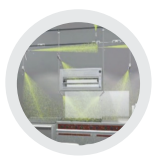




Restaurants

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

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 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.

