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Commercial Cooking Fire Safety Checklist

Proper maintenance and inspection of commercial cooking equipment and fire suppression systems can help protect businesses against costly cooking fires. This checklist is intended to help identify key fire hazards in commercial cooking operations and support practical measures to prevent fires, protect occupants, and reduce property damage, downtime, and business interruption. It is designed to complement applicable National Fire Protection Association (NFPA) guidance. Local Authority Having Jurisdiction (AHJ) requirements may vary and should always take precedence where more restrictive.

Completed By:	**Date:** MM/DD/YYYY

Section	Compliance Item	Yes	No	N/A
General Compliance Exhaust Hoods & Ducts	Commercial cooking operations comply with NFPA 96 as adopted by the Authority Having Jurisdiction (AHJ)	☐	☐	☐
	Cooking equipment, exhaust hoods, ducts, and fire protection systems are listed, approved, and installed per manufacturer instructions	☐	☐	☐
	Type I exhaust hoods are provided over grease-producing or solid-fuel cooking equipment	☐	☐	☐
	Hoods and ducts are constructed of non-combustible materials (e.g., steel, or stainless steel)	☐	☐	☐
	Exhaust ducts are independent, vented to the exterior, and not interconnected with other ventilation systems	☐	☐	☐
	Ducts and plenums have accessible openings for inspection and cleaning	☐	☐	☐
Grease Control	Grease filters or listed grease extraction devices are installed in Type I hoods	☐	☐	☐
	Grease filters, gutters, and collection trays are routinely cleaned to prevent grease build-up	☐	☐	☐
Fryers & Open Flame Separation	Deep-fat fryers have a minimum 16-inch separation from open flame cooking equipment	☐	☐	☐
	Where separation is not provided, a listed non-combustible barrier is installed per applicable requirements	☐	☐	☐
Fire Suppression Systems	A listed automatic fire extinguishing system (typically wet chemical) protects appliances, hoods, and exhaust ducts	☐	☐	☐
	System activation automatically shuts off fuel and electrical power to protected cooking equipment	☐	☐	☐
	Manual pull stations are installed, accessible, unobstructed, and preferably slightly physically removed from the protected equipment	☐	☐	☐
Portable Fire Extinguishers	Class K fire extinguisher(s) are provided for cooking operations involving combustible cooking media	☐	☐	☐
	Class K extinguisher(s) are located within 30 feet of cooking equipment and readily accessible	☐	☐	☐

Section	Compliance Item	Yes	No	N/A
Automatic Sprinkler Protection	Automatic sprinklers, where provided, are supplemental and do not replace hood or duct fire-extinguishing systems	☐	☐	☐
Inspection & Maintenance	Exhaust systems are inspected and cleaned at frequencies appropriate to the type and volume of cooking	☐	☐	☐
	Fire-extinguishing systems are inspected, tested, and serviced by qualified personnel at required intervals	☐	☐	☐
	Inspection, cleaning, and maintenance records are maintained and available for review	☐	☐	☐
Training & Operations	Employees are trained upon hire and at least annually on kitchen fire safety procedures	☐	☐	☐
	Employees are trained on manual system activation and proper use of Class K extinguishers	☐	☐	☐
	Emergency operating instructions are posted conspicuously within the kitchen area	☐	☐	☐

Reference: NFPA 96 – Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

***Explain all "No" responses and actions taken:**

For more information, visit www.archinsurance.com/aire or contact us at aire@archinsurance.com.

Checklists authored by Arch Insurance Risk Engineers are practical tools designed to help clients evaluate their own hazards and existing controls. Rooted in comprehensive risk assessment, hazard identification, and industry standards, these checklists guide organizations through a structured self-review of key exposures that can lead to property damage, injuries, or business interruption. By promoting awareness and informed action, AIRE Checklists support proactive risk management and continuous improvement. Checklists are for informational purposes only.

Reviewed By:	**Date:** MM/DD/YYYY