



Fire safety

THIS MONTH'S TALK FOCUSES ON THE IMPORTANCE OF FIRE SAFETY, HOW TO USE FIRE EXTINGUISHERS, AND WHAT TO DO IN CASE OF A FIRE. IT PROMPTS DISCUSSION OF COMMON CAUSES OF KITCHEN FIRES AND PREVENTIVE MEASURES.

Hello team, as we kick off the new year, our focus this month is on Fire Safety. This is crucial, not just for our safety but also for complying with South Australia's Work Health and Safety Act.

Firstly, let's remember that having functioning fire extinguishers, as per our checklist, is not just a best practice; it's a legal requirement. They need to be easily accessible, and we all must know how to use them. This includes understanding the PASS technique: Pull the pin, Aim at the base of the fire, Squeeze the trigger, and Sweep side to side.

Our responsibility extends to keeping fire exits clear. This isn't just good sense; it's a legal obligation under fire safety regulations. Each of us needs to be aware of these exits and ensure nothing blocks them.

Electrical safety ties directly into fire safety. Frayed cords and faulty equipment aren't just hazards; they're violations of our duty to provide a safe working environment. Regular checks and maintenance are crucial.

Lastly, our diligence in monitoring grease traps significantly reduces the risk of fires. This is part of our everyday duties and is essential for compliance with hygiene and safety standards.

This month's food safety topic is thawing / defrosting. Remember there are three acceptable methods for thawing food: in a refrigerator, under cold running water, or as part of the cooking process. If you are not clear on the process, make sure to refer to our Thawing/Defrosting guide.



DIRECTOR OF KITCHENS

This months checklist requires we ensure that:

Fire extinguishers are available nearby and have been serviced in the last year;

Fire exits are clearly marked, unobstructed, and easily accessible;

Extractor hoods are free of grease build up;

Electrical appliances are in good working order, no frayed or bent cords, test tags in date;

Staff know how to use fire equipment available in the kitchen (emergency hood extinguisher, handheld extinguishers).

Thawing labels available and thawing log completed appropriately.

To complete the
checklist on
Donesafe scan
the QR code

