



SELF-ASSESSMENT

KITCHEN MAINTENANCE CHECKLIST

		YES	NO
1	Does your kitchen use equipment that has a high risk of catching fire – such as deep-fat fryers, cooking ranges, grills, woks etc.?	<input type="checkbox"/>	<input type="checkbox"/>
2	Do you have wood fired equipment in your kitchen?	<input type="checkbox"/>	<input type="checkbox"/>
3	Is your exhaust system regularly inspected for grease build up?	<input type="checkbox"/>	<input type="checkbox"/>
4	Is your exhaust system regularly cleaned and maintained?	<input type="checkbox"/>	<input type="checkbox"/>
5	Are your kitchens appliances regularly inspected and maintained?	<input type="checkbox"/>	<input type="checkbox"/>
6	Are your kitchens appliances clean and free from oil and grease build up?	<input type="checkbox"/>	<input type="checkbox"/>
7	Do you operate your exhaust system whenever the appliances are pre-heating, heating, cooking or cooling?	<input type="checkbox"/>	<input type="checkbox"/>
8	Do you have suitable fire extinguishers located throughout the kitchen?	<input type="checkbox"/>	<input type="checkbox"/>
9	Are your kitchen personnel trained in how to respond to a fire in an emergency?	<input type="checkbox"/>	<input type="checkbox"/>
10	Is equipment such as a gas stored in a suitable location when not being used?	<input type="checkbox"/>	<input type="checkbox"/>
11	Do you have a dedicated kitchen fire suppression system installed?	<input type="checkbox"/>	<input type="checkbox"/>
12	If you have a dedicated fire suppression system installed, is it being maintained in accordance with Australian Standards?	<input type="checkbox"/>	<input type="checkbox"/>

If you answered NO to Questions 3, 4, 5, 11 or 12, please contact us for a no-obligation kitchen system review today.

1800 335 823 473

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