Checklist for Reducing Fire and Other Risks

in Health Care Occupancy Kitchens

Health care occupancy kitchens that do deep-fat frying and serve a large number of patients or residents are considered commercial kitchens and must comply with the applicable requirements of the 2011 edition of the National Fire Protection Association (NFPA) 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations®\* (NFPA 96-2011).

This checklist will help you assess your facility’s compliance with requirements commonly cited by Joint Commission surveyors under Life Safety (LS) standard LS.02.01.35, Elements of Performance (EPs) 11–14. In addition to an LS compliance assessment, a kitchen tracer that checks for a variety of potential problems may be conducted. Although the tracer would focus mostly on Infection Prevention and Control (IC) compliance, various Environment of Care (EC) and Emergency Management (EM) standards do come into play, as indicated specifically in the “EM and EC Considerations During Kitchen Tracers” section of this checklist. (This checklist does not address IC standards.)

Answers to all questions ideally should be Y for Yes (unless marked NA for Not Applicable). Use the Comments section to indicate any required follow-up action(s) identified by an N for No response.

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| --- | --- |
| Organization:  | Department/Unit:  |
| Date of Review:  | Reviewer(s):  |

| Questions | Y | N | NA | Comments |
| --- | --- | --- | --- | --- |
| Are the cooking appliances in your facility’s kitchen properly covered by a fire suppression system? |  |  |  |  |
| Are kitchen staff trained to make sure that the fire suppression nozzles are always properly positioned? |  |  |  |  |
| When it’s necessary to move cooking equipment to clean it, does your kitchen have a way of ensuring that the equipment will be returned to its designated spot*? (Note: Markings on the floor or caster chocks are recommended practices.)* |  |  |  |  |
| Is your kitchen equipped with a fire suppression system that is triggered when there is a fire under a hood large enough to reach the fusible links (heat-detecting devices)? |  |  |  |  |
| Are the fusible links replaced on a schedule per the appliance manufacturer’s instructions?  |  |  |  |  |
| Can the kitchen fire suppression system also be operated manually using a pull-station device?If so, does the pull station meet the following criteria?* Is it readily accessible at all times?
* Is it located along the path of egress 10 to 20 feet from the hood?
* Does it clearly identify the hazard (hood) protected?
 |  |  |  |  |
| Is your kitchen equipped with Class K fire extinguishers as a backup to the automatic fire suppression system? |  |  |  |  |
| Are kitchen staff and the kitchen director trained to use the fire extinguishers as a backup to the automatic fire suppression system (for example, if a grease fire reignites after the activation of the automatic fire suppression system)? |  |  |  |  |
| Is there a Class K fire extinguisher within 30 feet of any individual grease-producing kitchen appliance? |  |  |  |  |
| Are all fire extinguishers unobstructed? |  |  |  |  |
| Does a service contractor specializing in fixed fire suppression systems test the kitchen’s system **every six months**?* Is this person a properly trained, qualified, and certified individual who is acceptable to the authority having jurisdiction?
* Did you document the testing and maintenance activities?
 |  |  |  |  |
| Is there a separation of at least 16 inches horizontally between each deep-fat fryer and any open flames from adjacent cooking equipment? |  |  |  |  |
| If it’s not possible to have a 16-inch separation between a deep-fat flyer and adjacent cooking appliances, Is there an 8-inch vertical baffle between the deep-fat fryer and adjacent cooking equipment?  |  |  |  |  |
| Are any kitchen equipment hoods free of grease buildup? |  |  |  |  |
| For the room’s sprinklers (at the ceiling), is there at least 18 inches of clearance below the sprinkler deflectors? *(Note: Ensure that racks perpendicular to walls do not encroach into the open space.)*  |  |  |  |  |
| **EM and EC Considerations During Kitchen Tracers** |  |  |  |  |
| Surveyed by Clinical Surveyors |  |  |  |  |
| Does the kitchen have emergency food supplies and plans for disaster preparedness, in accordance with EM.02.02.03, EP3? |  |  |  |  |
| Is all kitchen equipment in safe operating condition?* If there is an issue, do the staff have a plan to address it? (Deficiencies would be scored under EC.02.06.01, EP 26.)
 |  |  |  |  |
| Is garbage/refuse properly disposed of, per EC.02.02.01, EP19?  |  |  |  |  |
| Is the area free of any signs of pests? * If there are pests, has the organization taken steps to address the issue? *(Note: A deficiency would be scored under EC.02.06.01, EP 20.)*
 |  |  |  |  |
| Is the latching mechanism on the refrigerator door in proper working condition? *(Note: A deficiency would be scored under EC.02.06.01, EP26.)* |  |  |  |  |
| Is the latching mechanism on the freezer door in proper working condition? *(Note: A deficiency would be scored under EC.02.06.01, EP26.)* |  |  |  |  |
| Is the freezer free of any ice buildup? *(Note: A deficiency would be scored under EC.02.06.01, EP 26.)* |  |  |  |  |
| Are hand washing facilities separate from ones used for food prep, in compliance with EC.02.06.01, EP1? |  |  |  |  |
| Does the organization have a process to follow if dishwasher temperatures are out of range?* Wash temperature should be 150°F.
* Rinse temperature should be 180°F.
* If a chemical process is used, the wash temperature should be 120° with 50 ppm hypochlorite [chlorine].

*(Note: A deficiency would be scored under EC.02.05.05, EP 5.)* |  |  |  |  |
| Surveyed by *Life Safety Code*®\*Surveyors (in addition to the LS standards noted in the top checklist section) |  |  |  |  |
| Is the kitchen in good repair (lack of broken floor tiles, delamination, flaking walls, and so on), per EC.02.06.01, EP 26? |  |  |  |  |
| For the soda fountain machine, is the CO2 tank secure? *(Note: A deficiency would be scored under EC.02.06.01, EP 1).* |  |  |  |  |
| Are pipelines free of signs of water damage, per EC.02.06.01, EP 1? |  |  |  |  |
| Are staff training in using the fire suppression system? *(Note: Instructions for manual operations should be conspicuously posted and reviewed by staff, per**EC.03.01.01, EP 1.)* |  |  |  |  |
| Are compressed gas cylinders properly secured in accordance with EC.02.05.09, EP 12? |  |  |  |  |
| Are the gaskets intact for kitchen entry/delivery doors to prevent entry from pests, per EC.02.06.01, EP 1? |  |  |  |  |
| If an eyewash station is required, is it in good working order and located away from hazards in accordance with EC.02.02.01, EP 5?* Can staff access the eyewash station within 10 seconds of hazardous material storage/usage area, per EC 02.02.01, EP 5?
* Has the eyewash station inspection log been kept up to date?
 |  |  |  |  |
| If natural gas is used in the kitchen, is a gas valve accessible for emergency shutoff as recommended? * Do staff know its location and operation?
 |  |  |  |  |
| Is the emergency shutoff valve properly labeled, per EC.02.05.01, EP 9? |  |  |  |  |
| Are electrical panels clear of obstruction, per EC.02.05.05, EP 6? |  |  |  |  |
| Are staff knowledgeable about the fire evacuation and relocation plan, per EC.03.01.01, EP 2? |  |  |  |  |

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