



Adventist Risk  
Management, Inc.



# KEEP YOUR KITCHEN SAFE

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*Kitchen facilities vary from facility to facility. Some have small residential type stoves, while others have commercial cooking units. Operations can vary from a simple potluck to a major food service operation, like a soup kitchen.*

*Potential losses can be property losses from fire, burns from hot items, cuts from knives and slips and falls on wet floors. Injuries have also occurred when tables stacked against walls fell over on children.*

*Ensure that aisles leading to exits are available and clear when setting up tables in fellowship halls. Make sure you address the items in this guide to ensure the safety of all who your facility's kitchen.*

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## KEEP YOUR KITCHEN SAFE

- All exits are clear and adequately marked.
- The occupancy for the fellowship hall is posted.
- Kitchen exhaust filters, ducts and hoods are clean.
- Stoves with fire suppression systems are serviced semi-annually and current.
- Heat detection is provided.
- A multi-purpose or type "K" fire extinguisher is in the kitchen.
- A hood and duct fire suppression system is installed where usage dictates the need.
- Refrigeration coils, motors and compressors are free of lint and combustible buildup.
- Kitchens are free of grease accumulations.
- Foods in refrigerators and freezers are covered.
- Walk in freezers or coolers have safety latches.
- Floors are clean and free of spills.
- Mops and "caution" signage is available for immediate use if spills occur.
- Tables and chairs are in good condition.
- Tables and chairs are in racks and not stacked against walls.
- Adequate aisles are maintained between tables and chairs to allow safe exit from the fellowship hall in an emergency.

## REMEMBER...

### *If it spills, CLEAN IT UP!*

Place a wet floor sign to warn of the hazard when something has been spilled on the floor and mop it up immediately to avoid an accident.

### *If it's broken, FIX IT!*

Identify and report dangerous conditions, warning occupants with signage to mark the hazards. Establish a plan to repair or replace.



**WE WANT YOUR KITCHEN TO STAY A SAFE PLACE TO BE. FIND MORE RESOURCES FOR PROTECTING YOUR FACILITY AND THOSE UNDER YOUR CARE AT [ADVENTISTRISK.ORG](http://ADVENTISTRISK.ORG).**

## WARNING!

An active kitchen is a dangerous place for children to play. The minds of the cooks' are on the food, there are knives, electrical tools, hot stoves and food that can spill and burn. It is best to keep the children out of the kitchen and in another supervised area.

### REPORT YOUR CLAIM RIGHT AWAY

**1.888.951.4276 • [CLAIMS@ADVENTISTRISK.ORG](mailto:CLAIMS@ADVENTISTRISK.ORG)**

### STAY INFORMED

**[ADVENTISTRISK.ORG/SOLUTIONS](http://ADVENTISTRISK.ORG/SOLUTIONS)**



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