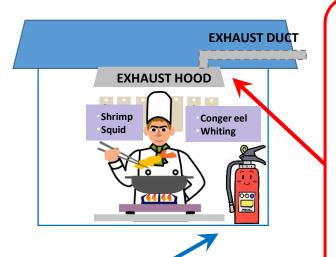
Is Your Restaurant Firesafe?



A lot of restaurant fires happen every year. Check out the following NOW. Prevent fires. Protect lives and property!



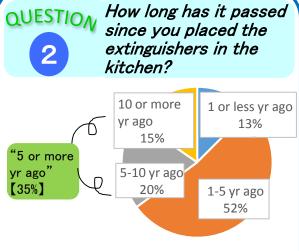


Fig. 2 Extinguisher Placement Time



Damaged, old extinguishers actually caused accidents. Check and change extinguishers if necessary.

*The labels on extinguishers tell when they should be replaced by new ones.

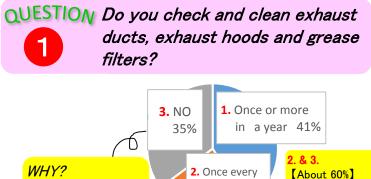


Fig. 1 Duct Cleaning

several years 24%



Oils and fats on ducts may cause fires. Check ducts and keep them clean!

- ★Oils stick and stay at hoods and ducts •••. Clean them regularly (EVERY DAY).
- ★Deep in ducts ••• Clean them every several months (in a year). Ask cleaning professionals if necessary.

*Checking and cleaning...How often? It depends on the size of your restaurant and the exhaust systems there.

QUESTION

'Difficult for us.'

(No.1 cause)



Do you stay in the kitchen while cooking?

"Leaving ranges unattended while cooking" comes as the No.1 cause of restaurant fires.



"I know." [88%]

The fact is well known, but a lot of fires occur every year. A moment of carelessness is a nono! Watch your fire while cooking!

■ The numeric data above are from Small Restaurant Cooking Fire Questionnaire 2018 (TFD).





DO YOU

Old Extinguisher Recycle System

The old extinguisher recycle system started in 2010.

- ⇒Give Extinguishers Away!
- ①Ask the contact office to take back old extinguishers.
- ②Take old ones to the contact office or the designated place.
- ※For more, call the Fire Extinguisher Recycle Promotion Center

【TEL: 03-5829-6773 / Only on weekdays / Only in Japanese】 WE GNE YOU

The TFD Homepage Helps You!

"Fire! Where and how?" "What are fire prevention steps?"...The TFD Homepage gives you FIRE SAFETY TIPS.

※TOP→"安全·安心情報"

東京消防 検索 http://www.tfd.metro.tokyo.jp

The TFD Official Application (for free) / DOWNLOAD→



NO!! CONSTRUCTION SITE FIRES

Fires break out at construction sites, too. Don't let a fire start during remodeling work.

