



# RESTAURANT ASSOCIATES BITESIZE SAFETY

**Fire Safety**

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# AGENDA



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





# WHY IS IT IMPORTANT



# EXAMPLES OF HAZARDS



WE LOOK OUT FOR EACH OTHER

## 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



see



care



share

WE LOOK OUT FOR EACH OTHER

## Using The Correct Fire Extinguisher

Water	Dry Powder	Foam	CO2	Wet Chemical
<b>For use on</b> Wood, Paper, Textiles etc	<b>For use on</b> Wood, Paper, Textiles etc  <b>Do not use on</b> Flammable liquid  Gaseous fires	<b>For use on</b> Wood, Paper, Textiles etc  Flammable liquids  <b>Do not use on</b> Gaseous fires	<b>For use on</b> Flammable liquids  Live electrical equipment  <b>Do not use on</b> Wood, paper and textiles  Flammable metal fires  <b>Do not use in a confined space</b>	<b>For use on</b> Cooking oil fires  Wood, Paper, Textiles etc  <b>Discharge entire contents on to fire from at least 1 metre distance</b>

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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.

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# Case Studies

- Cooling and disposing of food safely





# Case Studies

- Fire detection equipment



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# Case Studies

- Fire detection equipment



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# Case Studies

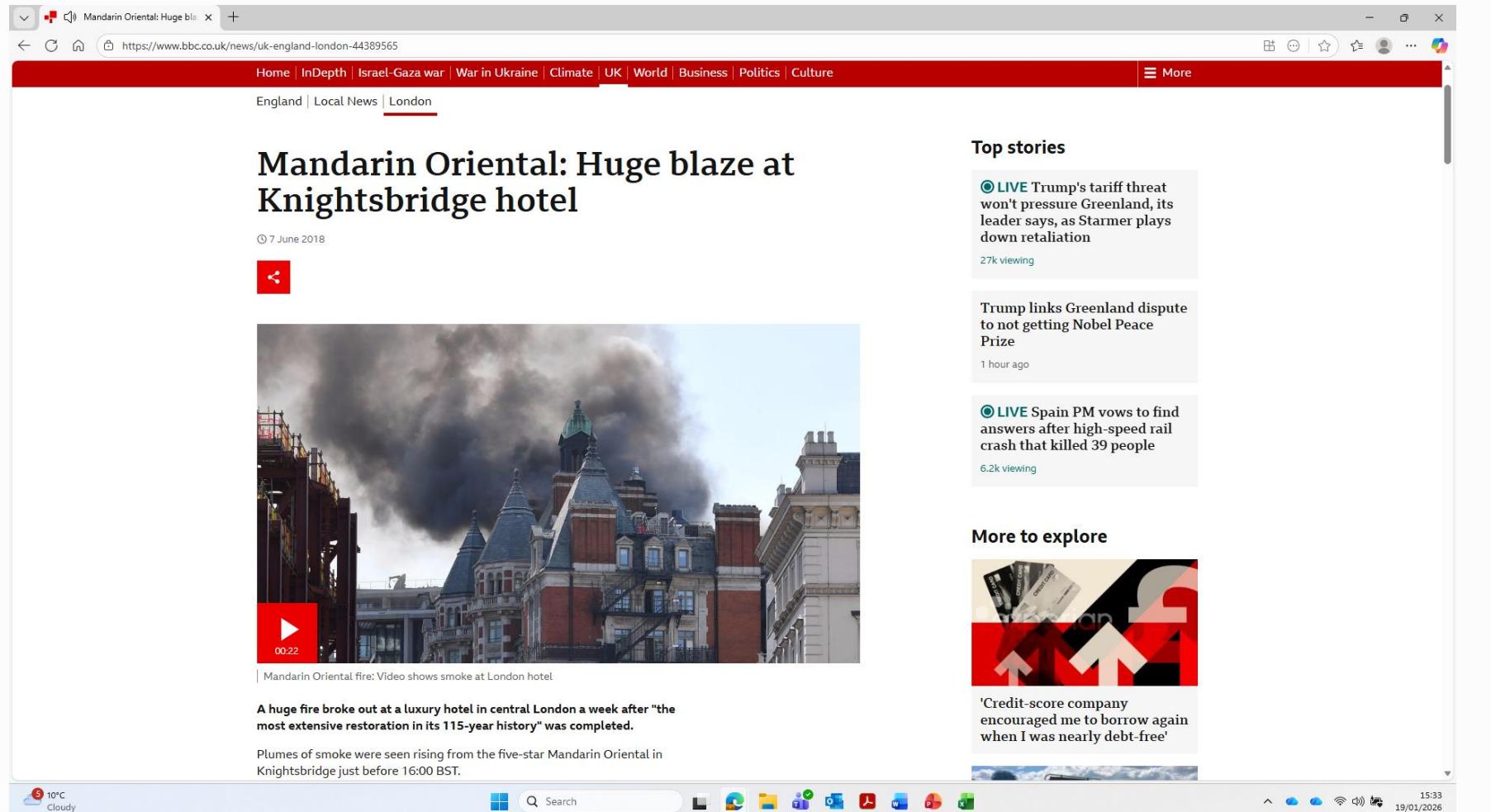
- Not storing combustible materials near heat sources





