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.