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WE LOOK OUT FOR EACH OTHER

RESTAURANT ASSOCIATES

BITESIZE SAFETY

Fire Safety



Internal

AGENDA



- **WHY IS IT IMPORTANT**
- **EXAMPLES OF HAZARDS**
- **HOW CAN WE PREVENT THEM**
- **FIRE EXTINGUISHERS**
- **CASE STUDIES**
- **CALL TO ACTION**



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WHY IS IT IMPORTANT



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EXAMPLES OF HAZARDS



Sources of ignition – Heat

Cooking equipment – Ovens, hot holding, BBQs, microwaves, fryers, brat pans, pots pans, hot drink equipment etc

Electrical: Installations plug sockets, wires, cables and electrical equipment and appliances, batteries.

Used Fuel: Charcoal, chaffing dish burner gel/liquid wood chips, cigarettes etc

Open flames: Gas appliances and boilers, candles and tea lights, blowtorches.

Hot food: food that has been cooked and is hot.

Sources of fuel

Cooking oils and fats : Vegetable and animal oils, butter, margarine (both solid and liquid) grease deposits from cooking vapours.

Solid fuels: Wood, paper, charcoal, food

Combustible materials: Cardboard boxes, paper, food packaging, textiles and upholstered furniture, tea towels, and laundry.

Flammable gases and liquids: Liquefied Petroleum Gas (LPG) cylinders, natural gas, alcohol (for flambé or food warmers), and cleaning agents.

Sources of oxygen

Atmospheric Air: The primary source, supplied by natural airflow (windows, doors) and mechanical ventilation (AC systems).

Medical Oxygen: Cylinders or piped systems for guests or staff.

Welding/Cutting: Oxygen used in maintenance processes.

Oxidising Chemicals: Some cleaning or maintenance products



HOW CAN WE PREVENT FIRES ?



Kitchen & Cooking Safety

- **Cleanliness:** Regularly clean hoods, filters, ovens, and deep fryers to remove grease.
- **Equipment:** Keep flammable materials away from heat; never leave cooking unattended. Dispose of hot food and fuels safely.
- **Storage:** Store oils away from heat sources.

Electrical Safety

- **Maintenance:** Get regular PAT testing (Portable Appliance Testing) and EICR (Electrical Installation Condition Reports).
- **Usage:** Avoid overloading sockets; turn off appliances when not in use and do not leave on overnight.

Smoking Control

- **Designated Areas:** Provide safe, clearly marked smoking areas with proper disposal bins.
- **Enforcement:** Strictly enforce no-smoking policies indoors and train staff to monitor.

Fire Systems & Training

- **Systems:** Follow site specific fire procedures which may be owned by the client ensure fire risk assessment has been completed.
- **Fire Doors:** Keep fire doors closed; never prop them open.
- **Training:** Ensure mandatory eLearning has been completed, relevant safety task cards and site safety information



FIRE EXTINGUISHERS



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Using The Correct Fire Extinguisher

Water

For use on

- Wood, Paper, Textiles etc

Do not use on

- Flammable liquid
- Live electrical equipment

Dry Powder

For use on

- Wood, Paper, Textiles etc
- Flammable liquids
- Gaseous fires
- Live electrical equipment

Foam

For use on

- Wood, Paper, Textiles etc
- Flammable liquids

Do not use on

- Live electrical equipment

CO2

For use on

- Flammable liquids
- Live electrical equipment

Do not use on

- Wood, paper and textiles
- Flammable metal fires

Do not use in a confined space

Wet Chemical

For use on

- Cooking oil fires
- Wood, Paper, Textiles etc.

Discharge entire contents on to fire from at least 1 metre distance

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The information contained in the poster is for guidance only and should not be used as a substitute for recognised training.

