



# 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:
  - Assess risks associated with each appliance (e.g., cooktops, standalone cookers).
  - Regularly inspect and clean all equipment.
  - Ensure electrical appliances are properly plugged in, with dry hands.
  - Inspect cables and wiring for damage; unplug equipment when not in use.
- Equipment Use and Maintenance:
  - Assess risks associated with each appliance (e.g., cooktops, standalone cookers).
  - Regularly inspect and clean all equipment.
  - Ensure electrical appliances are properly plugged in, with dry hands.
  - Inspect cables and wiring for damage; unplug equipment when not in use.
- Certifications and Permissions:
  - 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](mailto:orm@ontariotechu.ca)

