



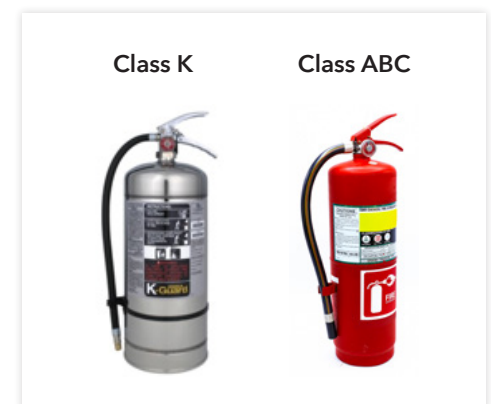
RESPONDING TO RESTAURANT FIRES

ACTION PLAN

- Educate all company personnel what to do in case of a fire.
- Follow your company emergency procedures for responding to fires.
- Assess the fire situation to determine appropriate action.
 - Small fire - Use appropriate fire extinguisher to extinguish fire.
 - Large fire or fire threatening to block escape - Evacuate and call 911
- If safe, turn off gas appliances and manually activate fire suppression system if fire originated with cooking equipment.
- Evacuate premises to safe zone outside the building.
- Call 911.

Fire Extinguishers

- Select extinguisher type for fuel source.
 - Cooking Fat, Oil, Grease - Class K (Usually Silver Color)
 - Other (Paper, Wood, Flammable Liquids, Electrical - Class ABC (Red)
- Use P.A.S.S method when using fire extinguisher
 - **P** Pull the pin.
 - **A** Aim nozzle at the base of fire.
 - **S** Squeeze the trigger.
 - **S** Sweep the nozzle back and forth across the base of flames.



DO NOT APPLY WATER on FAT, GREASE, OR OIL FIRE.

(The use of water will only cause burning grease to splash and spread the fire.)

Manual pull to activate fire suppression over cooking equipment

- This device is used to activate the Ansul fire suppression system over the cooking equipment.
- This device should have clear access at all times.

