

咖啡店和美食广场一直都在增加。

身为一个摊主、咖啡店 、或美食广场的经营者

致咖啡店得关闭,数周无法营业。

, 您能怎么样防止这些 火灾呢?

- → 烹煮食物时,不要中断离开。
- → 确保火炉与及周围的厨房用具清洁并无油脂 ,特别是厨房油烟排放导管。

这不是一起单一的事件。类似这样的火患在

→ 厨房油烟排放导管必须每年清洗至少一次。





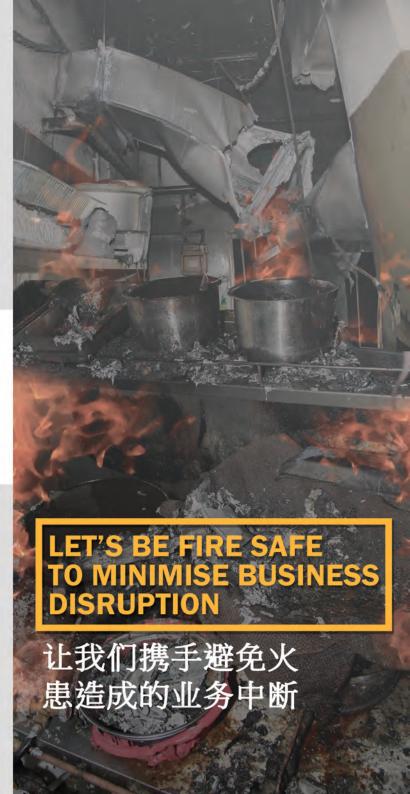
A fire safety advisory message from: 这项防火安全询息是来自:





For enquiries, please contact the Singapore Civil Defence Force at: 需要更多详情,请拨打:
68481433 (during office hours / 办公时间)

or email us at / 或发电邮至: CHEUNG_Yuen_Fatt@scdf.gov.sg





In April 2016, a coffee shop in Jurong West was engulfed in flames. The small fire started in a stall and quickly spread to several other stalls through the oil accumulated kitchen exhaust duct. As a consequence of the fire, the coffee shop was closed for weeks resulting in business disruption to all its stall owners.

This is NOT AN ISOLATED incident as there has been an increase in the number of such fires at coffee shops, hawker centres and food courts.

裕廊西的一家咖啡店不幸在2016年4月发生火患。原本是一起小火患,却因火焰通过覆盖满油脂的厨房油烟排放导管而迅速蔓延到其他的摊位。火患导致咖啡店得关闭,数周无法营业。

这不是一起单一的事件。类似这样的火患在咖啡店 和美食广场一直都在增加。 What can you (as a stall owner or coffee shop/hawker centre/food court owner) do to prevent such a fire?

- · Do NOT leave cooking unattended.
- Ensure that the stove, its surrounding area and especially the opening of the kitchen exhaust dust at each stall are free from grease and oil stains.
- The kitchen exhaust duct must be thoroughly cleaned at least once a year.

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