

## **FIRE TRAINING**

1. Keep all fire started on stoves or in ovens under the hood system.
2. Know where all the extinguishers are located in restaurant.
3. The Ansul System in the hood is designed to immediately put out fires under the hoods. Tampering with hood piping and conduit can trigger the Ansul System.
4. Prevention or extinguishing of fires where the Ansul System is not located should be handled as follows:
  - a. Pan Fires: Cover with tight fitting lid or another similar sized pan to keep oxygen from the fire.
  - b. Wood/Trash/Paper: Use baking soda, water or a fire extinguisher approved for wood/trash/paper.
  - c. Liquids/Grease/Oil Fires: Use a blanket or pan covering to eliminate oxygen or use a fire extinguisher approved for liquids/grease/oil.
  - d. Electrical Fires: Use fire extinguisher approved for electrical fires.