

No: 21/2013

Date: 1 November 2013

AIRPORT EMERGENCY SERVICE

FIRE SAFETY CIRCULAR

To All F&B Operators

RECENT KITCHEN FIRES IN CHANGI AIRPORT AND LESSONS LEARNT

There were two cases of kitchen fires that occurred within Changi Airport in the past 2 months. Investigation revealed that both fires had occurred due to negligence – failure to ensure cooking stoves were switched off before leaving the kitchen unattended.

2 SCDF's 2012 fire statistics showed an increase of 18.2% (77 and 91 cases in 2011 and 2012 respectively) of fire at eating establishments and account for 27.7% of the total fires in commercial premises in 2012. These fires mainly involved unattended cooking and cooking appliances, stoves and ovens in the kitchen area.

3 In our continuous effort to reduce kitchen fires and its potential effects on business continuity and occupational safety & health, AES would like to remind the following fire safety information and lessons learnt from these recent fires (See Annex A).

4 This circular compliments Fire Safety Circular 07/2012. F&B tenants shall submit the Annual Fire Safety Declaration form to CAG on annual basis. AES will not hesitate to issue a stern warning and/or a service charge of SGD350.00 per hour or part thereof for any fire vehicle turnout due to a kitchen fire caused by negligence or ignorance of airport fire safety requirements.

5 For more information, please contact the AES FSU at 65412535, email to fire.safety@changiairport.com or refer to the fire safety manual at the following hyperlink: <http://www.changiairportgroup.com/cag/html/our-services/airport-emergency-services/fire-safety>

NG KENG LYE
2 STAFF OFFICER, FIRE SAFETY
for DEPUTY SUPERINTENDENT, FIRE SAFETY
AIRPORT EMERGENCY SERVICE

Annex A - Safe Kitchen Practices

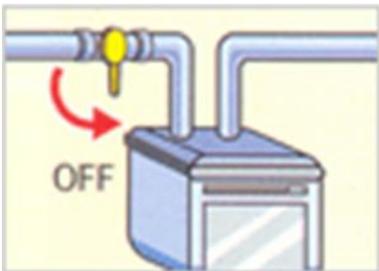


Remove food particles from the burner regularly. Also to ensure there are no blockages to the gas outflow.



If gas leaks within tenant's premise. They are to turn off the main valve and contact Fault Management Centre (6541 2424).

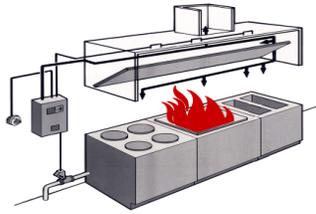
Kitchen operators are reminded to monitor the serviceability of the stove / burner. Ensure there are no blockages to the gas outflow. If the burners do not operate at its normal capacity, get it checked by CityGas or a Licensed Gas Worker. Replace it immediately if it is deemed to be faulty.



Ensure that main gas and stove valves are switched off, before tenants leave the premise. The valve handle should be seated perpendicular to the service pipe (i.e. 90 degrees). Remember to **switch off the cooking stove** to avoid unnecessary extended heating of cooking oil before leaving cooking area.



All Staff operating stoves and other cooking appliances shall be familiar with the operation of the stoves and other heating appliances.



Do not conduct open flame cooking, deep frying or cooking oil heating activities in kitchens without any kitchen fire suppression systems installed as it is a high fire risk activity.



Activate the kitchen fire suppression system manual pull switch if the fire is out of your control. By activating the pull switch, it will also activate AES resources to the fire scene.

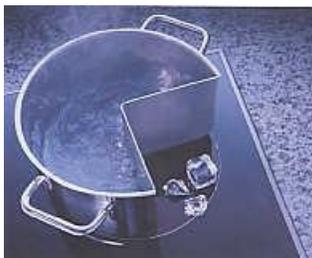


Do not use water on cooking oil fires. Use available portable fire extinguishers (non water medium) to fight incipient fires, as long as it does not pose any danger to the users.

With effect of **1st May 2013**, all F&B outlet in Changi Airport shall install Class 'F' extinguishers compliance to SS 578 – Use And Maintenance Of Portable Fire Extinguishers.



Clean kitchen hoods, ducts and fans regularly to prevent build up of grease accumulation that may become a fire hazard.



Good induction stoves are recommended for cooking activities due to its safety aspects and features.



Good electric deep fryers are recommended for deep frying activities due to its safety aspects and features. Electric deep fryers do not use open flame and flammable gas thus reducing fire hazards.



Good electric air fryers are recommended for deep frying activities due to its safety aspects and features. Electric air fryers do not use open flame, flammable gas and hot cooking oil thus reducing fire hazards.

Annex B

Deputy Superintendent, Fire Safety
Airport Emergency Service
Fire Safety Unit
Changi Airport Group (Singapore) Pte Ltd
Singapore Changi Airport
P O Box 168
Singapore 918146

ANNUAL FIRE SAFETY DECLARATION FORM

I declare that all the fire safety requirements in Schedule 3 of the Tenancy Agreement have been complied with and that no additions or alterations have been done that may increase the level of fire risk in my kitchen.

No.	Item	Declaration (Circle Accordingly)	Remarks
1	Have you installed additional cooking equipment such as deep fryers or gas/electric/induction stoves in the past one year ?	Yes / No	
2	Have you done any addition or alteration works to your kitchen in the past one year ?	Yes / No	
3	Have you serviced your kitchen fire suppression system ?	Yes / No / N.A.	Pls provide date (s)

Name & signature of authorized company representative:

Date:

F&B outlet name:

Location & unit no:
