



FIRE PREVENTION CHECKLIST FOR RESTAURANTS

COMPANY LOGO

The fire exposure 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 the building's furnishing 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	YES	NO	N/A
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 clearly by 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 inches (91 cm) wide?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are access aisles in seating areas with tables, such as bar-side seating, at least 12 inches (30 cm) wide for every 14 seats served by the access?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the travel distance to a fire exit or a separate smoke compartment not more than 200 feet (61 m) or 250 feet (76 m) for areas protected by an automatic sprinkler system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ELECTRICAL	YES	NO	N/A
Does the electrical system appear to be in good working condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is the electrical system adequate to handle the expected loads?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is electrical equipment used in wet areas provided with ground fault protection?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are appliances listed by a nationally recognized testing laboratory, such as Underwriters Laboratories, Inc. (UL)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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
Is the building protected by a fire alarm system that provides both manual and automatic initiation devices?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are smoke detection and fire alarm systems provide for each enclosed room or area?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Are fire suppression and alarm systems covered by maintenance and service contracts?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the alarm system include both manual and automatic initiation devices that provide immediate evacuation notification to the occupants?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>
Are large, walk-in freezers and coolers equipped with a refrigerant leak detection and an alarm system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are refrigeration systems, having more than 100 lbs (50 kg) of refrigerant, provided with signage that indicates the type of refrigerant used?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does the building have a sprinkler system that is installed and maintained in conformance with NFPA 13, <i>Standard for Installation of Sprinkler Systems</i> , published by the National Fire Protection Association (NFPA)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do sprinkler systems protecting seating areas meet the requirements for Light Hazard Occupancies, in accordance with NFPA 13?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>
Are coolers and freezers protected by an automatic sprinkler system?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there sufficient number of listed/approved portable fire extinguishers, and are they properly located, as required by 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 (3.05 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	YES	NO	N/A
Are supplies stored on stable surfaces, in stable configuration, 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 build up of combustible dusts, such as from flour, sugar and starches?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
COOKING/KITCHENS	YES	NO	N/A
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"/>



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COOKING/KITCHENS (<i>continued</i>)	YES	NO	N/A
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 noncombustible grease filters?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are only noncombustible, easily cleaned racks, trays, spacers, and containers placed inside ovens?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are grease container 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 devices and operation instructions?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are deep-fat fryers installed with at least a 16 inch (4.06 cm) space between the fryer and adjacent cooking equipment, and equipped with automatic fuel cutoff valves?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
OPERATIONS	YES	NO	N/A
Is smoking allowed on the premises? If yes, is it restricted to certain areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are soiled linen and trash containers made from non-combustible materials and quipped with a self-closing lid when the capacity exceeds 20 gallons?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If decorative candles are used, is their use controlled?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are suitable fire extinguishers located within 30 ft (9.14 cm) of any area with lit candles?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
If meals or deserts are prepared at patrons tables, are controls in place to prevent accidental ignition of tablecloths and other combustibles?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do employees check the exit doors and exit paths on a daily basis to ensure egress during an emergency?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are emergency evacuation drilled conducted on a semi-annual basis?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees assigned to assist with the evacuation of customers?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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