

## **GUIDELINES FOR RESTAURANT FIRES**

By: Bill Gustin, Captain, Miami-Dade Fire Department

1. Expect four fires: One; in kitchen, two; in exhaust duct work, three; in attic, and, four; grease residue burning on roof.
2. Pull ceiling to check for fire in attic immediately upon entering.
3. Consider attacking fire in kitchen through a rear door, thus avoiding a long, difficult stretch around counters, tables, etc.
4. Expect early collapse, hastened by heavy a/c and exhaust units on lightweight truss roof.
5. Make sure gas was automatically shut off upon activation of extinguishing system.
6. Do not apply water directly to burning cooking oil or grease, it will splatter and spread fire.
7. You must carefully examine entire run of exhaust ductwork, especially where it may penetrate a combustible wall, ceiling or roof.
8. Avoid directing streams down exhaust ductwork from roof, it may reach fryer and splatter hot oil.
9. After extinguishing fire in cooking oil/grease, be prepared for sudden, unexpected re-flash.
10. Avoid laddering roof from front due to typically high parapet/façade.
11. A fire of any significance requires notification of Health Department.