



Council Information

Fire Safety Guidelines – Mechanical Exhaust Systems in Food Premises

Guidelines outlining the minimum safety requirements for mechanical exhaust systems in food premises such as restaurants, cafes and take-away food shops.

These guidelines outline the minimum safety requirements for mechanical exhaust systems in food premises such as restaurants, cafes and take away food shops.

There is a potential risk of fires in food premises with a number of these attributed to the accumulation of grease in exhaust ducts that have not been regularly cleaned or maintained.

General Requirements

- A mechanical exhaust system that complies with Australian Standard (AS) 1668 must be installed over cooking appliances.
- Exhaust hoods (openings, internal surfaces, sloping, profile, gutters, perimeter of appliance, internal lights), grease filters and grease removal devices must be installed in accordance with Appendix C of AS 1668.2 2002.
- All exhaust air must be discharged to atmosphere in such a manner as not to cause danger or nuisance to occupants in the building, neighbouring buildings or members of the public.

Maintenance

- Implement maintenance inspections of the exhaust system daily, weekly or monthly (or as indicated on your occupancy permit), depending on the type and amount of cooking and frequency of use, to determine the extent of grease and residue build-up.

- Exhaust hoods, grease removal devices, filters, fans, ducts and associated equipment must be cleaned regularly. This will assist to minimise the risk of fire as well as preventing the breeding of vermin by removing the food source (oil/grease).
- Install and maintain portable fire extinguishers and fire blankets within the kitchen area.



Note: always hire a professional contractor to maintain and clean exhaust ducts. Never use flammable solvents to clean and burn away the build-up of grease.

continued overleaf

City of Whitehorse Council Information

Fire Extinguishers and Fire Blankets

Fire extinguishers should be placed in accordance with the table below. The building regulations require regular maintenance of all fire safety equipment including fire blankets and portable fire extinguishers. Regular maintenance will ensure the equipment fulfills its designed function so as to prevent or reduce any potential fire hazard.

Prior to installation, portable fire extinguishers should be checked to ensure that they are fully charged and operational. This is indicated by the arrow on the pressure gauge (where fitted) located in the green section. The anti-tamper seals should be intact and the yellow maintenance indicator tag is to be securely attached.

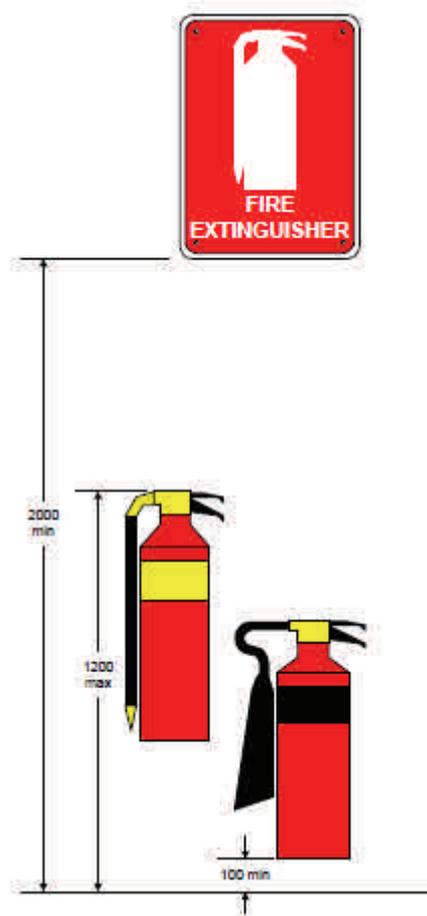
Maintenance

To ensure that a portable fire extinguisher and fire blanket functions correctly and complies with current legislation, maintenance must be carried out at six monthly intervals, by a suitably qualified person. Furthermore, the maintenance must be recorded on a logbook at the premises and made available for inspection by the Municipal Building Surveyor or the Metropolitan Fire and Emergency Services Board.

Storage of Goods or Rubbish

Combustible materials or rubbish should not be stored near electrical switchboards or cooking equipment where they could provide fuel for a fire. Remove this rubbish on a regular basis to provide a safe and healthy environment.

Mounting and Signage Diagram



If you have any queries please contact Council's Environmental Health Unit on 9262 6197 or Building Services Unit on 9262 6421.

Risk	Type of Fire Extinguisher Required
Kitchen with a deep fat fryer	One (1) 40B(E) (approx. 4.5kg) dry chemical powder extinguisher or one (1) 2A 4F (approx. 9 litre) wet chemical extinguisher.
Kitchen without a deep fat fryer	One (1) 2A 40B(E) (4.5kg) dry chemical extinguisher.
Note: extinguishers should be located adjacent to any food preparation area involved in cooking. And a fire blanket complying with AS/NZS 3504 should also be provided and located adjacent to appliances used for cooking or deep frying.	
Electrical switch boards	One (1) 2A 20B(E) (2.0kg) or one (1) 2A 40B(E) (4.5kg). Note: size dependent on capacity of electrical equipment.
Storage of flammable liquids and/or gas containers	One (1) 2A 40B(E) (4.5kg) dry chemical powder extinguisher
Note: extinguishers must be located adjacent to significant switch boards (between 2m and 20m)	
Note: one (1) x 9 litre water type stored pressure portable fire extinguisher for each 200m ² of building to be placed on or adjacent to any doorway or path of travel to any exit when not fitted with fire hose-reels.	
Note: two (2) or more risks may be covered by the same portable extinguisher provided it has the appropriate rating and size.	