

NO FLAMES, JUST FLAVORS

Kitchen Fire Safety Tips



Ensure oil and grease buildup is thoroughly cleaned from cooking surfaces, hood filters, range hoods, fryers, and backsplashes at the end of kitchen operations.



Schedule and perform regular preventive maintenance on all kitchen equipment & automatic fire suppression system.

Do not leave cooking unattended.



⚠️ IN CASE OF FIRE ⚠️ Immediately turn off the stove, LPG valve, and exhaust blower.

- **Use type-K fire extinguishers for grease or oil fires. DO NOT use water**—this will spread the fire!