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# Fire Prevention

## GENERAL

- Report any unusual smoke or smell of burning.
- Do not allow nudity working space or rubbish to accumulate anywhere.
- Pay particular attention to wooden structures and accumulation of paper.
- Ensure that flammable equipment is protected.
- Inform Security of anything suspicious and/or defective.
- Do not store flammable items in your locker.

## SMOKING

- Only smoke in designated areas.
- Report to Security anyone who smokes in a restricted area.

## ELECTRICITY

- Do not work with equipment which is not electrically safe. Have it fixed.
- Unplug your electrical appliances before leaving your duty.
- Report to security (HM/HS) anything that could cause a fire.

## EXITS

- Keep Fire Exits always free from obstacles and accessible at all times.
- Ensure that you know all the Fire Exits in your area of work.

## EXHAUST SYSTEM

- Report to Chef if you notice that your exhaust does not work properly.
- Report to Chef if grease is leaking from the hood or if the hood is greasy.

***A HOOD FIRE ...USUALLY MEANS A VERY QUICK SPREAD OF THE FIRE.***

- Check your exhaust daily for cleanliness and efficiency. A dirty filter automatically means a dirty duct and a less efficient exhaust.
- Check your gas appliances daily for flame regulator and leaks.
- Report to Chef any problems with the stove no matter electrical or gas.
- When flaming do not pour alcohol directly from the bottle as the bottle may catch fire and explode in your face.
- Systematically check the buffet burners. They all must have a cover/lid.
- ENSURE that you *Always* have a fire extinguisher per buffet line as well as one for each gas cooking station.
- Always use Helium gas to inflate balloons ...nothing else.

## LAUNDRY

- Ensure that all irons are in good condition and have a resting-place

## **Fire Manual Introduction**

### **Fire Procedures/Equipment**

Introduction: .....Resort & Spa is equipped with modern fire detection technology consisting of

- Smoke/heat detectors in every guestroom and in all public spaces. (with the exception of our restaurants)

The smoke detectors as well as the Fire pull station (break glass panel system) are linked