

# PERFORM Operating Document

## Nutrition Suite Safety First Fire Suppression Systems

PC-POD-NS-002-v04

### Revision History

Version	Reason for Revision	Date
04	Created a more condensed version	July/09/2019

## 1. Overview

### 1.1 Purpose

This document is specific to the fire extinguishing systems installed in the Teaching Kitchen and Metabolic Kitchen located in the Nutrition Suite (SI.223 and SI.226).

### 2.2 Responsibility

Users are responsible for reading and applying the practices as outlined in the current PERFORM Operating Document (POD).

## 2. Safety First fire suppression systems

### 2.1 Model

Both kitchens are equipped with an SF/A three-(3) gallons system.

### 2.2 Maintenance

The systems require a maintenance contract managed through the Security Department by the Fire and Public Safety Officer. Inspection of the system occurs twice a year.

### 2.3 Fire extinguishers

#### 2.3.1 Fire extinguishers in Teaching Kitchen

Type	Amount	Classification	Location	M.S.D.S.
Wet chemical (silver) ANSUL Inc.	2	<a href="#">2-A, K</a>	1 – by office SI.224 1 – by fridges	For Nitrogen, on file in SI.223

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Dry chemical (red) Strike First Corp.	1	<a href="#">6-A, 80-B:C</a>	1 – encased in glass cabinet by exit door from SI.223	For ABC Super dry chemical (10 lbs.), on file in SI.223
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*2.3.2 Fire extinguishers in Metabolic Kitchen*

Type	Amount	Classification	Location	M.S.D.S.
Wet chemical (silver) ANSUL Inc.	1	<a href="#">2-A, K</a>	1 – by dry storage, SI.228 and exit door.	For Nitrogen, on file in SI.223
Dry chemical (red) Strike First Corp.	1	<a href="#">6-A, 80-B:C</a>	1 – encased in glass cabinet between dry storage, SI.228 and fridge SI.229	For ABC Super dry chemical (10 lbs.), on file in SI.223

**2.4 Using the system**

Refer to PERFORM’s Emergency Response Plan (PC-SOP-GA-009) for all procedures. For the specific kitchen emergency scenarios refer to PERFORM’s Nutrition Suite SOP (PC-SOP-NS-001). Briefly, there are several steps before use of the Safety First fire suppression system: firstly preliminary containment of fire by putting lids on pots, keeping oven doors closed or using the fire blanket affixed in entryway to the Teaching Kitchen. If these measures do not contain the fire, proceed to the use of the Safety First fire suppression system, as described below.

In the event of a fire, using the system in the following order **is very important** to ensure the fire will be extinguished properly and to minimize the risk of injury to the users:

1. Once a fire is ignited on a cooking apparatus, evacuate the room and direct people to the nearest emergency exit;
2. Request someone to activate the fire alarm system and contact Security (x 3717) to inform them of the situation.  
**It is important that steps #3 and #4 are done per team of 2 persons.**
3. Pull levers to activate the automatic fire extinguishing system;
4. Use the fire extinguishers to complete the work, if necessary.
5. Once the extinguishment of the fire is completed, evacuate the room and report to Security at the entrance of the building, if they did not show up on site yet.

After a fire, an inspection of the system and the refilling of the cylinders must take place. If step #2 is fulfilled properly, Security will notify the Fire Department of the situation.

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Upon receiving the approval of the Fire Department, the Security Department will contact the contractor maintaining the systems to request the replacement of the cylinders and the reactivation of the systems. The cooking apparatus shall not be used until the Security Department confirms the fire extinguishing systems have been inspected and reactivated. In the meantime, the Service Centre (x2400) should be contacted to clean the room and the apparatus.