



Fire Safety

Working Safely with Electrical Equipment

Inspect and maintain electrical equipment on a regular basis.

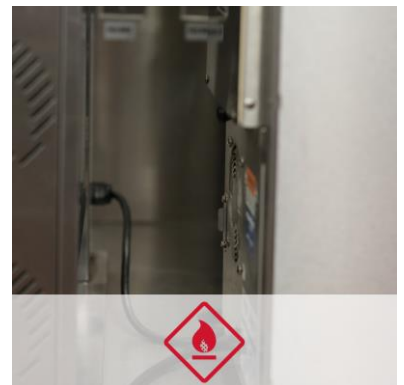
- Ensure that equipment is in good repair and that there is no damage to terminals and no exposed wiring.
- Damaged equipment should be disconnected immediately and labeled as “Out of Service” until repaired or replaced.

When damage is detected, notify Restaurant Leadership so a technician can inspect that equipment.



Monitor condition of electrical cords and plugs.

- Check cords regularly to make sure that there are no bare wires or loose plugs.
- Make sure equipment is positioned where there is plenty of slack on electrical cord. (Stretching cords to reach outlets often results in damaged plugs, torn insulation and cuts along cord or at appliance terminal.)
- Notify Restaurant Leadership immediately if you notice any of the following: frayed, exposed or damaged wires; loose plugs or prongs; broken outlet covers or outlets.

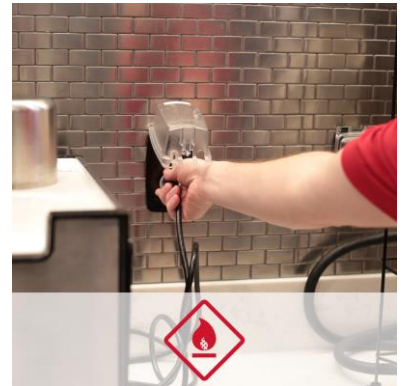




Never pull on electrical cord to unplug equipment; always hold and pull plug itself.

Disconnect equipment from power before attempting maintenance.

- If equipment, such as fryers, cannot be unplugged, disconnect equipment by turning circuit breakers off.
- Disconnect other equipment by unplugging it from electrical outlet.



Keep area around electrical equipment clean and dry at all times.

- For any outlets that exist in areas where moisture occurs, make sure there is a GFCI (Ground Fault Circuit Interrupter) receptacle in place. Doing so can help prevent electrical shock.
- Make sure electrical cords are dry and that they do not come into contact with water.

Severe injury or death could occur if exposed electrical cords come in contact with water.





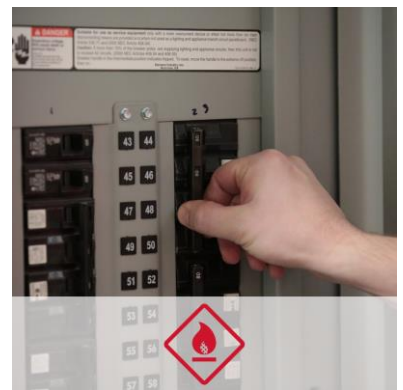
Avoid overloading electrical outlets.

- Do not plug in equipment that is not approved for your Restaurant.
- Extension cords should never be used to connect permanent equipment. Plug electrical cords from equipment directly into outlet.



Maintain circuit breakers safely.

- Maintain a 3 ft clear area directly in front of electrical panels.
- Promptly report any problems to Restaurant Leadership (for example, circuit breakers repeatedly tripping or not clearly labeled).
- Never tape circuit breakers to prevent tripping.
- Keep panel box covers closed at all times.





Fire Prevention

Never use equipment that has frayed, exposed or damaged wires and plugs.

Do not use extension cords in the following situations:

- To connect permanent equipment.
- If wiring is frayed, exposed or damaged.
- In wet areas.



Store combustible materials (for example, garbage, boxes) at least 3 ft from hot equipment.

Make sure all fryers are positioned directly under vent hoods.

