the servicing and maintenance of all fire protection equipment.

### **Decorations**

- 6.7 All lanterns and table decorations with naked flames should be of a design that automatically extinguish if knocked over.
- 6.8 All materials used to decorate the premises, including artificial flowers and decorations used at the time of Christmas and other festivals, should be inherently flame retardant or treated so as not to produce a sustained flame or melt and drip when a small pilot flame is applied to the material.

### **Staff training**

- 6.9 All new staff should receive induction training on their first day at work and subsequently receive additional fire safety awareness training and instruction in any specific duties they may have in the event of a fire. The staff training should take into account any language difficulties among the staff and should be carried out to ensure that all staff, including temporary staff, attend training sessions periodically.
- 6.10 One of the elements of staff training should be a fire drill but there are practical difficulties in undertaking fire drills in restaurants. Staff may, however, be required to participate in periodic 'walk through exercises' before the restaurant opens for business.
- 6.11 Appropriate records should be kept of all staff training.

## **7 Housekeeping**

### **Cleaning kitchen equipment**

Section 9 deals with the technicalities of equipment in the kitchen. However the equipment is used, it is vital for fire prevention that kitchens and their equipment are kept free from grease and oil residues.

- 7.1 Cleaning of the surfaces of all cooking equipment hoods and canopies, ductwork, fans, burners and fixed fire extinguishing equipment should be carried out at frequent intervals to prevent contamination by grease or oil. Grease tends to accumulate at specific points and particular attention should be given to cleaning concealed areas formed by corners and lips.



- 7.2 Frequent cleaning of filters or other grease removal devices is particularly important. Cleaning intervals depend on the type of equipment and the extent of its use and should be in accordance with the current best practice.
- 7.3 Cleaning of filters does not remove the need for the periodic inspections of the inside of ductwork and the extraction motor to check for build-up of grease deposits. Cleaning should take place at intervals not exceeding 12 months, preferably by specialist contractors. This may require the cutting of openings in the ductwork if none have been provided (see section 10.7). Such cutting of openings should only be carried out by a suitable method controlled by a hot work permit after an appropriate risk assessment.
- 7.4 Flammable solvents and cleaning aids should not be used.

### **Storage of materials**

- 7.5 Spare butane cartridges for flambé lamps and chefs' blowlamps should be stored securely outside the kitchen.
- 7.6 All cleaning chemicals should be stored away from the cooking area.
- 7.7 Clean linen should be stored in a cool dry place to reduce the likelihood of self heating of any fatty residues.

### **Waste materials**

- 7.8 All refuse which accumulates should be collected at regular intervals and stored outside the premises. Combustible waste materials should be stored in non-combustible waste containers.
- 7.9 The contents of ashtrays must not be collected and stored with other waste materials. Ashtrays should be emptied into special, self-closing metal bins which are to be stored outside the premises.

## **8 Fire protection measures**

### **In the event of fire**

- 8.1 There should be adequate provision of suitable fire fighting equipment. See also 6.4, 6.5 and 6.6.



- 8.2 If an automatic fire detection and alarm system is fitted in the restaurant (see section 5), all staff should be given basic instruction about its purpose and effect.
- 8.3 Kitchen staff should be thoroughly instructed as to the hazards associated with fighting cooking oil and fat fires.
- 8.4 A notice showing the action to be taken in the event of fire should be prominently displayed in the cooking area. In particular, the notice should require the prompt shutdown of the heat supply and extraction system.

### **Fighting fires**

- 8.5 Staff should be made familiar with the operation and correct method of use of portable fire extinguishing appliances and any fixed fire extinguishing system.
- 8.6 Where deep fat fryers are in use, a wet chemical (Type F) fire extinguisher should be provided. Other extinguishers should be provided as appropriate for use where electrical equipment is in operation.
- 8.7 At least one fire blanket should be available.
- 8.8 All fire fighting equipment should be easily and safely accessible.
- 8.9 Staff training should address the correct method for fighting a fire involving burning gas. Such a fire should not be extinguished before the gas supply has been turned off; this is to prevent the production of an explosive mixture of gas in the air.

### **Fixed extinguishing system**

- 8.10 It is recommended that a suitable fixed extinguishing system, installed by a third party approved company, be provided, with both manual and automatic operation, to protect cooking equipment, overhead canopies and ducting system. The operation of the fixed fire fighting installation should automatically shut down the fuel supply and extraction system.
- 8.11 The advantages of having an automatic fire extinguishing system installed to protect the whole restaurant area should be considered.





