

Workplace Health and Safety Queensland

Cafe and restaurant industry - Fire prevention

There is significant risk of fire in the food industry (particularly in kitchens) due to the nature of the business.

Possible solutions

Place equipment in the best position

- Locate gas equipment in a well-lit and draught-free area and make sure you have a gas shut-off valve to stop supply.

Keep equipment in good working order

- Install, use and maintain electrical appliances properly.
- Maintain gas equipment. Inspect and maintain the fuel supply system regularly. The switch for the gas supply should be accessible and clearly labeled.

Limit the fuel that can burn

- Clean exhaust fans and hoods to prevent build-up of residue. Clean the exhaust hood and ducting regularly.
- Inflammable materials, clothes and paper should be stored appropriately and away from sources of heat. Dispose of rubbish that may pose a fire hazard. Keep the workplace tidy and be careful when handling heat sources.

Plan for emergencies

- Implement fire safety procedures and provide sufficient fire fighting equipment that is appropriate for your kitchen. At a minimum this should include fire blankets

and the correct fire extinguishers (do not use water on oil, fat or electrical fires). The fire extinguishers should be easily seen and accessible. You and your employees should be trained in the use of the fire fighting equipment.

- Fire safety installations at workplaces should be regularly maintained by qualified personnel.
- You should have emergency procedures in place so that your workers know what to do if there is a fire either in your building or in neighbouring premises.
- Employees should be familiar with the emergency response in case of fire, including the emergency procedures and escape routes. Regular fire drills should be practiced.
- Emergency plans should include a procedure to provide prompt treatment for burns and smoke inhalation.
- Smoke lobby doors should be closed at all the times, but not locked. Fire escape routes must be kept clear. Well rehearsed evacuation procedures are useful because they can reduce confusion, save time and easily account for the location of people.

For more information on workplace health and safety issues call 1300 369 915 or visit www.worksafe.qld.gov.au

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