

## Procedures in the Event of a Restaurant Fire

### Prepare for a restaurant fire:

1. **Abide by all fire codes.** Be sure to abide by fire codes that apply to your building, including how many people are allowed on the premises.
2. **Have Class K fire extinguishers on hand.** Class K fire extinguishers are required in restaurants. These extinguishers are designed to handle grease and oil fires. Your restaurant should also have a functioning smoke detector and a sprinkler system.
3. **Be aware of any potential hazards.** Train staff to stay aware of frayed cords, over-used electrical sockets, grease buildup on cooking equipment, incorrectly stored flammable liquids or other fire hazards.
4. **Have strict smoking policies.** Stray cigarettes can cause a good deal of damage if a fire occurs. Impart strict no-smoking policies for employees and guests, and place cigarette urns<sup>5243</sup> outside your front doors if cigarette debris is a problem.
5. **Regularly clean grease.** Cleaning all cooking equipment and the ventilation hood will reduce the risk of grease fires.
6. **Clearly define all evacuation routes.** Be sure that front doors and back doors are available for evacuation if necessary. Have exit signs clearly marked.
7. **Create a safe meeting place.** Educate all employees of a safe meeting site just outside the restaurant in the event of a fire emergency. Employees should be prepared to escort customers there as well.

### In the event of a restaurant fire:

1. **Take control of the situation.** If a fire breaks out in the restaurant, the manager should determine if it can be safely controlled. If so, use a fire extinguisher and put it out immediately. If not, quickly begin the evacuation process.

#### How to Use a Fire Extinguisher

Be sure you educate your workers on the proper way to operate a fire extinguisher. Use the acronym P.A.S.S. to explain the four steps:

- P**—Pull. Pull the pin at the top of the extinguisher
- A**—Aim. Aim the hose at the base of the fire.
- S**—Squeeze. Squeeze the extinguisher handle.
- S**—Sweep. Sweep the hose from side to side to smother the fire.

2. **Evacuate if necessary.** Be sure that all employees and guests get out of the building and meet outside at the designated safe meeting place.
3. **Call 911.** Although the fire department will respond when your restaurant's smoke alarms go off, call 911 to communicate with emergency officials and file a report if necessary.