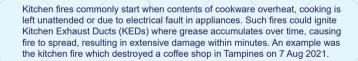
Be fire safe to minimise business disruption

FOOD STALL

安全营业



Aftermath of a kitchen fire in a coffee shop 一家咖啡店厨房失火后的状况



一些导致厨房失火的主要因素包括炊具过热,烹煮时无人看管和电器故障。若厨 房起火,可能会引燃长期积累油污的排烟管道,导致火势迅速蔓延,造成重大损 失。例如在 2021年8月7日,一家位于淡滨尼的咖啡店就是因厨房失火而被严重



How to Prevent and Fight Kitchen Fires 如何做好防范措施,避免厨房失火?

Stall Holders 摊主



Do not leave cooking unattended 烹煮时,请勿随意走开。



Ensure the stove, its surrounding area, especially the kitchen exhaust hood, and grease filter are cleaned regularly and are free from grease and oil stains

经常清洗炉灶及其周围环境,尤其是排烟 管道和滤油网,确保厨房清洁无油污

Coffeeshop Owners 咖啡店店主



Engage a specialist cleaning company to thoroughly clean the KED annually.

每年雇用专业清洁公司彻底清洗排烟管道。



Ensure that extinguishers and hose reels are in working condition, and stallholders can access them easily.

确保灭火器和水管保持良好状态, 并存放在 摊主易于取用的位置。

In the event of an oil fire 若发生油类火灾患,该怎么做?



Turn off the gas supply immediately 立即关掉炉灶

___ DO NOT pour water into

the wok/cookware 勿向油锅或炊具倒水



cover the wok/cookware

用锅盖或湿毛巾盖住锅或炊具



Call 995 for SCDF's assistance

if the fire goes out of control 若火势难以控制,拨打995向 新加坡民防部队求助

To report non-maintenance of KEDs, fire extinguishers or hose reels, please email scdf_fire_safety_feedback@scdf.gov.sg

若发现排烟管道、灭火器或水管没有维护保养,请发电邮至 scdf fire safety feedback@scdf.gov.sg



Use a lid to cover the wok/cookware

用锅盖盖住锅或炊具







To use a fire extinguisher, use the P.A.S.S. method.

使用灭火器时,可采用P.A.S.S.方式。





PULL out the safety device of the fire extinguisher 松开安全栓





AIM nozzle at base of the fire





SQUEEZE the top lever of the fire extinguisher 按下灭火器的引发擎



Message brought to you by:

呈献机构:



SWEEP the nozzle from side to side while directing the discharge at the base of the fire 使用扫射动作直接向火源喷射



Use a wet cloth to

cover the wok/cookware

用湿毛巾盖住锅或炊具

Scan the QR code above for a demo 扫描以上QR码,观看灭火示范视频



