

RECOMMENDATIONS

Insured Name

VSEV CAFE & RESTAURANT LTD O/A

Location

JOYEUX CAFE SANDWICH

Policy

551 HOWE ST E

Contact at Risk

VANCOUVER, BC

Date of Survey

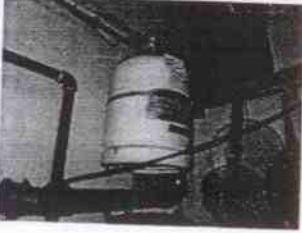
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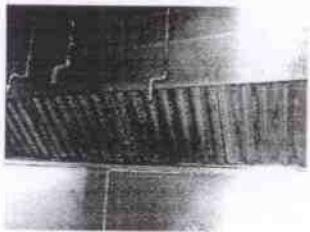
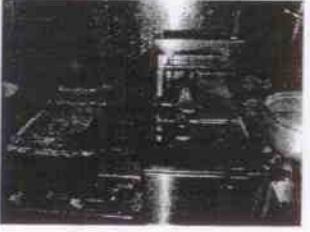
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Annie Dies - Insured

W: 604-341-8882

15-SEP-2015

PICTURE	CAUSE AND EFFECT	RECOMMENDATION	REFERENCE
2015-01 MODERATE (5 - 9) 	The fixed fire suppression system installed at this location was past due for service and maintenance at the time of inspection. In order to provide at least the same level of performance and protection as designed, the fixed extinguishing system in the kitchen should be properly inspected, tested and maintained in accordance with NFPA 96 requirements.	In order to ensure adequate operation of fire protection systems all fixed suppression systems should be inspected and maintained at intervals not greater than 6 months. Service tags should be attached to the system each time service is performed and located in such a manner that access to the tags is readily available and does not hamper system activation.	NFPA 96 "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations"
2015-02 MODERATE (5 - 9) 	The tag on the exhaust system indicates the it is past due for servicing. Accumulation of residues in and around cooking equipment is a fire hazard which may lead to significant losses.	The entire exhaust system, including grease extractors should be inspected at intervals of not greater than 7 days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. Exhaust systems should be cleaned at intervals not greater than 12 months, but in cases of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than 6 months. Records of tests and a schedule of future testing should be maintained in the kitchen office.	NFPA 96 "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations" BC Fire Code

2015-03 MODERATE (5 - 9) 	During the inspection of the kitchen it was noted that the ventilation system baffles were showing signs of significant grease build-up. Accumulations of grease deposits may increase the risk of a fire at this location, suggesting that the frequency of cleaning at this location be increased.	Grease removal devices, fume hoods, fans, ducts, and other appurtenances must be cleaned to bare metal at frequent intervals prior to surfaces becoming heavily contaminated with grease or oily sludge. The current cleaning schedule is inadequate and grease and oily sludge build-up is readily apparent on the filters. Improvements to the cleaning schedule at this location will reduce the grease accumulation, which reduces the potential for a severe fire and allows the fire system to function properly.	NFPA 96 "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations"
2015-04 MODERATE (5 - 9) 	At the time of the survey it was noted that deep fat fryers are installed in close proximity to adjacent cooking devices which conduct open flames which may ignite the hot grease in the deep fat fryer leading to a K-class (animal and vegetable fats) fire.	In order to protect against such a fire NFPA #96 "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations" requires that all deep fat fryers are installed with at least a 406mm (16") space between the fryer and surface flames from adjacent equipment. Alternatively, where this is not available a minimum 203mm (8") steel baffle plate be installed on the deep fat fryer.	NFPA #96- "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations"
2015-05 MINOR (<5) 	Pertains to the K-class fire extinguisher in the kitchen: Portable Fire extinguishers are not mounted or are not mounted properly to the wall. Portable fire extinguishers are considered the "First Line of Defence" against fires and for that reason they should be in good working order and should be maintained accordingly to NFPA 10. Inadequately installed extinguishers may be lost or not observed leading to delayed response times in the event of a fire.	NFPA 10 (Portable Fire Extinguishers) notes that extinguishers having a gross weight not greater than 40lbs (18.14 kgs) are to be permanently mounted to the wall with the top no more than between 1.53 m (5 ft) from the floor and the bottom no lower than 1.07 m (3.5 ft) from the floor. In no case should any extinguisher be located lower than 100mm (4") from the floor.	NFPA 10 "Standard for Portable Fire Extinguishers"

Have Recommendations Been Made?

YES

Have The Recommendations Been Discussed With The Insured?

YES