## 10 Extraction systems

### Extract ventilation and ducting

- 10.1 Mechanical extract ventilation should be provided for all cooking equipment producing heat, fumes and products of combustion. It is important that the heat and fume extraction ducting leading from deep fat fryers is separate from the ducting that extracts combustion products from the burners.
- 10.2 Extraction should be via an overhead canopy and ducting system that discharges to the open in such a manner that grease will not be deposited on the building or adjoining properties.
- 10.3 Hoods, canopies and ducts should be constructed of, and supported by, galvanised or stainless steel of a substantial gauge, having all seams and joints liquid-tight, with smooth surfaces to facilitate cleaning.
- 10.4 Lighting arrangements under canopies should be selected for their suitability in the presence of heat and grease.
- 10.5 Extract ducting should be as short as practicable and the design should comply with any local byelaws. The ducts should preferably pass directly to the open and should not pass through, or be contained within, floor or ceiling voids, or roof spaces where exposed combustible materials are present.
- 10.6 Bends or dips in the design of the ductwork where residues might collect should be avoided and the whole of the ducting should be accessible for cleaning. At each change in direction of the duct an opening with a grease-tight cover should be provided for inspection and cleaning.
- 10.7 In those cases where it is not possible to install the ducting as indicated in paragraphs 10.5 and 10.6, it should be enclosed in a service shaft of non-combustible construction having a fire resistance of at least 30 minutes and with access points to facilitate cleaning of the extract ductwork throughout its length.
- 10.8 Where a duct passes through any combustible material, it should be cut away for a distance of at least 150mm from the duct and the space filled with non-combustible insulation. Ducts, hoods and canopies should have a clearance of at least 150mm from combustible material, including combustible partitions and floors and, where necessary, should be protected with a non-combustible insulating material.

### Grease filters and cleaning (see also section 7)

- 10.9 Filters, traps or other grease removal devices should be provided; a residue trap should be installed at the base of any vertical riser. These devices should not be sited where they are



liable to be exposed to direct flame impingement or hot flue gases. The distance of the grease removal devices from the heat source should be at least 500mm unless there is suitable protection, for example by a steel baffle plate.

- 10.10 All grease-removal devices, including their frames, should be constructed of non-combustible material and installed in the extract ducting or canopy in a readily accessible position to facilitate cleaning and be as close as possible to the appliance.
- 10.11 Records should be kept of the cleaning of the extract systems.

## **11 Cooking appliances: safety and operating instructions**

- 11.1 Cooking appliances should be operated and serviced in accordance with the manufacturer's instructions.
- 11.2 Operators should be thoroughly instructed in the correct use of the equipment and the danger of ignition from the overheating of fats.
- 11.3 Cooking ranges should be equipped with devices to ensure that the gas or electricity cannot be supplied when the extraction system is not in operation.
- 11.4 Filter equipped extraction systems should not be operated with the filters removed.
- 11.5 Cooking equipment should not be left unattended while the heat source is operating.
- 11.6 The power or fuel supply should be shut off outside working hours, both at the switches at individual appliances and (in the case of electricity) at the kitchen's main control switch.
- 11.7 Where LPG equipment is installed the gas should be turned off at the cylinder(s), which should be located securely outside the building.
- 11.8 In the case of deep fat fryers caution should be exercised when changing or replenishing the pan(s) with fat to avoid spillage or overfilling, especially whilst the apparatus is hot.
- 11.9 The cooking oil level in the pan(s) should be maintained within the manufacturer's recommended minimum and maximum levels for safe operation. The minimum level should be such that under no circumstances is the temperature sensing device or the electrical heating element exposed during operation.
- 11.10 The fuel supply to cooking equipment and extraction system should be linked so as to be cut off automatically in the event of the operation of an automatic fire extinguishing system in the kitchen.



- 11.11 In addition to the measures outlined in paragraph 9.10, a manual shut off for the fuel supply and extract system should be provided on the escape route from the kitchen. This should be operated when the kitchen is evacuated in response to an alert from the fire detection and alarm system.
- 11.12 Relevant staff should receive training in the precautions to be taken when reconnecting the fuel supplies.

## 12 General advice

### Gas safety

If gas is smelled on the premises:

- Shut down frying and other gas fuelled appliances promptly and safely
- Turn the gas supply off at the main stopcock
- Put out all naked flames
- Open doors and windows to ventilate the building
- In the case of a leak of mains gas call the gas supply company for assistance immediately on their 24 hour emergency line
- Keep people away from the area(s) concerned
- Do not search for gas leaks with naked flames
- Do not smoke where there is a smell of gas
- Do not operate electrical switches

In the case of a gas cylinder that continues to leak after the valve has been shut the supplier should be contacted for advice.

