

Automatic Fire Suppression Systems

There are approximately 8,160 structure fires at eating and drinking establishments each year; 63% of these fires are caused by cooking equipment. Emergency steps you should take if there's a fire are listed below. Please take a few minutes to read them. Once you fully understand the procedures, please sign and return the form to your manager.

An automatic fire suppression system controls and extinguishes fires without human intervention. The system includes extinguishing nozzles over each appliance along the cooking line, nozzles in the exhaust hood and duct, the fuse-able link that activates the system in the event of a fire, the tanks that hold the extinguishing chemical, the manual pull station, and the gas/electric automatic shut off valve.

In the event of a fire on our cooking line or in the exhaust hood and duct, the heat of the fire will melt the fuse-able link. The melting of the fuse-able link will activate the system, allowing extinguishing chemicals to flow from the tanks to each of the extinguishing nozzles. The chemical will form a "foam blanket" over the cooking line, suffocating the fire and creating an insulating blanket to cool the oils/equipment and prevent re-ignition of the fire. At the same time, the gas/electric shut-off valve is turning off the fuel sources to the cooking equipment.

If the automatic fire suppression system fails to automatically activate, there's a manual pull station that will activate the system. Locate the pull station and pull the ring as quickly as possible. The pull station is located on the wall next to _____ and looks like this: →



After the pull station is activated and the suppression system discharges, immediately notify a manager and evacuate the building of all employees, customers, and vendors in a calm and careful fashion. Then call 9-1-1.



NEVER USE WATER TO PUT OUT A GREASE FIRE! The kitchen is equipped with a special "Kitchen Type" (K Type) fire extinguisher located on the wall (silver canister) next to _____. A "K Type" extinguisher contains special fire suppressing chemicals to extinguish grease-type fires. That fire extinguisher is to be used only as a last resort and **after** the suppression system has been activated.

If you have any questions, please ask your supervisor.

Date: _____

Employee name: _____

Employee signature: _____

