

Grease Fires

Grease fires are the leading cause of fires in the restaurant industry. They are a serious concern and a threat to our jobs. Knowing the common causes of grease fires and how to prevent them as well as what to do if one occurs can help protect our customers and us.

CAUSES

Improper hood and duct cleaning

Hood and ducts need to be cleaned by professionals at least once every six months and more often if frying operations or open flame cooking activities are heavy. Without proper cleaning, grease will build up increasing the potential of a fire. These fires can also be hard to identify since part of the hood and duct system is not readily visible during normal operating hours and therefore, they often result in major damage before being extinguished.

To reduce their potential, employees should check and notify the manager if the hood and duct-cleaning sticker is out of date or if you see medium to heavy grease accumulation in the hood or duct when removing filters.

Improper filter cleaning or placement

Improper filter cleaning can increase the potential of grease build up in the hood and duct system. Grease filters should be cleaned at least weekly and may need to be cleaned daily depending on the amount of frying being performed. To clean the filter properly, it needs to be removed and washed according to manufacturer's instructions. If you see a grease accumulation inside the hood when removing the filters, notify your manager.

Make sure the filters form a continuous barrier across the hood. Gaps in between filter panels should not be present as they allow grease to enter the hood and duct system unfiltered. If gaps are present, notify your manager.

Placing combustible items too close to open flames or hot grease

Keep anything combustible (boxes, paper, spray cans) at least two feet away from open flame sources or hot grease.

To minimize a grease fire:

- Practice proper cleaning methods for the filters, hoods and ducts
- Use only a K class fire extinguisher for fires underneath a hood and duct
- Know how to operate the hood and duct extinguishing system should a fire develop
- Know how to turn off cooking equipment should a fire develop

Should you have any questions or need further assistance, please visit our website, send an email or call us.