### Electrical safety

If damage is visible to electrical; equipment in the kitchen, or the plug or flex associated with the item, it should be switched off and unplugged (in the case of portable equipment). The damage should be reported to someone in authority and the appliance not be used again until suitable remedial action has been taken.

## 13 Summary

If adopted and implemented in a restaurant, the measures in this Guideline will improve the standard of fire safety in the premises. The result, in general terms, will be a restaurant in which:

- the fire hazards have been recorded and taken into account in a full risk assessment;
- the appropriate actions have been taken to remove/reduce/manage the fire hazards;



- an automatic fire detection and alarm system is in operation;
- cooking areas are segregated from dining areas by fire-resisting walls/doors/shutters;
- appropriate fire fighting equipment (portable extinguishers, fire blankets and, if necessary, a fixed extinguishing system) is provided;
- staff are trained what to do if fire breaks out;
- in the event of fire, there is a well signed fire exit route (or routes) for use by diners and staff; and
- no fire exit route leads through a kitchen area.

## 14 References

CEA 4007, Fire protection systems- specifications for CO<sub>2</sub> systems – planning and installation, Comité européen des assurances, 2003.

## 15 European guidelines

- Guideline No 1:2002 F - Internal fire protection control
- Guideline No 2:2007 F - Panic & emergency exit devices
- Guideline No 3:2011 F - Certification of thermographers
- Guideline No 4:2010 F - Introduction to qualitative fire risk assessment
- Guideline No 5:2003 F - Guidance signs, emergency lighting and general lighting
- Guideline No 6:2011 F - Fire safety in care homes for the elderly
- Guideline No 7:2011 F - Safety distance between waste containers and buildings
- Guideline No 8:2004 F - Preventing arson – information to young people
- Guideline No 9:2012 F - Fire safety in restaurants
- Guideline No 10:2008 F - Smoke alarms in the home
- Guideline No 11:2005 F - Recommended numbers of fire protection trained staff
- Guideline No 12:2012 F - Fire safety basics for hot work operatives
- Guideline No 13:2006 F - Fire protection documentation
- Guideline No 14:2007 F - Fire protection in information technology facilities
- Guideline No 15:2012 F - Fire safety in guest harbours and marinas
- Guideline No 16:2008 F - Fire protection in offices
- Guideline No 17:2008 F - Fire safety in farm buildings
- Guideline No 18:2008 F - Fire protection on chemical manufacturing sites
- Guideline No 19:2009 F - Fire safety engineering concerning evacuation from buildings
- Guideline No 20:2012 F - Fire safety in camping sites
- Guideline No 21:2012 F - Fire prevention on construction sites
- Guideline No 22:2010 F - Wind turbines – Fire protection guideline
- Guideline No 23:2010 F - Securing the operational readiness of fire control system
- Guideline No 24:2010 F - Fire safe homes
- Guideline No 25:2010 F - Emergency plan
- Guideline No 26:2010 F - Fire protection of temporary buildings on construction sites
- Guideline No 27:2011 F - Fire safety in apartment buildings
  
- Guideline No 1:2012 N - Protection against flood





## Annex 1: Checklist

<i>Ref para</i>		<i>Yes</i>	<i>No</i>
	<b>Section 3: Risk assessment</b>		
3.1	Has a fire risk assessment been undertaken in compliance with national requirements?		
3.1	Is the fire risk assessment being reviewed periodically?		
3.2	Has other national legislation referring to health, safety and hygiene also been addressed?		
	<b>Section 4: Compartmentation</b>		
4.1	Is the cooking undertaken in a dedicated fire compartment separated from customers by a construction that will provide at least 30 minutes fire resistance?		
4.2	Is storage in a separate fire compartment?		
4.3	Is any opening between the kitchen and the server or dining area protected by a shutter with the same standard of fire resistance as the wall in which it is installed?		
4.3	Does the shutter lower automatically in the event of a fire?		
4.3	Is the shutter closed outside working hours?		
4.4	If the kitchen is not in a separate fire compartment do the kitchen and dining areas form a single fire compartment providing at least 30 minutes fire resistance in which an automatic fire detection and alarm system is installed?		
4.5	Does the kitchen have non-combustible walls, floor and ceiling?		
4.6	Are any holes around services passing through the kitchen walls or ceiling sealed with suitable fire resisting material?		
	<b>Section 4: Evacuation</b>		
4.7	Is the design such that all persons can turn their back on the fire and leave the building safely?		
4.8	Is the restaurant free of areas from which escape is only available in one direction?		
4.9	Are all escape routes to a place of safety away from the building as direct as possible, and protected from other parts of the premises by construction that provides at least 30 minutes fire resistance?		
4.10	Do the doors between the kitchen and the dining area, the kitchen and the escape route and the restaurant and the escape route all provide at least 30 minutes fire resistance and are they fitted with self-closers?		
4.11	Are the escape routes of adequate width for the maximum number of persons likely to be in the premises to be able to reach a place of safety within about three minutes?		



