

# National Common Causes of Food Service Fires

1. Electrical
2. Arson
3. Grease
4. Smoking materials
5. Other hazards:
  - Improper storage of flammable items
  - Poor housekeeping

## Key Points:

1. Electrical fires cause over 1/3 of all accidental fires in food services.
2. Prevention practices:
  - a. Electrical - use regular checks and take corrective action.
  - b. Arson - practice good security.
  - c. Grease - clean grease from surfaces.
  - d. Smoking materials - control smoking area.
  - e. Other - keep services areas clear/exits marked properly.
3. *Remember* - Call the fire department *first*, then use your fire extinguisher.