

## Fires

The U.S. Fire Association (USFA) reported that 64% of restaurant fires are caused by cooking.

### Prevention for Kitchen Fires:

- Do not leave the kitchen when cooking. Exceptions are for baking or roasting, but you still must check on the food regularly.
- Be cautious around open flames, especially with objects that can catch fire.
- If a small fire occurs, use a lid to smother the fire, never put water on a grease fire.



### Types of Fires Extinguishers

According to the USFA the following are the type of fire extinguisher for use with:

- A -- Ordinary materials (cloth, wood, and paper).
- B -- Combustible and flammable liquids (grease)
- C -- Electrical equipment (appliances.)
- D -- Flammable metals
- K -- Vegetable oils, animal oils and fats in cooking appliances

## Guidance

The 2014 Conference for Food Protection (CFP) produced an Emergency Action Plan for Retail Food Establishments, 2<sup>nd</sup> Edition. Below is the summary of the fire specific emergency guide.

1. Planning for response to a fire.
2. Assessing the impact of a fire.
3. Business continuity following a fire.
4. Recovery

Use QR code for further details, under “Reopening a Retail Establishment after an Emergency.” pages 55-60.

### References

To scan, open camera and point at QR code.



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# REOPENING AFTER A FIRE



**TEXAS**  
Health and Human  
Services

Texas Department of State  
Health Services

**A GUIDE FOR FOOD ESTABLISHMENTS**

## How to Reopen After a Fire: Introduction

Anytime your kitchen has been involved in a fire, it is important to keep the following in mind. If your business was closed, be sure to get approval from the regulatory authority before resuming operations. Food establishments may only operate during an emergency or water boil notice if they have an APPROVED emergency operating plan.



## Safety

Protecting the population is the key reason why food safety is important. When one thinks of food safety, microbes are the first thing that come to mind. Microbes are still a great concern when fires occur, for example, keeping Time/Temperature Control for Safety (TCS) foods at the proper temperature to prevent bacterial growth. Another concern with having a fire in the kitchen is the smoke that is generated.



## Initial Steps

- Contact insurance, if applicable. If you do not have insurance, contact communal groups for help.
- Make sure the fire department has deemed the property safe to enter.
- Keep receipts that show money spent in relation to the fire. These might be needed for either your insurance company or to verify losses when filing federal income taxes.
- Look for special benefits that help businesses recover financially from fire loss.

Smoke is made up of various chemical substances and fine particles from materials burned. The fine particles can cause an assortment of health issues for people. According to the Centers for Disease Control and Prevention, "Smoke, toxic fumes and the use of high-pressure fire suppression equipment and chemicals may penetrate all kinds of food packaging and contaminate stored food." This includes cans that were exposed to the heat caused by the fire. Additionally, make sure that the equipment can be fully sanitized; if not, replace it.

## Addressing Power and Water

As you have observed, power and water are some of the driving factors that help a food establishment run. Use QR code for further details on to operate if both are one is out of service, under "Reopening a Retail Establishment after an Emergency."

### Under a Boil Water Notice

According to the United States Geological Survey, wildfires can increase water turbidity (cloudiness caused by suspended material). Local government agencies or the public water authority will inform you if a Boil Water Notice (BWN) Order is placed in your area. Use QR code for further details, under "Guidance for Retail Food Establishments Under a Boil Water Order."

### Localized Emergency or Event

Below is a summary of what the CFP recommends the permit holder does once an emergency event effects a single facility or operation:

1. Conduct an evaluation of the operation.
2. Discontinuing operations at the facility.
3. When an establishment can remain open.
4. Notifying Regulatory Authority and discussing emergency operating procedures.
5. When to open if an imminent health hazard has occurred.

Use QR code for further details, under "Reopening a Retail Establishment after an Emergency." Pages 5-6.