



Department of Facilities POLICY AND PROCEDURE

POLICY NUMBER: 496
VERSION: 1

SUBJECT: FIRE EXTINGUISHER EQUIPMENT ABOVE COOKING AREAS

POLICY:

The fire extinguisher units above the cooking areas are to be cleaned and inspected by licensed technicians on a regular basis, as per all Regulatory Compliance and the Preventative Maintenance Program.

PURPOSE:

To ensure the safe and reliable operation of the fire extinguishing equipment.

PROCEDURE:

Facilities staff will obtain a Purchase Order(P.O.) number through Supply Chain Operations. After obtaining the P.O #, contact the vendor and schedule the cleaning.

Approved By: Anthony Corliss (MANAGER I, FACILITIES OPERATIONS AND CRAFTS)	
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Supersedes:	