

FIRE PREVENTION CHECKLIST FOR DINING/FOOD SERVICE FACILITIES

Building No.: _____ Installation: _____ Date: _____	Yes	No
1. Has a building fire warden been appointed by orders and a copy been forwarded to the Fire & Emergency Services?	—	—
2. Are emergency phone numbers posted at all official telephones?	—	—
3. Are fire extinguishers visually inspected and instruction signs attached?	—	—
4. Do electric fixtures and appliances meet requirements?	—	—
5. Are ducts, fans, filters and exhaust system cleaned regularly?	—	—
6. Are light fixtures in exhaust hoods vapor proof?	—	—
7. Are kitchen personnel instructed where the main shutoff valve of the fuel supply line is located?	—	—
8. Are waste receptacles made of noncombustible material?	—	—
9. Are exits, exit access and exit discharge free of obstructions and panic hardware operational?	—	—
10. Are deep fat fryers and electrical grills checked frequently by competent personnel?	—	—
11. Are deep fat fryers located under exhaust hoods?	—	—
12. Have personnel been instructed how to extinguish grease fires?	—	—
13. Are exit and emergency illumination operational?	—	—
14. Is the fire alarm in operational condition and personnel instructed on activation of the system?	—	—

Instructions: Complete the checklist monthly for each building. Maintain in file for one year. Corrective actions should be noted on reverse side. Submit one copy to the Installation Fire Marshal.

Printed name, rank and signature of inspecting person:
