

A background image of a river in San Antonio, Texas, with colorful umbrellas and buildings visible on the banks. The river is dark and reflects the surrounding environment.

ANNUAL CONFERENCE

**Sounding the Alarm of Fire
Risks Inside Restaurant
Kitchens**

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Reality of Kitchen Fires

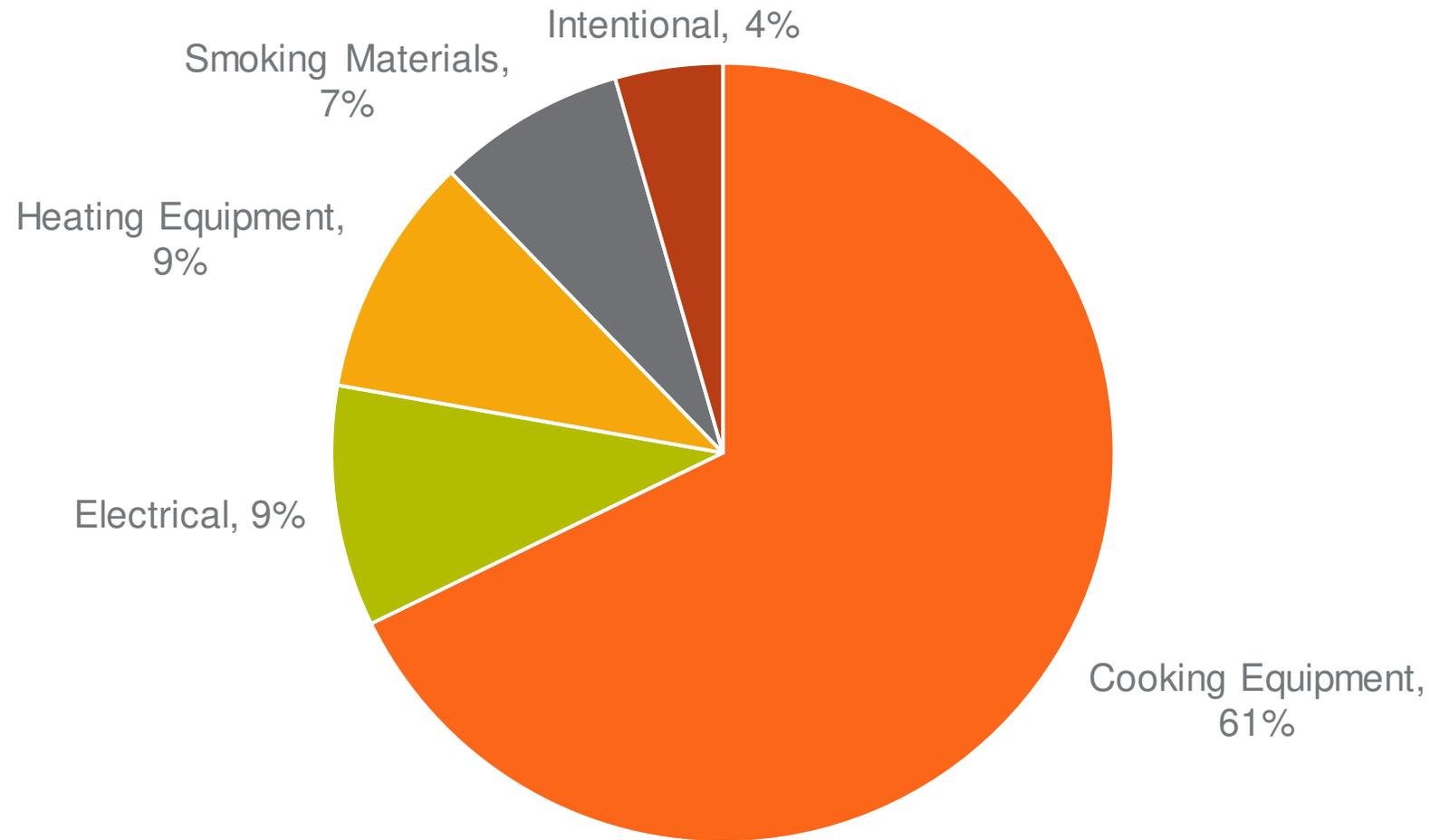


It Could Happen Anywhere...

