



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

## Equipment

	YES	NO	NA
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)?			
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?			
Are hoods and ducts vented to the exterior of the building and provided with an accessible opening for inspection and cleaning?			
Are grease traps located under filters and pitched to drain into a metal container?			
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?			
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?			
Are deep-fat fryers equipped with automatic fuel cutoff valves?			
Are racks, trays, spacers, or containers placed inside ovens made of noncombustible materials that can be easily cleaned?			
Are ovens, which are designed to spray vegetable oil into pans before baking or onto the product during baking, equipped with a temperature limiter that will shut down the heat source before oils reach their ignition temperature?			
If blanching operations are performed, is blanching equipment utilizing steam equipped with relief valves and pressure reducers?			
If canning operations are performed, is the equipment provided with over temperature and/or pressure controls that will shut down the heating systems in the event the processing chamber exceeds the maximum operating parameters?			

## Fire Protection

	YES	NO	NA
Do sprinklers protecting cooking and baking areas meet the requirements for Ordinary Hazard Group 1, in accordance with NFPA 13, Standard for Installation of Sprinkler Systems?			
Are commercial-grade ranges, fryers, and related equipment protected by an automatic extinguishing system that is listed/approved for the exposure?			
Is solid-fuel cooking equipment, other than equipment of solid masonry or refractory concrete, protected by a water-based fire extinguishment system?			
Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building alarm system?			
Are class K fire extinguishers provided within 10 ft. (3.05 m) of any cooking equipment?			

## Operations

	YES	NO	NA
Are operating instructions for cooking equipment readily accessible?			
Are control valves for gas service readily accessible and in good working condition?			
Are employees trained in the safe operation of cooking equipment, including:			
• Combustion of fuel-air mixtures?			
• Explosion hazards?			
• Sources of ignition?			
• Functions of controls and devices?			
Is kitchen equipment inspected on a regular basis, at least:			
• Quarterly for high-volume cooking operations?			
• Semi-annually for moderate-volume cooking operations?			
• Annually for low-volume cooking operations?			
• Monthly for solid fuel cooking appliances?			
Are grease containers emptied at least daily?			