

What to do after the fire suppression system discharges?



After the fire suppression system (ANSUL) has discharged, a very in-depth cleaning process should be put in place before any food is prepared for distribution. The chemical that is discharged is a wet chemical restaurant agent made up of mild alkaline liquids posing limited corrosion effects to common materials such as steel and aluminum.

Steps to help with clean up:

- De-energize the exhaust hood and all appliance electrical control to avoid electrical shock resulting from the cleaning process.
- Discard all food products and cooking grease/oil that has come in contact with the agent.
- Discard any single serve items that may have been exposed.
- All fuel sources to the equipment to be cleaned should be shut off.
- Wear rubber gloves during cleanup as sensitive skin may become irritation. If the liquid agent or its residue comes in contact with your skin or eyes, flush thoroughly with water.
- Use hot, soapy water and a clean cloth or sponge, wipe away all foamy residues and thoroughly scrub all surfaces that have come in contact with the fire suppressing agent.
- Rinse all surfaces that have been cleaned with clean water and allow to completely dry before re-energizing the equipment.
- Be sure to call your agent for your fire suppression system, to re charge and re- set the system or the dispensers.

Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410