- The National Fire Protection Agency (NFPA) reports **8,000 foodservice businesses** report an incident of fire each year
 - Total estimated damage cost of more than \$250 million
 - Averaging \$31,250 per foodservice fire
- **The time to implement a fire prevention strategy is now** because by the time you smell smoke, it's too late!

Ensuring cleanliness, especially around the unseen areas of the kitchen, is the easiest way to prevent fires in your business

Major Causes of Fires



What You'll Walk Away With

1. Important tasks for maintaining a safe, clean kitchen
2. Fire prevention and maintenance knowledge
3. Budgeting tips for ongoing grease and general cleaning maintenance



Learn Your Local Regulations

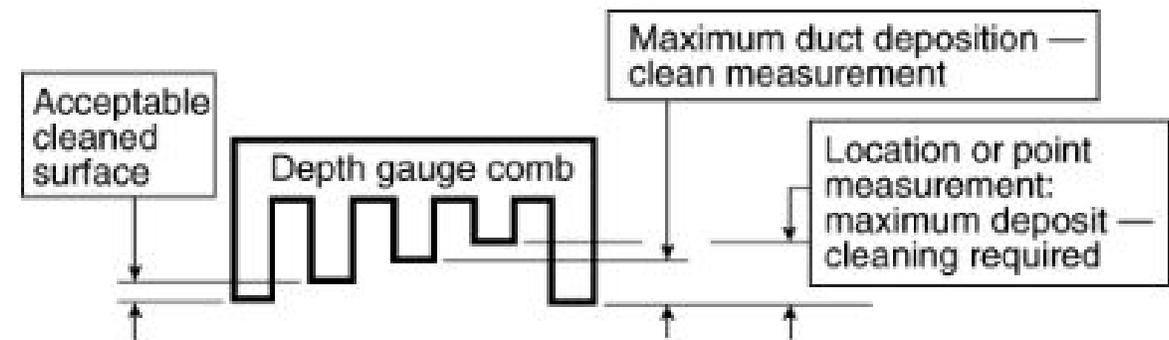
- Additional requirements exist based on jurisdiction.
 - Large and small cities, counties, or states can have additional requirements.
 - We are covering NFPA guidelines ONLY.
- Take the time to learn the details.
 - Exhaust Cleaning
 - What a "required quarterly cleaning" actually means.
 - What "clean" actually means.
 - The importance of paper trails: document compliance, demonstrate liability.

Type or Volume of Cooking	Inspection Frequency
Systems serving solid fuel cooking operations	Monthly
*Systems serving high-volume cooking operations	Quarterly
Systems serving moderate-volume cooking operations	Semiannually
†Systems serving low-volume cooking operations	Annually

*High-volume cooking operations include 24-hour cooking, charbroiling, and wok cooking.

†Low-volume cooking operations include churches, day camps, seasonal businesses, and senior centers.

NFPA96 Table 12.4 (2021)



Acceptable: 0.002in. / 50µm
 Cleaning Required 0.078in. / 2000µm
 Fan Cleaning Required: 0.125in. / 3175µm
 (NFPA96 2021 12.6.1.1.1 -> 12.6.1.1.4)

