

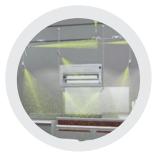


A list of best practices for loss prevention to help United Mutual agent partners and policyholders identify the most common hazards that Restaurants face every day.

Offered through

Restaurants

Best Practices



- ☐ **Install a UL 300-compliant wet chemical fire suppression system to protect the kitchen exhaust hood and plenum** while providing surface protection to all grease-producing appliances, e.g., deep fat fryers, grills, char broilers, salamanders, etc., with semiannual inspection/maintenance service provided by a qualified contractor.



- ☐ **Install proper kitchen hood grease filters**, also known as baffles that are properly fitted with no gaps and cleaned (or exchanged) at minimum weekly to prevent combustible residue from accumulating. Wire mesh filters are not permitted.



- ☐ **Enlist the services of a qualified contractor** to professionally clean the exhaust hood and ductwork at least semiannually to remove hazardous grease residue.

- ☐ **Deep fat fryers require sixteen inches clearance (to any open flame appliance)** or the installation of an eight-inch tall noncombustible (stainless steel) barrier to reduce the flashover exposure.



- ☐ **Purchase and mount a Class K fire extinguisher** in the kitchen with an annual service contract.



Vapor-tight globes should be installed over all light fixtures in the kitchen exhaust hood and walk-in coolers and freezers; use of CFL (compact fluorescent light bulbs) should be discouraged as they contain trace amounts of mercury, which could potentially contaminate food sources upon accidental breakage



- ☐ **Kitchen exhaust ductwork needs to be standard materials** (18 gauge stainless steel) with liquid-tight seams to prevent grease from leaking outside.



Kitchen appliances require automatic fuel shut-offs (natural gas and electric) interconnected to the hood's fire suppression system.



Magnetic or plastic caps are required to be placed on the ends of surface protection discharge nozzles (of the exhaust hood's fire protection system) to prevent the entrance of grease vapors as per NFPA 17A 4.3.1.5 to preclude them from being blocked.



Housekeeping of the cook line appliances, flooring and adjacent walls is critical to maintaining a safe kitchen environment. Appliances should be on casters for ease of cleaning while walls should be covered by stainless steel or FRP board.

