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Restaurant Automatic Extinguishing Systems

Special protection systems are used to extinguish fires that are fueled by easily ignitable, fast burning substances, such as cooking oils found in a kitchen.

To perform reliably, a special protection system must be suitable for the occupancy, and correctly designed, installed and tested. It is also important to conduct regular inspection, testing and maintenance.

Requirements for a Restaurant Automatic Extinguishing System:

1. **Complete Protection** – The system should protect hood & exhaust ducts, plenums, grease removal devices and all surface cooking equipment.
2. **Manual Remote Pull Station** - All automatic extinguishing systems, except for sprinklers, must have an accessible manual pull station to activate the system manually.
3. **Automatic Fuel/Energy Shut Off** - All systems must be interlocked with the fuel/energy supply to the cooking equipment, which will automatically shut-off when the extinguishing system is activated.
4. **Portable Fire Extinguisher** - A "Class K" fire extinguisher should be mounted in the kitchen in an easily accessible location, within 30 feet of the appliances. A placard should be posted near every portable fire extinguisher in the cooking area identifying the use of the fire extinguisher as a back up to the automatic fire suppression system.

5. **Maintenance/Service** - All systems must be inspected and serviced twice annually by a qualified service contractor. The system should be tagged indicating the date of service. A frequent cleaning schedule ensures that the grease filters, hoods and exhaust ducts are clean and free of accumulated grease.

Utilizing a qualified contractor ensures that the system will comply with all regulations and standards with respect to installation, inspection, testing and maintenance. Contractors may provide training and documentation when the system is first installed, but it is your responsibility to ensure all employees are trained on the operation of the extinguishing system and review of the system is performed regularly with your employees.



Knowing your business matters.

Partners In Prevention

At Federated Insurance, we believe Loss Prevention is a critical component of your Risk Management Program. Your Risk Services Coordinator, together with our Loss Prevention Team, is available to assist you in developing security measures appropriate for your business. Working together to reduce your loss exposures protects your bottom line!

For more information, contact your Risk Services Coordinator, our Loss Prevention Department at 1-800-665-1934, or visit our website at www.federated.ca

Federated Insurance provides this Loss Prevention Bulletin as a service to our policyholders and their business advisors. The information provided is intended to be general in nature, and may not apply in your province. The advice of independent legal or other business advisors should be obtained in developing forms and procedures for your business. The recommendations in this bulletin are designed to reduce the risk of loss, but should not be construed as eliminating any risk or loss.