

Kitchen Fire Safety Checklist & Resources

Focusing on kitchen fire safety is an important part of any long-term care setting fire safety program and is essential to protect residents, staff, and property from one of the most common and preventable causes of fires. Kitchens present multiple fire hazards including open flames, hot surfaces, grease buildup, and electrical equipment that can all contribute to a serious fire. In a setting where residents may have limited mobility or diminished cognitive capability, even a small kitchen fire can have serious consequences. A structured kitchen fire safety program ensures that staff are trained to prevent, detect, and respond to fires effectively, that cooking equipment and suppression systems are properly maintained, and that all systems are in compliance with appropriate codes and standards. Ultimately, a strong kitchen fire safety program fosters a culture of prevention, compliance, and preparedness that all focus on an organization's mission of providing safe, quality care. Consider using this checklist and the associated resources to assess and compliment your organization's kitchen safety program.

General Best Practices

Item	Yes	No	N/A	Notes
Cooking equipment is cleaned and free of grease buildup				
Cooking oil is stored in metal containers				
Combustibles are stored away from the stove top and heat sources				
Grease producing cooking equipment is located under the hood				
Gas and electric shutoffs are labeled and accessible				

Fire Safety Education

Item	Yes	No	N/A	Notes
New kitchen staff receive fire safety orientation upon hire				
All kitchen staff receive area specific fire safety training annually				
Training includes proper operation of the hood system				
Training includes appropriate methods to suppress grease fires				
Training includes the use and application of a Class K extinguisher				
Staff are aware of how to report fire safety hazards				
Staff know the location of fire alarm pull stations and exits				

Kitchen Fire Safety Checklist & Resources

Life Safety Compliance

Item	Yes	No	N/A	Code / CMS K-tag
Hood extinguishing system serviced semi-annually by contractor				NFPA 96 / K324
Portable fire extinguishers are accessible and inspected monthly				NFPA 10 / K355
Class K fire extinguisher located within 30 feet of cooking equipment				NFPA 96 / K324
Signage indicates to activate hood system prior to utilizing a Class K				NFPA 96 / K324
Exits are accessible and kept clear				NFPA 101 / K211
Storage is maintained 18 inches below sprinkler heads				NFPA 13 / K351
Sprinkler heads are maintained free of grease and dust				NFPA 25 / K353
Fire alarm & hood suppression system pull stations are not blocked				NFPA 72 / K342

Resources

Resource	Link
NFPA 96 (Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations) [CMS has adopted the 2011 edition]	Purchase NFPA 96 Free Public Access (requires an account)
Occupational Safety and Health Administration (OSHA) Kitchen Equipment Safety Information	OSHA Kitchen Fire Equipment eTool
State of California Department of Industrial Relations (CAL/OSHA) Workplace Safety and Health Guide	Food Service Employees Safety Guide
UC Berkley Food Service Safety Tips	Safety Tip Sheet (English) Safety Tip Sheet (Spanish)
Colorado Springs Fire Department Commercial Kitchen Safety Training Video	CSFD YouTube Video
Amerex Class K Fire Extinguisher Training Video	Amerex Class K YouTube Video
County Office Training on Class K Fire Extinguishers	County Office YouTube Video



November 2025

<https://www.ahcancal.org/Survey-Regulatory-Legal/Pages/Fire-Life-Safety.aspx>