



## FIRE Common Causes...

#### **ELECTRICAL**:

- New appliances are hooked up to outdated wiring
- Kitchen is overloaded with appliances past capacity
- Faulty switches, sockets or plugs
- Faulty or frayed cords



#### **OPEN FLAMES:**

 Benign items, such as kitchen towels, oven mitts, articles of clothing, paper towels, or hair can quickly catch fire



## FIRE Common Causes...

#### FLAMMABLE LIQUIDS:

- Flammable Liquids: Cooking oil, animal fats, grease, gasoline, and alcohol
- Liquidity allows liquid fires to spread quickly and behave in dangerous ways, which can make them harder to extinguish



#### FLAMMABLE MATERIAL:

- Flammable Materials: Food packaging, wrapping, boxes, parchment paper, and foil
- If these materials are not properly stored or disposed of, they become kindling for a potential fire



## FIRE Common Causes...

#### **DIRTY EQUIPMENT:**

- Dirty Equipment: Oven hood, grease traps, or vents
- Grease is extremely flammable and is found almost everywhere on kitchen surfaces
- Grease build up on cook-tops, exhaust-hoods, ducts, and grease traps create an ideal fuel for a

fire



#### **GAS LEAKS:**

- Equipment is not properly connected to gas line
- Older or improperly maintained quipemtn can't support gas flow
- Gas escapes from these poor connections into the air, which can explode if ignited



## Putting Out Restaurant Fires...

- Activate the overhead supression system before attempting to battle the flames yourself
- Sound the fire alarm
- Call 9-1-1 for the fire department
- Use portable fire extinguishers on small fires and/or after the hood suppression system has been activated



# WATER



## Fire Extinguishers...

Pull the pin out: This unlocks the operating lever and allows you yo discharge the extinguisher

OW: Point the extinguisher nozzle at the base of the fire

Squeeze the lever below the handle: This discharges the extinguishing agent. Releasing the lever will stop

the discharge

Sweep from side to side: Moving carefully towards the fire, keep the

extinguisher aimed at the base of the fire and sweep back and forth until the flames appear out. Watch the fire area. If the fire ignites, repeat the process





















## Prevention...

- Keep objects away from any flames
- Cleans vents regularly
- Routine maintenance
- Replace faulty sockets, switches, or plugs
- Replace faulty cords



#### Have a Safety Concern?

LITTLE BIG BURGER

## REPORT CONCENS

HOW CAN WE IMPROVE SAFETY?

See something. Say something. All LBB employees have a voice. Please click here to report any safety concerns or ways to improve safety in the workplace.

## Incident Reporting:

- Form can be filled out online at WeAreLBB.com
- Who can submit a form  $\rightarrow$  ANYONE
- Possible examples of when it should be completed:
  - First Aid of any kind is administered (even the smallest injuries should be documented)
  - Injury of a guest or employee on the property
  - Someone being ejected from the property or if they make a threat
  - Possible crime has been committed (ex. theft or harassment)
  - Property damage (company-owned or property owned by guest, vendor, or employee)

