

Fire Prevention Checklist for Restaurants



The fire exposures of a restaurant will vary based on the type of building construction, the size of the facility, the seating arrangements, and the types of equipment used. The loss of life, equipment, and buildings are the primary fire loss concerns. The following information can assist in assessing the common fire exposures of restaurant occupancies.

Facility Design and Construction	Yes	No	N/A
Is the facility in compliance with local building and fire prevention codes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Have any renovations and/or alterations been made since the last inspection?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are concealed spaces properly fire stopped, or otherwise protected?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are there fire exposures from adjacent buildings or structures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking areas separated from all other spaces by firewalls or fire barriers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the building's furnishings and decorations fire-retardant?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are all exterior areas of the business property illuminated?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are exterior doors and windows of the business property secured from unauthorized access?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Means of Egress			
Are at least two fire exits provided for each smoke compartment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are fire exits provided with panic hardware and not locked, such as by chains or padlocks?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the locations of fire exits indicated by clearly visible signs?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is an emergency lighting system provided in means of egress?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are access aisles in areas with seating at tables, in which there are a maximum of 50 patrons, at least 36 in (91cm) wide?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are access aisles in areas with seating at tables, in which there are 50 or more patrons, at least 44 in (112 cm) wide?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are access aisles in seating areas without tables, such as bar-side seating, at least 12 in (30 cm) wide for every 14 seats served by the access, up to a maximum required width of 22 in (55.8 cm)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

This information is intended as a guideline to be used in conjunction with other loss control resources. It does not represent legal advice and does not amend the terms, conditions or coverage of your insurance policy. This information has been obtained from resources believed to be reliable, but Westfield Insurance cannot guarantee its reliability and does not assume liability for the information or suggestions presented.

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Is the travel distance to a fire exit or a separate smoke compartment not more than 200 ft (61 m), or 250 ft (76 m) for areas protected by an automatic sprinkler system?

Electrical

Does the electrical system appear to be in good working condition?

Is the electrical system adequate to handle the expected loads?

Is electrical equipment used in wet areas provided with ground fault protection?

Are appliances listed by a nationally recognized testing laboratory, such as Underwriters Laboratories Inc. (UL)?

Are electrical cords and connections for appliances inspected before use?

Fire Suppression and Alarm Systems

Is the building protected by a fire alarm system that provides both manual and automatic initiation devices?

Are smoke detection and fire alarm systems provided for each enclosed room or area?

Are fire suppression and alarm systems covered by maintenance and service contracts?

Does the alarm system include both manual and automatic initiation devices that provide immediate evacuation notification to the occupants?

Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building alarm system?

Are large walk-in freezers and coolers equipped with refrigerant leak detection and alarm systems?

Are refrigeration systems, having more than 110 lbs (50 kg) of refrigerant, provided with signage that indicates the type of refrigerant used?

Does the building have a sprinkler system that is installed and maintained in conformance with NFPA 13, *Standard for Installation of Sprinkler Systems*, published by the National Fire Protection Association (NFPA)?

Do sprinkler systems protecting seating areas meet the requirements for Light Hazard Occupancies, in accordance with NFPA 13?

Are commercial-grade ranges, fryers, and related equipment protected by an automatic extinguishing system that is listed/approved for the exposure?

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Are coolers and freezers protected by an automatic sprinkler system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there a sufficient number of listed/approved portable fire extinguishers, and are they properly located, as required in NFPA 10, <i>Standard for Portable Fire Extinguishers</i> ?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are portable fire extinguishers that are listed/approved for use in kitchens located within 10 ft (3 m) of any cooking equipment?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are fire extinguishers properly maintained?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained in the use of portable fire extinguishers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Storage Practices			
Are supplies stored on stable surfaces, in stable configurations, and not blocking access to fire and emergency exits?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are supplies and stock located at least 3 ft (0.9 m) from heating units and ductwork?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are raw materials storage areas routinely monitored and cleaned to prevent the buildup of combustible dusts, such as from flour, sugar, and starches?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooking/Kitchens			
Are solid fuel cooking appliances inspected on a monthly basis?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances inspected quarterly for high-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances inspected semi-annually for moderate-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances inspected annually for low-volume cooking operations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances equipped with easily accessible and removable non-combustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances vented to the exterior of the building?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are only non-combustible, easily cleaned racks, trays, spacers, and containers placed inside ovens?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease containers emptied at least daily?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the operators of cooking equipment provided training on combustion of fuel-air mixtures, explosion hazards, sources of ignition, functions of control and safety	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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devices, and operating instructions?

Are deep-fat fryers installed with at least a 16-in. (4-cm) space between the fryer and adjacent cooking equipment, and equipped with automatic fuel cutoff valves?

Operations

Is smoking allowed on the premises? If yes, is it restricted to certain areas?

Are soiled linen and trash containers made from non-combustible materials and equipped with a self-closing lid when the capacity exceeds 20 gallons?

If decorative candles are used, is their use controlled?

Are suitable fire extinguishers located within 30 ft (9 m) of any area with lit candles?

If meals or deserts are prepared at patrons tables, are controls in place to prevent accidental ignition of tablecloths and other combustibles?

Do employees check the exit doors and exit paths on a daily basis to ensure egress during an emergency?

Are emergency evacuation drills conducted on a semi-annual basis?

Are employees assigned to assist with the evacuation of customers?

Notes
