

## Cooking/Kitchens

Yes    No    N/A

1. Are solid fuel cooking appliances inspected on a monthly basis?
2. Are all cooking appliances checked on a regular basis?
3. Are cooking appliances equipped with easily accessible and removable non-combustible grease filters?
4. Are cooking appliances vented to the exterior of your restaurant?
5. Are only non-combustible, easily cleaned racks, trays spacers and containers placed inside ovens?
6. Are grease containers emptied at least on a daily basis?
7. Are cooking appliances installed with adequate clearance to prevent overheating of adjacent surfaces?
8. Are the operators of cooking equipment provided training on combustion of fuel-air mixtures, explosion hazards, sources of ignition, functions of control and safety devices, and operating instructions?

## Emergency Procedures/Evacuation

Yes    No    N/A

1. Are there two emergency exits for each smoke compartment?
2. Are fire exits equipped with panic hardware and not locked with items such as chains or padlocks?
3. Are the locations of fire exits clearly marked with visible signs?
4. Is there an emergency lighting system installed along the paths of egress?

# 2018 Restaurant Week



Philadelphia  
Fire Department

Restaurant Fire Safety  
Checklist



**W**hen you invite customers through your restaurant doors, you want them to experience great service while sampling your food. However, most customers are likely unaware that in just a matter of minutes, an uncontrolled open flame or tiny electrical spark could ignite a fire that can quickly spread from the back to the front of the house. So maintaining fire safety is a crucial part of responsible restaurant ownership.

In recognition of Restaurant Week 2018, the Fire Prevention Division of the Philadelphia Fire Department has put together this brief, but essential, fire safety checklist. By completing this self assessment of your establishment, you will hopefully provide not only your patrons, but also your employees, with the peace of mind that they are in a fire safe environment. Remember, fire prevention is everyone's fight.

## Facility Design and Operations

	Yes	No	N/A
1. Is your facility in accordance with local building fire codes?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Are cooking areas separated from all other spaces by firewalls or barriers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Are all exterior areas of your restaurant properly illuminated and your address clearly marked on the exterior?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Facility Design and Operations

	Yes	No	N/A
4. Are exterior doors and windows of your restaurant properly secured from unauthorized access?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Is smoking allowed in your restaurant? If yes, is it restricted to certain areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Are soiled linen and trash containers made from non-combustible materials?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Are decorative candles in use in your restaurant? If yes, is their use controlled?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Are fire extinguishers located within 30 ft of any area with candles?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. If meals and/or desserts are prepared at the patrons tables, are controls in place to prevent accidental ignition of tablecloths and other combustibles?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Does the electrical system appear to be in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Is the electrical system adequate to handle the expected load?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Are appliances listed by a nationally recognized testing laboratory, such as Underwriters Laboratories Inc. (UL)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Are electrical cords and connections for appliances inspected before use?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Fire Suppression and Alarm Systems

	Yes	No	N/A
1. Is your restaurant protected by a fire alarm system that provides both manual and automatic initiation devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Are smoke detection devices and fire alarm systems provided for each enclosed room/area?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Does your alarm system provide immediate evacuation notification to the occupants?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Are fire suppression systems for commercial cooking equipment equipped with alarms that are integrated into the building alarm system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Are large walk-in freezers equipped with refrigerant leak detection and alarm systems?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Does your restaurant/building have a sprinkler system that is installed and maintained in accordance with current National Fire Protection Association (NFPA) standards?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Are commercial-grade ranges, fryers, and related equipment protected by an automatic extinguishing system that is listed/approved for the exposure?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Is there a sufficient number of listed/approved portable fire extinguishers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Are employees of your restaurant properly trained in the use of a portable fire extinguisher?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>