A813 (REV/08/17)

Case Studies

- Cooling and disposing of food safely



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Case Studies

- Fire detection equipment



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Case Studies

- Fire detection equipment



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Case Studies

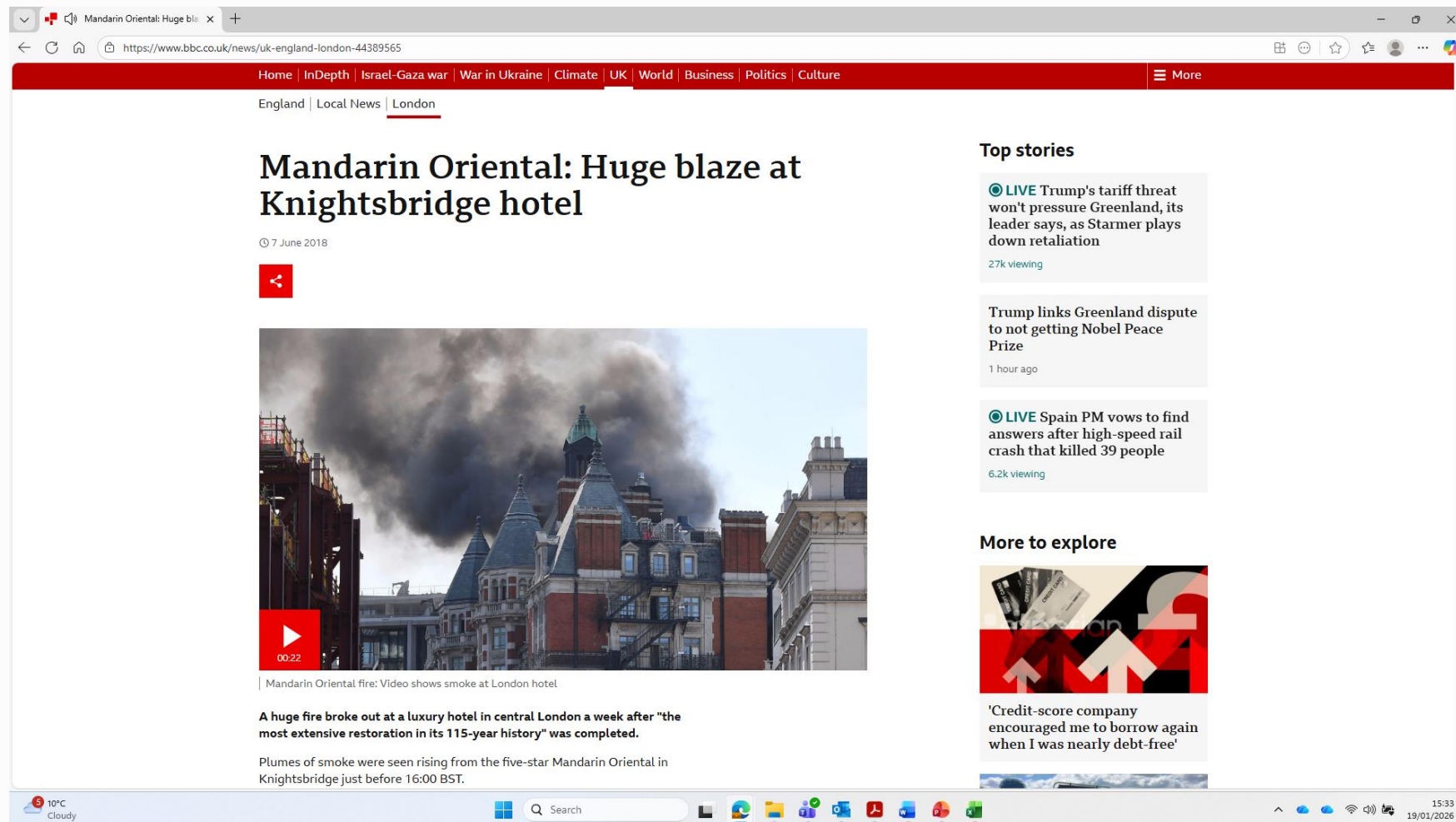
- Not storing combustible materials near heat sources



