encova INSURANCE

COMMERCIAL COOKING EQUIPMENT SAFETY CHECKLIST

This assessment is designed to help you evaluate specific criteria of commercial cooking equipment safety within your facility. The statements below are based on relevant Federal OSHA standards, but additional state and local regulations may apply depending on your location. Respond to each statement and if the answer is "no," further investigation is required to determine the necessary corrective actions to address the hazard.

SPECIAL PROTECTION FOR COOKING EQUIPMENT

	YES	NO	N/A
1. UL 300 fire extinguishing systems are installed over all cooking surfaces and in the ventilation exhaust ductwork as the primary means of protection.	☐	☐	☐
2. Fire extinguishing system automatically activates during a fire. Ventilation remains operating when extinguishing activates.	☐	☐	☐
3. Fire extinguishing systems are inspected every six months by an authorized installation or maintenance company.	☐	☐	☐
4. System inspection tag is visible and indicates the date of inspection/service.	☐	☐	☐
5. Fusible links activate the extinguishing system and are replaced (metal-alloy type) at least every six months. Other types of links should be inspected, cleaned or replaced annually.	☐	☐	☐
6. Non-combustible wall assemblies are installed over existing combustible walls around cooking equipment.	☐	☐	☐
7. Deep-fat fryers are separated from open flames by at least 16 inches or an 8-inch-high metal baffle plate is installed between deep fryers and open-flame units.	☐	☐	☐

MANUAL PULLS TO ACTIVATE THE EXTINGUISHING SYSTEM

	YES	NO	N/A
1. Manual pulls are located 42-48 inches off the floor, are readily accessible and are located along the path of egress.	☐	☐	☐
2. One manual pull is located 10-20 feet from the cooking equipment along the path of egress.	☐	☐	☐
3. Employees are trained in the location of the manual pulls and when to operate them.	☐	☐	☐
4. A placard is posted near the fire extinguisher stating that the fire protection system shall be activated prior to using the fire extinguisher (NFPA 10).	☐	☐	☐
5. Class K fire extinguishers are available and used as a backup to a fixed, automatic extinguishing system.	☐	☐	☐
6. Employees are trained on how to put out a grease fire (i.e., covering flames with metal lid, turning off heat source, using a fire extinguisher, not using water, etc.).	☐	☐	☐

GREASE MANAGEMENT

	YES	NO	N/A
1. Deep-fat fryers have high-temperature shut-off controls set below the ignition point (400 degrees Fahrenheit or lower) of the oil used for cooking and are properly maintained to prevent them from failing and causing a fire.	☐	☐	☐
2. Water pots are not located near deep-fat fryers to prevent explosion.	☐	☐	☐
3. Hood and ventilation filters in cooking equipment are cleaned regularly to minimize grease build up.	☐	☐	☐
4. Light bulbs in the hood and ceiling are equipped with protective covers.	☐	☐	☐
5. Filters are baffle type.	☐	☐	☐
6. No electrical outlets are located behind cooking equipment or near grease-laden vapors.	☐	☐	☐
7. Employees working in the kitchen are trained to identify grease build up and emergency operations.	☐	☐	☐
8. A cleaning schedule for filters based on the amount of cooking and grease emissions is established.	☐	☐	☐
9. Kitchen grease storage containers are not leaking and are in good condition.	☐	☐	☐
10. Draining or drying deep-fried foods is not permitted on cardboard due to the risk of spontaneous combustion.	☐	☐	☐
11. Paper towels are used in place of rags to clean up oil.	☐	☐	☐
12. Oil-soaked rags and/or paper towels are properly dispensed in a designated metal can with a lid, not in a regular trash container or linen bag.	☐	☐	☐
13. Oil-soaked rags and/or paper towels are removed from the kitchen daily and disposed of in an outside dumpster.	☐	☐	☐
14. Oil-soaked rags and linens are sent to a commercial cleaning service, not cleaned on-site using a conventional household washer and dryer.	☐	☐	☐

Disclaimer: *This checklist is provided for general and educational purposes only. Due to the unique nature of each industry and workplace, this material is not intended to offer specific advice, guarantees or assurances regarding compliance with federal, state and local-specific regulatory requirements. It is not a substitute for a comprehensive assessment of safety or health hazards at your facility by a qualified safety professional. Users should consult with legal or other professional advisors to understand the specific regulatory requirements applicable to their workplaces and to ensure appropriate use of this material. Users and recipients of this material assume all responsibility and risk associated with its use or reliance, including any modifications made to it. Encova Insurance makes no warranty, express or implied, regarding the material's accuracy, completeness, appropriateness or relevance to any facility or its specific requirements.*