

Commercial Cooking Fire Safety Checklist

	Yes	No
Are cooking appliances, such as ranges, deep fat fryers and steamers, installed in compliance with NFPA 96 and 17A? Consult with fire professionals who can assist with compliance.	<input type="checkbox"/>	<input type="checkbox"/>
Is kitchen equipment inspected on a regular basis? <i>(i.e., quarterly for high-volume cooking operations, semiannually for moderate-volume cooking operations and annually for low-volume cooking operations.)</i>	<input type="checkbox"/>	<input type="checkbox"/>
Are solid fuel cooking appliances inspected at least monthly?	<input type="checkbox"/>	<input type="checkbox"/>
Are flames clear of obstructions?	<input type="checkbox"/>	<input type="checkbox"/>
Has grease or ash been cleaned from the appliance?	<input type="checkbox"/>	<input type="checkbox"/>
Has the appliance been cleaned and is free of rust?	<input type="checkbox"/>	<input type="checkbox"/>
Is the appliance functioning as the manufacturer intended?	<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"/>
Are trash containers made from noncombustible materials and equipped with a self-closing lid when the capacity exceeds 20 gallons?	<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"/>
Are grease traps located under filters and pitched to drain into a metal container?	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with clearance, in compliance with NFPA 96, to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least 16 inches (4.06 centimeters) space between the fryer and surface flames of adjacent cooking equipment? If not, are metal shields at least 8 inches tall in place to prevent fires?	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers equipped with automatic fuel cutoff valves? Have they been tested by a professional monthly?	<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"/>
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"/>
Are class K fire extinguishers within 10 feet of cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in the safe operation of cooking equipment, including the following: <input type="checkbox"/> Combustion of fuel-air mixtures <input type="checkbox"/> Explosion hazards <input type="checkbox"/> Sources of ignition <input type="checkbox"/> Functions of control and devices		
Are operating instructions for cooking equipment readily accessible?	<input type="checkbox"/>	<input type="checkbox"/>



	Yes	No
Are control valves for gas service readily accessible and in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>
Have workers been supplied with PPE equipment? This can include heat protection, non-slip shoes, chemical protection, masks, etc.	<input type="checkbox"/>	<input type="checkbox"/>

Action Items

Item that Needs Attention	Assigned To	Need by Date

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