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Case Studies

- Fire doors and permits to work



[This shows you How effective fire doors are after a fire ripped through a Ibis Hotel at Gatwick](#)



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CALL TO ACTION

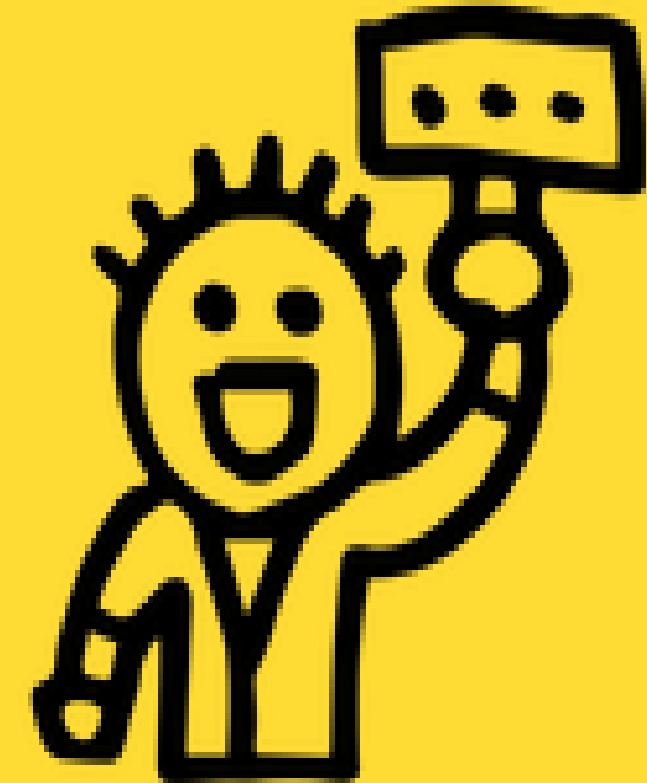


Be Mindful!

Always ensure equipment is switched off when not in use and before leaving your shift



Ensure fire risk assessments have been completed in the WSMS



Ensure your teams have completed mandatory e-learning, STC and site safety information training.



RESTAURANT ASSOCIATES BITESIZE SAFETY – CALENDAR

This planner highlights the monthly topic, the date the webinar will be hosted and a calendar invite link for each month to add the session directly to your Outlook. All sessions will be recorded and made available online to watch back later.



| JUNE | JULY | AUGUST | SEPTEMBER |
|---|---|---|---|
| <p>DATE & TIME: 16th June 2025 4:00pm</p> <p>TOPIC: Foreign Bodies</p> <p>SUITABLE FOR: All</p> | <p>DATE & TIME : 21st July 2025 4:00pm</p> <p>TOPIC: Restaurant Associates Allergen Management</p> <p>SUITABLE FOR: All</p> | <p>DATE & TIME : 18th August 2025 4:00pm</p> <p>TOPIC: Impactful Safety Walks</p> <p>SUITABLE FOR: Managers, Head office employees, Head & Executive Chefs</p> | <p>DATE & TIME : 22nd September 2025 4:00pm</p> <p>TOPIC: Hazard Spotting</p> <p>SUITABLE FOR: All</p> |
| OCTOBER | NOVEMBER | DECEMBER | JANUARY |
| <p>DATE & TIME : 3rd November 2025 4:00pm</p> <p>TOPIC: Reducing cut injuries</p> <p>SUITABLE FOR: All</p> | <p>DATE & TIME : 17th November 2025 4:00pm</p> <p>TOPIC: Effective Manual Handling Safety</p> <p>SUITABLE FOR: All</p> | <p>DATE & TIME : 15th December 2025 4:00pm</p> <p>TOPIC: Chemical Safety</p> <p>SUITABLE FOR: All</p> | <p>DATE & TIME : 19th January 2026 4:00pm</p> <p>TOPIC: Fire Safety</p> <p>SUITABLE FOR: All</p> |



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THANK YOU



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