

Restaurant fire inspection checklist

Category	Inspection Item / Requirement	Yes / No / NA
Fire Extinguishers	2A:10BC (Class ABC) fire extinguishers in required quantity (at least 1 per 75 ft of travel).	
	Extinguishers are mounted on walls (no higher than 5 ft to top) and clearly visible.	
	Annual professional servicing of all extinguishers is up-to-date (check tag dates).	
	Class K extinguisher present within 30 feet of cooking equipment (for grease fires).	
	Class K extinguisher also serviced annually (and after any use).	
	Monthly in-house visual inspection documented (pin intact, pressure gauge green, no damage).	
Hood & Suppression	Automatic fire suppression system in kitchen hood is inspected and tagged (every 6 months).	
	Hood suppression system manual pull accessible and staff know how to use it.	
	Hood and exhaust duct professionally cleaned on schedule (e.g. quarterly or per NFPA 96 guidelines).	
	Hood filters cleaned (e.g. daily/weekly) and free of excessive grease.	
	No grease dripping from hood or ducts; grease trap buckets are routinely emptied.	
	Exhaust fan operating properly; makeup air vents not blocked.	
Cooking Appliances	All cooking equipment is maintained and clean (no grease buildup on surfaces or interiors).	
	Deep fryers, ranges, ovens, grills free of excessive grease and have clear space around them.	
	Appliances that produce heat are away from combustibles (e.g. no paper towels hanging above stove).	



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Cooking Appliances	Gas shut-off valves for appliances are accessible and employees know how to shut off gas in emergency.	
	If solid fuel (wood/charcoal) is used, ash is disposed of in metal containers with lid (no smoldering coals left overnight).	
Sprinkler System	(If equipped) Sprinkler system inspected and tested within the last year by licensed contractor.	
	Spare sprinkler heads and wrench are on site (if required).	
	No decorations or objects are hanging from sprinkler heads or piping.	
	18-inch clearance maintained below all sprinkler heads (no storage too high).	
	Sprinkler valves are open (not tampered with) and Fire Dept. connections outside are clear.	
Fire Alarm & Detectors	Fire alarm system (if installed) has current inspection/testing (look for annual inspection tag or report).	
	Fire alarm panel shows normal status (no trouble or supervisory alerts).	
	Smoke detectors or heat detectors (if required or part of alarm) are in place and functional (test if possible).	
	Manual pull stations (if present) are accessible and not obstructed.	
	Alarm audible devices (horns/speakers) are not blocked and clearly audible in all areas.	
Emergency Lights & Exits	Exit doors are unlocked during business hours and readily open (no keys or special knowledge needed).	
	Exit pathways (aisles, corridors) are free of obstructions or storage.	
	Exit signs are illuminated (all letters lit) and have working backup battery.	



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Emergency Lights & Exits	Emergency egress lights function (test by using test button or shutting off power).	
	Exit doors with self-closers (fire doors) close and latch properly (not propped open).	
	No unapproved locks or chains on exit doors (e.g., no padlocks, slide bolts during open hours).	
	Exit door hardware (panic bars/knobs) in good working order (opens easily, one motion to open).	
	Exit route signs or diagrams (if required) are posted and visible.	
Electrical Safety	Electrical panel is accessible (36" clearance), closed, and circuits labeled.	
	No open gaps or missing covers in panel or junction boxes (no exposed wiring).	
	No extension cords used as permanent wiring (only for temporary needs).	
	No daisy-chaining of power strips or extension cords.	
	Power strips are UL-listed and not overloaded (check that one high-load appliance per strip).	
	Cords and plugs in good condition (not frayed, taped, or damaged).	
	Light fixtures have proper bulbs (correct wattage) and protective covers if near grease (to prevent bursts).	
	Exit pathways (aisles, corridors) are free of obstructions or storage.	
	Ventilation fans (e.g. in restrooms or storage) are clean and dust-free (to prevent overheating).	



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Storage & Housekeeping	Storage areas are neat, and combustibles are kept away from heat sources (e.g. no paper on top of water heater).	
	No storage in electrical/mechanical or sprinkler riser rooms (keep these areas clear).	
	No flammable liquids stored near open flames or hot equipment.	
	Oily rags disposed of in metal container with lid (to prevent spontaneous combustion).	
	Trash is removed regularly; no excessive grease or dust buildup in corners or under equipment.	
	Outside dumpsters are placed away from building (to reduce fire risk to structure).	
	4 or larger address numbers are posted on front of building, clearly visible from street (for emergency crews).	
Emergency Planning	Staff are trained in fire extinguisher use and emergency procedures (document training sessions).	
	Emergency phone numbers (fire department) are posted by the business phone.	
	Emergency exit plan/evacuation diagram is posted or available, and staff know the plan.	
	Fire drills conducted (at least annually) or staff have walked through fire scenarios.	
	All new staff receive fire safety orientation upon hire.	
Records & Maintenance	Fire protection systems maintenance records are on file (extinguisher service tags, hood cleaning certs, alarm/sprinkler reports).	
	Any fire code violations from last inspection have been corrected (and proof of correction available, if applicable).	
	Insurance or fire inspection certificates (if any) are up-to-date and posted as required.	



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