	<b>Section 5: Fire detection and alarm installation</b>		
5.1	Is there means for raising the alarm in case of fire?		
5.1	Can the fire alarm be clearly heard above any background noise?		
5.2	Is the fire alarm tested weekly to ensure that it works correctly and can be heard in all areas?		
5.3	Is an automatic fire detection system installed in accordance with national standards to protect the whole of the premises?		
5.4	Is the automatic fire detection and alarm system maintained in accordance with national standards?		
5.5	Are suitable records kept of the testing and servicing of the automatic fire detection and alarm system?		
	<b>Section 6: Fire safety management</b>		
6.1	Have suitable plans been formulated and staff trained to assist everyone, especially people with a disability, to leave the premises in the event of a fire?		
6.1	Are fire action notices displayed prominently in the building?		
6.2	Are all escape routes clearly signed in accordance with national legislation?		
6.3	Is emergency lighting installed and maintained according to national standards to allow everyone to find their way to a place of safety?		
6.4	Is there an adequate provision of suitable fire extinguishers and other appropriate fire fighting equipment in accordance with national standards?		
6.5	Is all fire fighting equipment maintained by a competent engineer in accordance with national standards?		
6.6	Are suitable records kept of the maintenance of the fire fighting equipment?		
6.7	Are all lanterns and table decorations with naked flames of a design that automatically extinguish if knocked over?		
6.8	Are all materials used to decorate the premises, especially at times of festivals, inherently flame retardant or treated so as not to produce a sustained flame or melt and drip when a small pilot flame is applied to the material?		
6.9	Do all staff receive fire safety induction training on their first day at work and periodically thereafter?		
6.10	Are fire drills or 'walk through' exercises held to acquaint staff with the fire evacuation procedures?		
6.11	Are records kept of staff training?		
	<b>Section 7: Housekeeping</b>		
7.1	Are the surfaces of all cooking equipment, hoods, canopies, ductwork, fans and fixed fire extinguishing equipment carried out at frequent intervals?		
7.2	Most importantly, are filters and other grease removing devices		



	frequently cleaned or replaced in accordance with best practice?		
7.3	Is the inside of ductwork inspected, preferably by a specialist contractor, at least every 12 months for grease deposits and cleaning undertaken as appropriate?		
7.4	Is the use of flammable solvents for cleaning prohibited?		
7.5	Are spare cartridges for flambé lamps and chefs' blowlamps kept securely outside the kitchen?		
7.6	Are all cleaning chemicals stored away from the cooking area?		
7.7	Is clean linen stored in a cool dry place to reduce the likelihood of self-heating of fatty residues?		
7.8	Is all refuse that accumulates collected at regular intervals and stored outside the premises in non-combustible waste containers?		
7.9	Are the contents of ashtrays emptied into special self-closing metal bins stored outside the premises?		
	<b>Section 8: Fire protection measures</b>		
8.2	Are staff briefed regarding the purpose and effect of the automatic fire detection and alarm installation?		
8.3	Are staff instructed as to the hazards of fighting fires in fats and cooking oils?		
8.4	Do the notices in staff areas require the prompt shutdown of heat supplies and the extraction systems?		
8.5	Have staff been made aware of the operation and use of portable fire extinguishing appliances and any fixed fire suppression system?		
8.6	Where deep fat fryers are in use has a wet chemical fire extinguisher been provided?		
8.7	Is at least one fire blanket available in the kitchen?		
8.8	Is all fire fighting equipment easily and safely accessible?		
8.9	Have staff been instructed to turn off the gas supply before fighting a fire involving burning gas?		
8.10	Are cooking equipment, canopies and ducts protected by a suitable fixed fire extinguishing system installed, with both manual and automatic operation, by a third party approved company?		
8.11	Have the advantages of having an automatic fire extinguishing system installed to protect the whole of the restaurant been considered?		
	<b>Section 9: Equipment in the kitchen</b>		
9.1	Is there an adequate area in the kitchen, clear of obstruction, to allow for the safe movement of staff and their escape in an emergency?		
9.2	Are adequate means of access and clearance maintained around cooking equipment for cleaning and maintenance purposes?		
9.3	Are appliances where oil or fat is used for cooking located away from water pipes?		
9.4	Is the installation of the cooking appliances fully in accordance with the manufacturer's instructions?		
9.5	Has the connection of the equipment to power or gas supplies been carried out by the manufacturer or by an accredited contractor?		



