



Fire Prevention Division

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SUPPLEMENTAL RULES & REGULATIONS

Number:	14-406.3		
Subject:	Fire Safety Training for the Food Service Employees		
Code:	2003 International Fire Code	Code Section:	406.3
Effective Date:	September 24, 2014	Issued by:	Fire Marshal Roger Parker 
Revision Date:	NA	Issued by:	NA
Supersedes:	NA	Date:	NA

AUTHORITY:

§104.1 of the 2003 International Fire Code authorizes the fire marshal to render interpretations of the fire code, and to adopt policies, procedures, rules and regulations in order to clarify the application of its provisions.

PURPOSE:

To establish rules and regulations regarding the minimum fire safety training for food service employees.

SCOPE:

This regulation covers all facilities, buildings, and businesses within the City of Avondale after the effective date.

GENERAL:

The 2003 International Fire Code §406.3 states:

406.3 Employee training program.

Employees shall be trained in fire prevention, evacuation and fire safety in accordance with Sections 406.3.1 through 406.3.3.

406.3.1 Fire prevention training.

Employees shall be apprised of the fire hazards of the materials and processes to which they are exposed. Each employee shall be instructed in the proper procedures for preventing fires in the conduct of their assigned duties.

406.3.2 Evacuation training.

Employees shall be familiarized with the fire alarm and evacuation signals, their assigned duties in the event of an alarm or emergency, evacuation routes, areas of refuge, exterior assembly areas, and procedures for evacuation.

406.3.3 Fire safety training.

Employees assigned fire-fighting duties shall be trained to know the locations and proper use of portable fire extinguishers or other manual fire-fighting equipment and the protective clothing or equipment required for its safe and proper use.

SUPPLEMENTAL RULE OR REGULATION:

The International Fire Code and OSHA requires that employees working in the food service industry shall be provided with APPROVED fire safety training based on the hazards found in their work areas. The training for employees that work in the kitchen area shall include:

- Cooking appliance types, fire hazards of each type, safety features, and maintenance requirements. (Refer to the manufacturer's specifications and instructions).
- Cooking fuel types, fire hazards of each type, and emergency shutdown procedures.
- Ventilation system types, fire hazards of grease buildup, safety features, cleaning requirements, and maintenance requirements. (Refer to the manufacturer's specifications and instructions).
- Fire protection systems, fire hazards, safety features, proper use, and maintenance requirements. (Refer to the manufacturer's specifications and instructions).
- Portable fire extinguisher types, locations, and proper use.
- Fire hazards of cooking with grease.
- Proper procedures for preventing cooking fires.
- Proper procedures for controlling or extinguishing cooking fires.
- Emergency procedures and reporting requirements.
- Fire alarm and evacuation signals.
- Employees assigned duties in the event of an alarm or emergency.
- Evacuation routes and areas of refuge.
- Exterior assembly areas.
- Procedures for evacuation.

Fire safety and evacuation plans shall be available in the workplace for reference and review by employees, and copies shall be furnished to the Fire Marshal for review upon request. Fire safety plans, emergency procedures, and employee training programs shall be APPROVED by the Fire Marshal.

JUSTIFICATION:

Cooking fires are the leading cause of fires in the United States and in the City of Avondale. Cooking operations in the food service industry includes specific fire hazards that are unique to the industry. There are many types of cooking appliances, ventilation systems, and specialized fire protection systems. The built in fire protection is designed and engineered for each specific kitchen based on their equipment and cooking operations. It's important that food service workers are educated on the equipment, maintenance requirements, fire protection systems, fire hazards, how to prevent fires, and proper emergency procedures. Fire safety training will help prevent unwanted fires and injuries, improve fire code compliance, and provide a safer community that keeps firefighters and citizens safe.

Avondale Fire Rescue offers free fire safety training for restaurants and food service employees. Please contact the Fire Marshal's Office at 623-333-6140 to schedule fire safety training for your employees.