

Safer places of Worship

Kitchens

Kitchens are potentially very dangerous places. The use of open flames, liquids and oils, together with the presence of combustible materials combine to make this area a high fire risk.

Cooking equipment should be sited where, should they catch fire, they would not obstruct the exit route. Cooking equipment and refrigerators should be regularly serviced.

- **Fats/Oils** - If using a deep fat fryer ensure the thermostat is set at the correct temperature and operating correctly. Remember to change the oil regularly as overused oil can ignite more easily as it degrades.
- **Extraction fans** - must be cleaned at regular intervals. Filters should be cleaned at least every two weeks and ducts should be professionally cleaned annually.
- **Electrical appliances** - Do not use multi-point adaptors, each appliance should have its own socket.
- **Housekeeping** - is also of prime importance. Safe end of day procedures must be adopted to ensure that all equipment is switched off individually and made safe.
- **Cooking apparatus** - should not be left unattended at any time while in use.

