

Fire Safety for Commercial Kitchens

[Sound Effects]

[Music Playing]

Aloha! I'm Kalai Miller, captain with the Honolulu Fire Department.

Hawaii state law requires all County Fire Department's to inspect commercial buildings and premises to enforce all fire safety codes.

The Honolulu Fire Department uses this as an opportunity to educate the public on fire safety and fire codes.

This is especially important in many of the commercial kitchens that exist within our state.

[Music Playing]

Kitchen fires are one of the primary causes of structure fires in our state, and it's because they provide everything you need for combustion.

Kitchens have the heat, the fuel, and the oxygen for fires to occur.

It's one of the primary goals of the Honolulu Fire Department to prevent kitchen fires... rather than simply putting them out.

So, take a few minutes with us while we go over kitchen safety, and some a common kitchen fire risks that we encounter during our fire inspections.

[Music Playing]

Range hood ventilation systems include the exhaust hood filters, duct work leading up to and including the exhaust fan.

These systems remove heat, grease, and grease-laden vapors from the cooking area.

Range hood ventilation systems must be cleaned and inspected at least every six months by a properly trained, qualified, and certified company.

More frequent cleaning may be required--depending on the amount of cooking grease buildup (which may increase the likelihood of kitchen fires).

Inspections and cleanings shall be documented, and may also include pictures of the clean ducts.

[Background Noise]

[Music Playing]

When required, the range hood system will need to be equipped with an automatic fire extinguishing system.

Should there be a fire on the stove or other cooking appliance the heat and gases will rise up into the hood system.

This will melt the fusible links and, activate the automatic fire extinguishing system.

A suppression agent will be released from these nozzles onto the cooking surface and extinguish the fire.

[Music Playing]

If the suppression system fails to activate automatically during a fire, a manual activation device may be used.

These manual activation pull stations are located between 10 to 20 feet from the protected kitchen appliances, and must be maintained free of obstructions.

Kitchen staff should be trained on the proper operation of these manual activation pull stations.

[Background Noise]

Automatic fire extinguishing systems must be inspected and serviced every 6 months.

A satisfactory service tag denoting a month and year of its inspection must be displayed during fire inspections.

[Music Playing]

In commercial kitchens, portable fire extinguishers specifically designed for use with cooking appliances that use cooking media (such as oils or fats) shall be used.

These portable fire extinguishers shall have a class K rating and be properly mounted within 30 feet of the cooking area.

These class K fire extinguishers are designed for use after the activation of the automatic fire extinguishing system.

A placard with instructions on the usage of class K rated portable extinguishers shall be posted.

These portable extinguishers shall be inspected and serviced annually.

A satisfactory service tag denoting the month and year of its inspection must be displayed during fire inspections.

Training and instruction shall be provided to employees regarding the proper use of these portable fire extinguishers.

[Music Playing]

Commercial kitchens are busy places, and it's always good practice to train kitchen staff on fire safety and good housekeeping.

The kitchen floors, walls, filters, and appliances need to be periodically clean to prevent the accumulation of grease.

It's important to maintain a cleaning schedule... that includes grease removal.

Keep storage items clear of the passageways and exits. Make sure these items do not block access to portable extinguishers and pull stations.

And, never store combustible items near heat and cooking sources.

[Background Noise]

In general, tidy up to avoid fire hazards.

[Music Playing]

Deep fat fryers are major cause of kitchen fires.

Oil can splash and easily come in contact with an open flame from an adjacent piece of cooking equipment (like this gas fired range top).

A minimum 16-inch clearance must be maintained between the deep fat fryer and the open flame piece of cooking equipment

If a 16-inch clearance is not possible, a vertical barrier 8 inches tall such as a steel baffle plate can be used as an alternative.

Cooking appliances requiring protection shall not be moved, modified, or rearranged... without prior re-evaluation by the system installer.

This will ensure that all appliances requiring coverage by the automatic fire extinguishing system are still protected.

We have just covered some of the most common fire hazards that are found during our commercial kitchen inspections.

For more safety information and tips, please visit our website at www.honolulu.gov/hfd.

Together, we can make a safer community. Mahalo for watching!

[Music Playing]

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