



COMMERCIAL COOKING OPERATIONS

*Did you know?
All installed grease filters and exposed surfaces of kitchen hoods must be thoroughly cleaned by the operator daily, or more frequently, to prevent grease accumulation.*

References:

NFPA 96, Commercial Cooking Operations

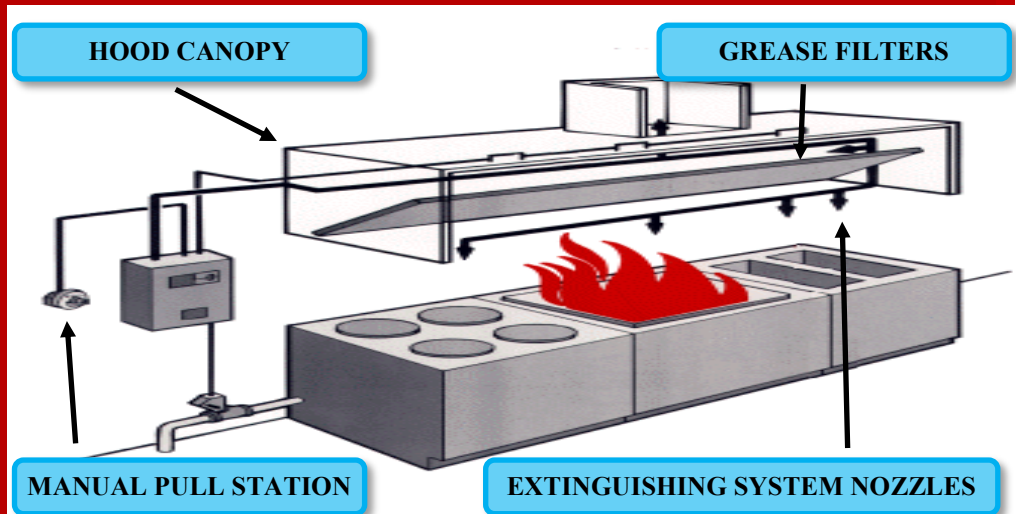
JBERI 32-2001, Fire Prevention Program



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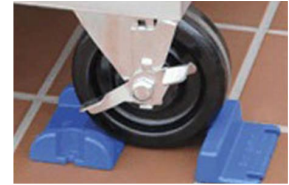
Commercial cooking systems employ a number of fire safety features to protect everyone involved with the cooking operation and the overall safety of the facility. Training and awareness of these systems is critical for employees and facility managers to ensure this level of safety is maintained. More than half of all fires in the U.S. involve cooking equipment and this unfortunate fact highlights the importance of understanding how to safely operate in a kitchen environment. This fire safety handout was developed to assist in the daily management of JBER commercial cooking systems.

Managers of facilities where commercial or restaurant type cooking is performed must establish and enforce the following procedures:

1. All installed grease filters and exposed surfaces of kitchen hoods must be thoroughly cleaned by the operator daily, or more frequently, to prevent grease accumulation. The contractor is responsible for cleaning behind the filters up to the termination point outside the facility.
2. The grease collection cup must be emptied daily to prevent grease accumulation. It catches the grease runoff from the filters and is located at the bottom corner of the hood canopy.
3. Cooking is not permitted under kitchen hoods without all filters installed. Filters must be of an approved baffle type meeting Underwriters Laboratory (UL)® 1046 and be maintained in a good state of repair. There should be no gaps in between the filters when installed properly.
4. If an exhaust fan motor is shut down or removed for repair or replacement, equipment served by that exhaust system will not be used until the fan is restored to service.
5. A common area of grease buildup is in the deep fryer flue. This is the section behind the fryer where heat is exhausted. This area must be cleaned frequently to prevent grease accumulation.
6. In the event of a fire, activate the hood suppression system by pulling the manual pull station. This will also activate the facility fire alarm system to notify occupants and initiate an evacuation.

Caster and Extinguisher Requirements

Caster positioning safety-sets are required for all cooking equipment located under a commercial cooking hood. Caster positioning safety-sets allow kitchen cooking appliances to be properly positioned in their designed location under the installed hood fire suppression system so that a fire can be effectively extinguished. [JBERI 32-2001 SECTION 18.5.1]



A Class K fire extinguisher is also required. A sign must be posted above extinguisher.

The **THREE F's** must be followed for all cooking operations:

1. **FAN** must be operational and operating during cooking operations.
2. **FIRE** suppression system must be operational.
3. All **FILTERS** must be in place during cooking operations.



***THE ONLY SYSTEM IMPAIRMENT ALLOWED IS FOR CLEANING PURPOSES ONLY!**



FACILITY MANAGERS MUST ENSURE THEIR SYSTEM IS OPERATIONAL FOLLOWING A CONTRACTOR CLEANING



Training

Fire extinguisher training is mandatory for all employees working in commercial cooking facilities with in-hood suppression systems. Training is provided by the Fire Prevention Office on a semi-annual basis. [JBERI 32-2001 SECTION 36.1.1-36.1.3]

Required Cleaning Frequencies For JBER Facilities

FACILITY NAME (BUILDING)	MONTHLY	QUARTERLY	SEMI-ANNUAL	ANNUAL	SEASONAL
POPEYE'S (5800)	✓				
CHARLIE'S (5800)	✓				
BIG BURRITO (5800)	✓				
CHICAGO'S (5800)	✓				
DOMINOS (5800)				✓	
WILDERNESS INN (647)	✓	✓	✓	✓	
BURGER KING (9)	✓				
BURGER KING (7508)	✓				
MULTI (7535)		✓	✓		
DOMINOS (3805)				✓	
MOOSE RUN (27000)					✓
HILBERG (23400)					✓
TEN PINS (7176)	✓			✓	
IDITAROD (8088)	✓	✓		✓	
TACO BELL (560)		✓			
CDC/SAP/YP				✓	

This document was established as a quick reference guide and is not all inclusive. Cleaning frequencies do change based on usage. Please contact the Fire Prevention Office for up-to-date information regarding commercial cooking.