

## Commercial Cooking - Fire Safety Checklist

Commercial cooking operations present a significant fire risk to a property owner for property loss because of the availability of ignition sources (e.g. burners) and a high fuel-load (e.g. fats and grease). The following information can assist in assessing the fire exposures of commercial cooking operations.

	Yes	No	N/A
Are cooking appliances, such as ranges, deep fat fryers, and steamers, installed in compliance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is kitchen equipment inspected on a regular basis? (i.e., quarterly for high-volume cooking operations, semiannually for moderate-volume cooking operations, and annually for low-volume cooking operations.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In addition to other kitchen equipment inspections, are solid fuel cooking appliances inspected at least monthly?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts for collecting cooking vapors and residues constructed of steel or equivalent material, and equipped with easily accessible and removable noncombustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are trash containers made from non-combustible materials and equipped with a self-closing lid when the capacity exceeds 20 gallons?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hoods and ducts vented to the exterior of the building, and provided with an accessible opening for inspection and cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease traps located under filters and pitched to drain into a metal container?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 16-in. (4.06 cm) space between the fryer and surface flames of adjacent cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers equipped with automatic fuel cutoff valves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are racks, trays, spacers, or containers placed inside ovens made of noncombustible materials that can be easily cleaned?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are class K fire extinguishers provided within 10 ft (3.05 m) of any cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in the safe operation of cooking equipment, including combustion of fuel-air mixtures; explosion hazards; sources of ignition; and functions of control and devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Are operating instructions for cooking equipment readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control valves for gas service readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

The loss prevention information and advice presented in this brochure are intended only to advise our insureds and their managers of a variety of methods and strategies based on generally accepted safe practices, for controlling potentially loss producing situations commonly occurring in business premises and/or operations. They are not intended to warrant that all potential hazards or conditions have been evaluated or can be controlled. They are not intended as an offer to write insurance coverage for such conditions or exposures, or to simply that Great American Insurance Company will write such coverage. The liability of Great American Insurance Company is limited to the specific terms, limits and conditions of the insurance policies issued.  
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