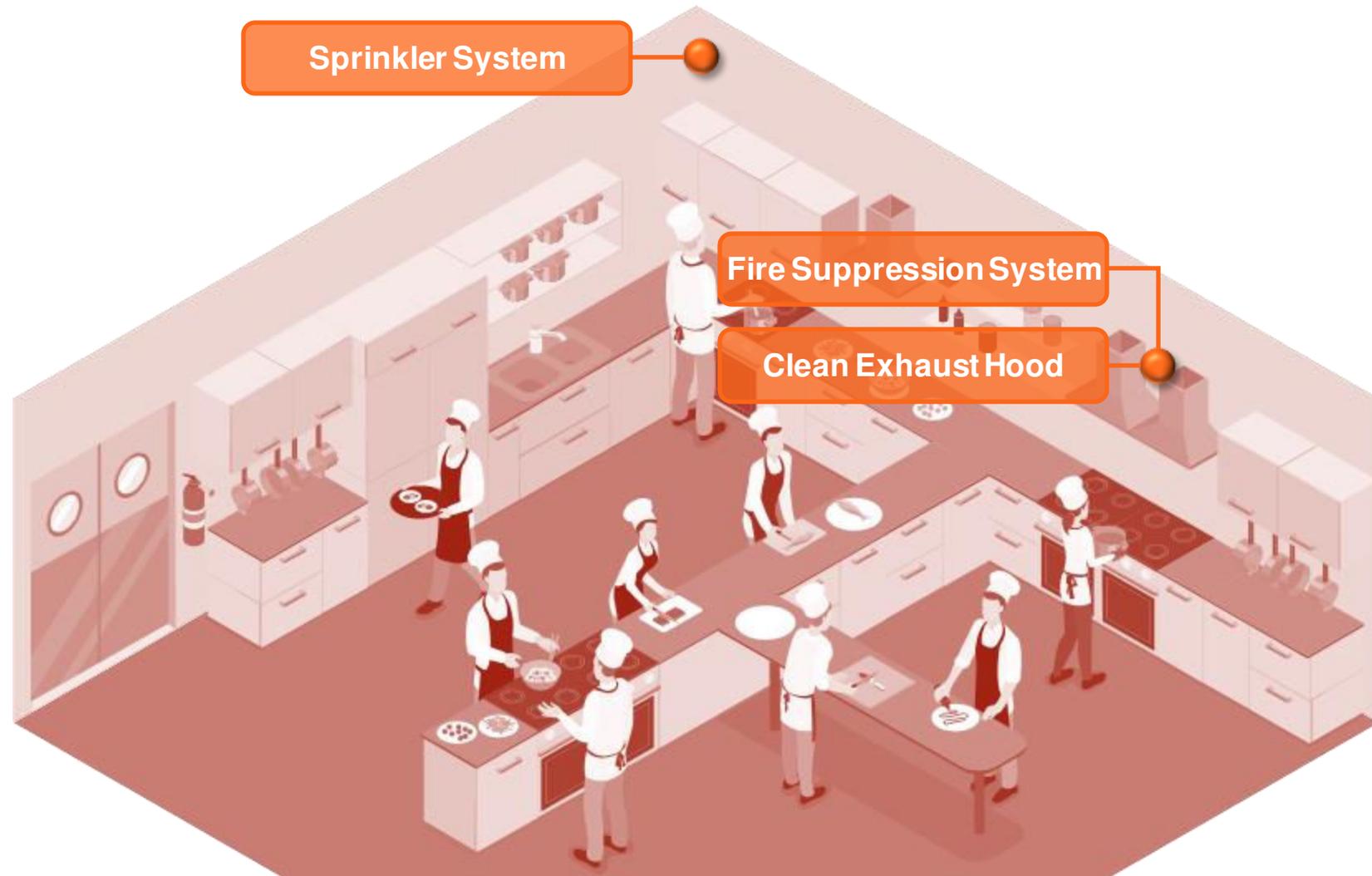
Three Steps for Success

1. Make safety an integral part of the restaurant's core business objectives
2. Properly maintain your kitchen and provide your staff and yourself with adequate training
3. Invest in safe and smart systems and processes



Back-of-House Checklist

Quarterly & Annually Tasks (Outsource)