9.6	Is all electrical equipment installed in accordance with the national standard and subject to periodic inspection, which is recorded?		
9.7	Where cooking equipment is supplied by liquefied petroleum gas, does the installation comply with relevant national standards or best practice?		
9.8	Are fuel pipes and electrical wiring sited so that they are not susceptible to the effects of heat, water vapour, grease or mechanical damage?		
9.8	Where necessary are fuel pipes and electrical wiring protected from the weather?		
9.9	Are means provided for the emergency shutdown of power, fuel supplies and extraction equipment to all cooking equipment, with the emergency shutdown device being clearly labelled and readily accessible adjacent to the main escape route?		
9.10	Are deep fat fryers equipped with a separate high temperature limit control, of a non-self-resetting type, to shut off the heat source should the temperature of the fat exceed 230°C?		
	<b>Section 10: Extraction systems</b>		
10.1	Is mechanical extract ventilation provided for all cooking equipment producing heat, fumes and products of combustion?		
10.1	Is the heat and fume extract ducting leading from deep fat fryers separate from the ducting from the burners?		
10.2	Is extraction via an overhead canopy and ducting system that discharges to the open so as not to deposit grease on the building or on adjoining properties?		
10.3	Do hoods, canopies and ducts have liquid tight joints and seams and are they constructed of, and supported by, suitable galvanised or stainless steel fixings?		
10.4	Are lighting arrangements under canopies selected for their suitability in the presence of heat and grease?		
10.5	Is extract ducting as short as practicable and comply with local byelaws?		
10.5	Do ducts pass directly to the outside where possible and not through floor or ceiling voids?		
10.6	Are bends or dips in the design of the ductwork avoided and the whole of the ductwork made accessible for cleaning?		
10.7	Where ductwork cannot pass directly to the outside, is it enclosed in a service shaft of non-combustible construction having a fire resistance of at least 30 minutes?		
10.8	If ductwork passes through any combustible material is it cut away for a distance of at least 150mm from the duct with the space filled with non-combustible insulation?		
10.9	Are grease filters, traps or other grease removal devices provided, with a residue trap being installed at the base of any vertical riser?		
10.10	Is grease removing devices, including their frames, constructed of non-combustible material and installed in the extract ducting or canopy in a readily accessible position to allow cleaning?		
10.11	Are records kept of the cleaning of the extract systems?		



	<b>Section 11: Cooking appliances</b>		
11.1	Are cooking appliances operated and serviced in accordance with the manufacturer's instructions?		
11.2	Are operators thoroughly instructed in the correct use of the equipment and the dangers of ignition from the overheating of fat or oil?		
11.3	Are cooking ranges equipped with devices to ensure that the gas or electricity cannot be supplied when the extraction system is not in operation?		
11.4	Are measures in place to ensure that filter equipped extraction systems are not operated with the filters removed?		
11.5	Is cooking equipment always attended when in operation?		
11.6	Is the power or fuel supply to appliances shut off outside working hours?		
11.7	Where LPG fuelled equipment is installed is the gas shut off at the cylinder outside working hours?		
11.7	Are LPG gas cylinders stored securely outside the building?		
11.8	In the case of deep fat fryers, is caution exercised when changing or replenishing the pans with oil to avoid spillage or overheating, especially when the apparatus is hot?		
11.9	Is the level of oil in the cooking pan(s) maintained within the manufacturer's recommended maximum and minimum levels for safe operation?		
11.10	Is the fuel supply to cooking equipment linked so as to be cut off automatically in the event of the operation of an automatic fire extinguishing system in the kitchen?		
11.11	Is a manual shut off for the fuel supply and extract system provided on the escape route from the kitchen?		
11.12	Do relevant staffs receive training in the precautions to be taken when reconnecting the fuel supplies?		
	<b>Section 12: General advice</b>		
	<b>Gas safety</b>		
	Has staffs been trained in the action to take if gas is smelled on the premises?		
	<b>Electrical safety</b>		
	Has staffs been trained in the actions to take if electrical equipment or associated wiring has been damaged?		