



IN CASE OF FIRE



PULL!

Manually activate the kitchen hood fire suppression system.

This will release a chemical agent to suppress the fire under or within the hood system. It also automatically shuts off the gas supply to the appliances and may activate your building fire alarm system. **Only employees that have received proper training should attempt to use a portable fire extinguisher.**



EVACUATE!

Employees and customers should evacuate to a central meeting place away from the building.

A central meeting place makes it easy to check that everyone evacuated safely. If someone is missing, notify the fire department immediately. **NEVER go back into a burning building.** Firefighters will search the building.

DIAL 9-1-1!

As soon as safely possible, dial 9-1-1 and report the emergency.



Give the name of the business and the address of the problem and answer any questions to the best of your ability. **If anyone is injured, missing or trapped tell the operator immediately.** Inform them that the building has been evacuated and give them any additional information that could be helpful.



Restaurants, cafes and other eating establishments are workplaces that are at a high risk for fire. The most common fires involve unattended cooking, overheating of cooking oil or fat, and the ignition of grease and oils within range hoods and ducts.

Print and post this sheet to help train employees on fire safety in the commercial kitchen.

For on-site fire safety training for your employees, including fire extinguisher training, contact Matt Swaney, Normal Fire Department Prevention Division at 309-454-9622.