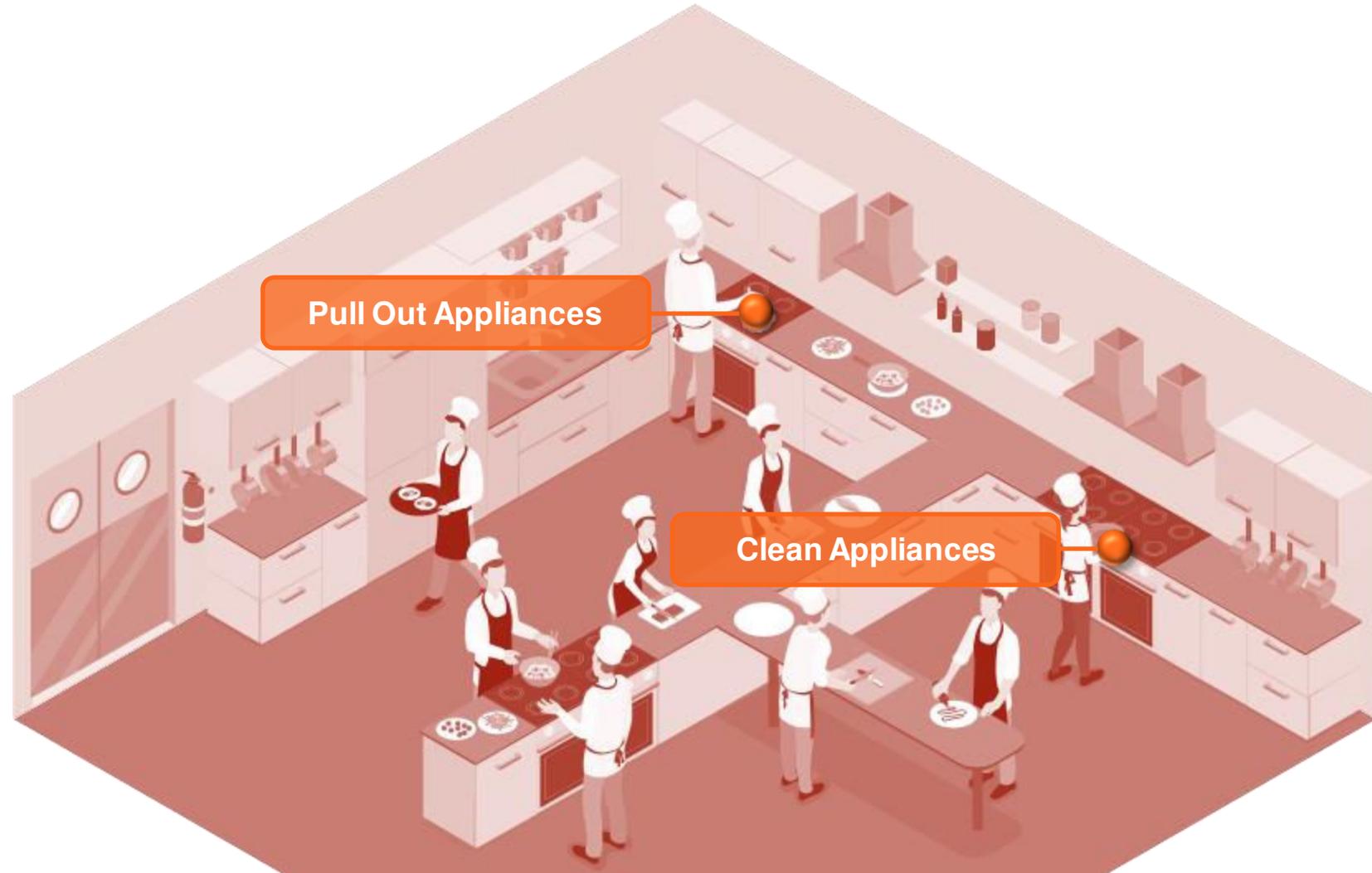
Back-of-House Checklist

Monthly Tasks (In-House)



Back-of-House Checklist

Weekly Tasks (In-House)



Back-of-House Checklist

Daily Tasks (In-House)



Preventative Maintenance Calendar

- **Quarterly & Annually**

- Maintain sprinkler system
- Inspect fire suppression
- Clean exhaust hood

- **Monthly**

- Deep clean back-of-house
- Inspect fire extinguishers
- Empty grease traps
- Inspect kitchen appliances

- **Weekly**

- Thorough cleaning – behind appliances and on all surfaces

- **Daily**

- Proper staff training and safety protocols
- Equipment and cleaning preventative tasks



Preventative Maintenance Budgeting

- Create a maintenance schedule and emergency fund
- Set a percentage of sales aside each year
- Develop a plan that includes repairs, preventive maintenance and in-house repairs of small malfunctions
- Compare estimates with actual costs to keep budgets on track
- Verify that employees and outside servicers are cleaning and performing maintenance correctly.

- Newer technologies in kitchen exhaust cleaning.
 - Pollution Control Units
 - Self-Cleaning Hoods
 - Water based
 - UV based
 - Grease Filters
 - Water Wash Systems
- When utilizing anything new, ask about compliance.
 - Get responses in writing.
 - Look for regulatory listings for any controlled space.
 - Understanding listings.
 - Technology great for one restaurant may not work for another.
 - Know how to respond to government inspector questions.
 - Inspection reporting requirements do not change.

Operators Perspective

REFMA 2023

SAN ANTONIO * MARCH 21-23

Thanks!

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