Kitchen Fire Suppression Systems

Post the following requirements where kitchen cooking equipment is protected by a fire suppression system. Employees are to adhere to the following requirements, as well as specific manufacturer’s instructions on the operation of the suppression system:

1. Know the extinguishing system sequence of operation.

2. Maintain clear exit paths.

3. Keep the area around agent cylinders and controls secure, and clear of trash and debris.

4. Alert OFMR when the system has been damaged or a problem is suspected. Suspend cooking operations whenever suppression systems are disabled.

9. Employees shall:
   
   (a) Know the procedures for reporting a fire.

   (b) Ensure protected equipment is not moved from under the protection of the fire suppression system.

   (c) Ensure nozzles are kept covered by foil or blow-off caps, if required by manufacturer.

   (d) Know the location and method for operating the manual release station.

   (e) Evacuate the area immediately upon system discharge.

   (f) When a system has discharged, clean-up shall begin immediately after returning to the area because the dry or wet chemical may corrode electrical components and cooking equipment.