

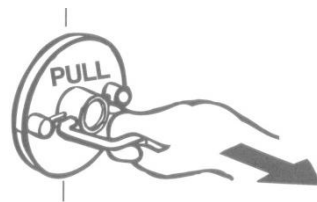
Appendix A: Instructions for Operating Commercial Cooking Suppression System

This building or unit is equipped with a commercial cooking suppression system specifically designed to protect against fires originating from cooking operations and cooking appliances. This system is to be activated either automatically or manually if a fire occurs under the kitchen hood.

All kitchen and supervisory staff shall be trained on this procedure.

The actions to be taken by the kitchen operator in an emergency situation shall be posted in a visible area in the kitchen and will read as follows:

1. Evacuate occupants from the kitchen, restaurant, and other areas of the building by activating the fire alarm system or using another appropriate method.
2. If the automatic actuation of the hood suppression system has not yet taken place, operate the system manually as follows:
 - a. Pull handle or pull ring straight out on manual pull station with enough force to actuate the fire suppression system.



The above graphic depicts a hand pulling on the suppression system manual pull station to activate it.

NOTE: Once the fire suppression system has been actuated, the fuel supply and/or electric power to the cooking appliances will also shut off.

The location of the manual pull station for the commercial cooking suppression system can be found:

3. Notify the fire department by telephoning 9-1-1, giving the correct address and the exact location of the fire.
4. If it is safe to do so, extinguish the fire with a K-CLASS wet chemical hand portable fire extinguisher. (the stainless-steel portable extinguisher located in the kitchen)

NOTE: DO NOT attempt to extinguish the fire with a portable fire extinguisher unless the suppression system has been activated

The following is the recommended procedure for using the K-CLASS wet chemical hand portable fire extinguisher:

- i. Ensure you stand back 10ft (3.0 m)
 - ii. Pull the pin
 - iii. Aim at base of fire
 - iv. Squeeze the handle
 - v. Sweep side to side
5. When the fire department arrives, provide them with any pertinent information that you may have, and then let them take over.

****AFTER ACTUATION, ALL APPLIANCES SHALL BE CLEANED AND THE COMMERCIAL COOKING SUPPRESSION SYSTEM RECHARGED AND FULLY OPERATIONAL BEFORE ANY COOKING OPERATIONS ARE RESUMED****

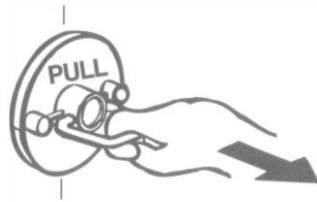
In Case of Fire

KITCHEN FIRE

ACTIVATE fire alarm system using a pull station.

EVACUATE occupants from the kitchen, restaurant and other areas of the building.

ACTIVATE the cooking equipment fire suppression system using the manual pull station.



PULL HANDLE OR RING STRAIGHT OUT WITH ENOUGH FORCE TO ACTIVATE THE SYSTEM.

CALL the London Fire Department at **911**. Give the correct address and location of fire.

(Address)

EXTINGUISH the fire using the K-Class portable extinguisher **ONLY** if it is safe to do so.

LEAVE fire area immediately and close doors.

LEAVE building via nearest EXIT.

Remain Calm