

## To Those Starting New Restaurant Businesses

# Serving Up “Safety” and “Security”



There are several rules in place in the Fire Service Act and the Fire Prevention Ordinance, etc., to help protect restaurant employees and customers from fire. Use this flyer to review the rules for fire prevention so you can serve up safety and security along with delicious food to your customers!

### 1 Necessary Preparations Before Starting Operations

Before newly starting a business, the following items ①-④ must※ be prepared. After verifying the “Information Required for Prior Consultation” stated on the back side, **please call or consult your closest fire department for more details.**

※These preparations might not be necessary for small-scaled shops that are also used for residence

#### ① Installation of a Fire Extinguisher

##### ●You can buy fire extinguishers at home centers and such locations.

※There are fire extinguishers for commercial use and home use, please purchase one for commercial use. The distinction is written on the extinguisher itself, so take note when purchasing.

##### ●Place it near the kitchen, and put up a sign that says “Fire Extinguisher” where it is placed



[Example of sign]

#### ② Submit Notification of Start of Use to Fire Department

##### ●To confirm whether the rules of the Fire Service Act and the Fire Prevention Ordinance are being complied to, please submit a notification to your nearest fire department at least 7 days prior to starting operations.

※The notification form can be found by scanning the QR code on the right, or by searching “千葉市消防局 申請書”(it is posted on the homepage under 「5 その他火災予防に関する様式」4)



#### ③ Usage of Fire-Retardant Items (fireproof shop curtains, etc.)

##### ●For curtains, shop entrance curtains, carpets, etc., use items that have a label stating they are fire-retardant.

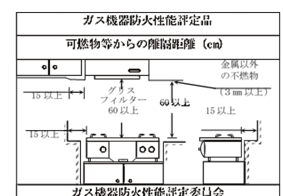


[Example of fire-retardant label]

#### ④ Verification of Installation Location of Kitchenware (Stoves, etc.)

##### ●Place kitchenware a safe distance away from surrounding walls and other combustible items.

※Refer to the instruction manual or the label on the kitchenware to determine how far a safe distance is. Consult your nearest fire department if you cannot determine it yourself.



[Example of display label]



## Information Required for Prior Consultation

- |  |   |
|--|---|
| <input type="checkbox"/> Whether There Will be Customers   | Yes • No  |
| <input type="checkbox"/> Type of Operation   | Restaurant • Boxed Lunch Shop • Inn • Snack Bar • Other ( ) |
| <input type="checkbox"/> Floor Space of Shop Area (includes kitchen, stockroom, etc.)            | m <sup>2</sup>  |
| <input type="checkbox"/> Floor Space of Residential Area (only if residence and shop are joined) | m <sup>2</sup>  |
| <input type="checkbox"/> Presence of Stove, etc. (kitchen equipment) for Cooking                 | Yes • No  |
| <input type="checkbox"/> Heat Source of Stove, etc. (kitchen equipment)                          | Gas • Electricity Only                                      |

## 2 Regular Maintenance after Beginning Operations

It is very important to conduct periodic cleaning and maintenance in order to prevent fires from occurring. Refer to the following below and ensure continuous maintenance for the sake of fire prevention.

### ① Periodic Inspection of Fire Extinguisher

- You must regularly inspect the fire extinguisher (every six months) and report it to the fire department (every year).

※ You can inspect and report it to the fire department by yourself (you can also ask the manufacturer to do it). The inspection method and report forms can be found by scanning the QR code on the right, or by searching “千葉市消防局 設備点検”



### ② Periodic Cleaning of Hoods, Grease Filters, and Fire Dampers

- Dust or grease stuck on hoods or grease filters are easily ignited and very dangerous.
- If dust/grease adheres to the fire damper inside the hood (which closes during a fire to prevent it from spreading), there is a risk that it might not close in the event of a fire.



▲ Grease stuck on a grease filter



▲ Grease stuck on a fire damper



Kitchen Fire Prevention PR Video  
(Made by the Fire and Disaster Management Agency)



3 min ver



30 sec ver



For questions or consultations, call your closest (ward where restaurant building is located) fire department.

Chuo: 202-1617  
Wakaba: 237-8041

Hanamigawa: 259-2571  
Midori: 292-6147

Inage: 284-5144  
Mihama: 279-0196

※ Depending on the size of the store and other conditions (such as when operating in a part of a building), other fire fighting equipment may need to be prepared. Please note that, in those cases, you may need to consult with a different source.  
※ With regards to the placement of kitchenware and the surrounding conditions, please note that from the perspective of fire prevention, instructions may differ from hygiene management instructions associated with a food business license.



千葉市消防局  
CHIBA CITY FIRE BUREAU

Contact: Fire Prevention Division,  
Fire Prevention Department  
TEL: 043-202-1776