FIRE EVACUATION PLAN

Restaurant template

Building: _____

Floor: _____ **Date:** _____

FLOOR PLAN

N

Draw or stick your floor plan here

Mark every exit, the escape routes in green, the fire equipment, the assembly point, and YOU ARE HERE where this plan hangs.

Scale: _____

IN CASE OF FIRE

1. **Raise the alarm.** Shout "Fire!" and press the nearest call point.
2. **Kitchen fire?** Turn off the heat or gas if safe. Never put water on burning oil. Use the kitchen system, fire blanket or the right extinguisher only if trained.
3. **Guide guests out** by the nearest exit. Check toilets on the way. Don't let anyone go back for coats.
4. **Call the fire service** on the emergency number below, even if the alarm is ringing.
5. **Go to the assembly point** and stay there. Don't go back in until the fire service says it's safe.

MAP KEY

- EXIT — Fire exit
- Escape route
- Alternative route
- Fire extinguisher
- Fire alarm call point
- First aid
- Assembly point
- You are here

ASSEMBLY POINT

_____

EMERGENCY CONTACTS

Emergency number: _____

Person in charge: _____

Fire warden: _____

First aider: _____

Plan made by: _____ Last checked: _____ Next review: _____

Make yours from your floor plan at evacplangenerator.com