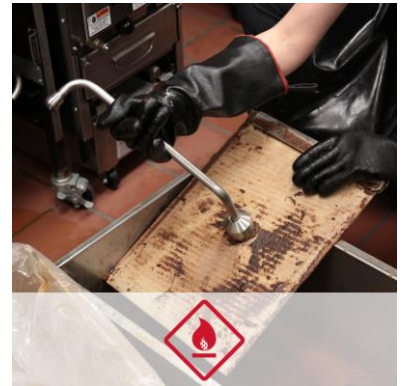
- Do not operate cooking equipment if vent hood is not turned on or if it is damaged.
- Cooking equipment must remain under vent hood in order for fire suppression system to be effective.





Change filter envelope and clean filter pan in every fryer at end of day.

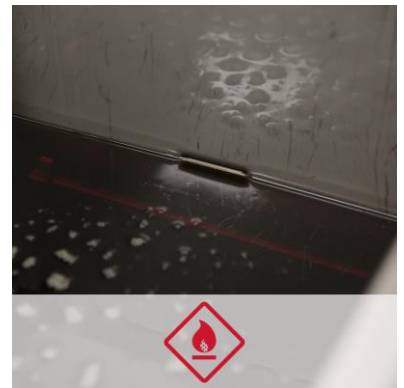
This will reduce risk of overnight fires in fryers.



Maintain correct oil levels in the fryers and shut off power to fryers at end of day.

Keep cooking equipment and vent hoods free of oil buildup.

Clean all fryers, cooking surfaces and vent hoods correctly to prevent oil buildup.





Dealing with Fires

Be prepared to act promptly in the event of a fire by knowing where fire extinguishers are located and how to use them.

Ansul Wet Chemical Fire Suppression System

- This system is installed above Boards cooking equipment. It is set to activate automatically in the event of a fire and to shut down any power and fuel supply to help control the fire.
- Ansul system has a manual pull station that can be used to activate system if automatic feature fails. manual pull station is located and ring at pull station; this will break the system.)



Make sure you know where how to use it. (To activate, pull on thin glass bar and activate the

- Ensure that blow-off caps (red rubber or metal caps) are on Ansul system nozzles at all times. (If protective caps are missing, oil can clog nozzles, causing them to malfunction.)
- Notify Restaurant Leadership immediately if you notice missing or damaged caps.

Handheld Fire Extinguishers

Handheld extinguishers should be mounted on walls in accessible places. There are two types of handheld extinguishers in the Restaurant:

- **Dry chemical multipurpose extinguishers (Class A, B, C):** Used on non-oil fires, such as fires in ordinary combustibles like boxes, flammable liquids or electrical equipment.

CAUTION: Using a Class A, B, C fire extinguisher on an oil fire will strengthen the fire.

- **Class K fire extinguishers:**Used on oil, fat and grease fires. These extinguishers should be mounted near Boards vent hoods. These should only be used after fire suppression system has been activated, switching off power to fryers.

Handheld fire extinguishers should only be used if a fire is in the beginning stages.

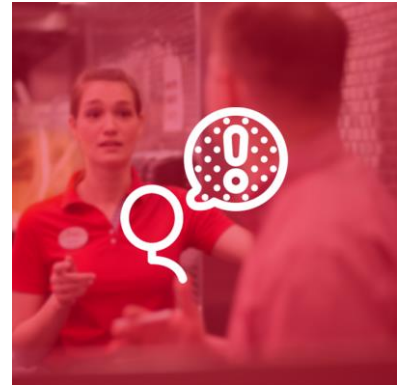




Make sure that you know how to use fire extinguishers correctly (see instructions printed on extinguisher). Specifically, you should know where to point nozzle, proper distance from fire, etc.

Take action quickly if a fire breaks out.

- Notify Restaurant Leadership at first sign of fire.
- If a fryer catches fire, leave it under vent hood so that Ansul system can contain flames.
- If Ansul system does not go off automatically:
 - Trip Ansul system manually by pulling bar on wall-mounted manual pull station.
 - Never try to put out an oil-related fire with water or ice.
- If fire starts in chicken fryer, Team Members should:
 - Power off fryer and unplug it.
 - Turn power off at breaker.
 - Use K-class (silver) extinguisher and dispense until empty.
 - Pull manual fire suppressions handle if system doesn't automatically dispense chemical.
- If faced with a non oil-related fire, use handheld dry chemical extinguisher (Class A, B, C):
 - Pull pin.
 - Point nozzle at base of fire.
 - Squeeze lever until fire is out.



Call fire department if fire is large or out of control and immediately follow evacuation procedures.