# Case Studies

- Fire doors and permits to work



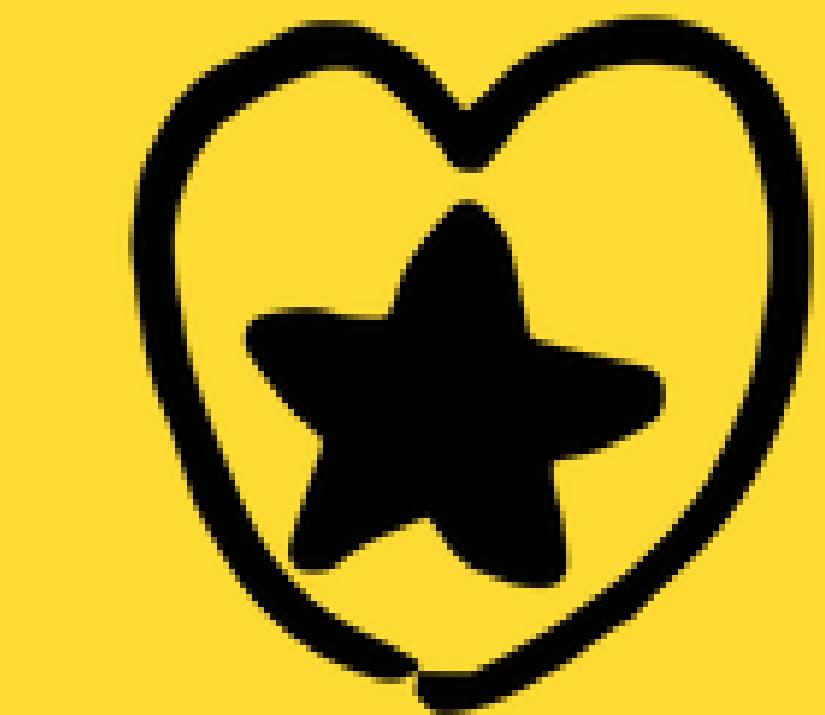
This shows you How effective fire doors are after a fire ripped through a Ibis Hotel at Gatwick



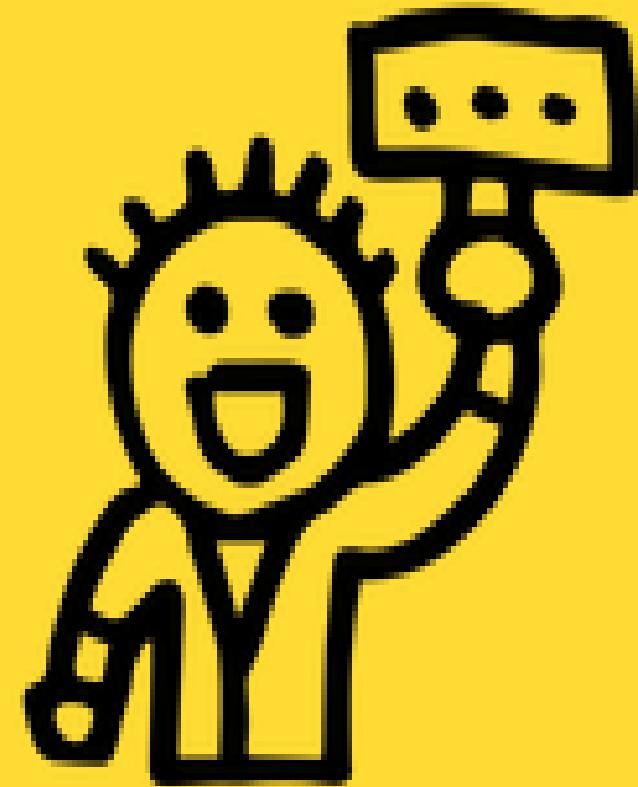
# CALL TO ACTION



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



# THANK YOU

