



ONTARIO TECH





Fire Safety

- Identify the location of the nearest fire extinguisher.
- Keep a fire blanket readily accessible.
- Be aware of flammable materials and liquids.
- Never leave food unattended while cooking.
- Ensure all cooking areas have proper ventilation.

Additional Considerations

- Equipment Use and Maintenance:
 - o Assess risks associated with each appliance (e.g., cooktops, standalone cookers).
 - o Regularly inspect and clean all equipment.
 - o Ensure electrical appliances are properly plugged in, with dry hands.
 - o Inspect cables and wiring for damage; unplug equipment when not in use.
- Equipment Use and Maintenance:
 - o Assess risks associated with each appliance (e.g., cooktops, standalone cookers).
 - o Regularly inspect and clean all equipment.
 - o Ensure electrical appliances are properly plugged in, with dry hands.
 - o Inspect cables and wiring for damage; unplug equipment when not in use.
- Certifications and Permissions:
 - o Obtain appropriate food handling certificates (e.g., COI with catering endorsement) before starting.

If you have any inquiries regarding this document, please contact the Office of Risk Management at orm@ontariotechu.ca

