



A UTC Fire & Security Company

Badger Fire Protection
www.badgerfire.com

TECHNICAL BULLETIN

#120-0110

Date: January 2010

Subject: Food and Beverage Exposure to Extinguishing Agents

Occasionally, questions regarding how to properly address food and beverages exposed to various forms of fire extinguishing agents within kitchen cooking areas are raised.

While most fire extinguishing agents are considered non-toxic and do not represent any unusual health exposure concerns, they are clearly not intended for human ingestion or consumption. The various manufacturing, handling and storage conditions associated with fire extinguishing agents are not sterile or free from potentially harmful bacteria if ingested.

Health department regulations associated with commercial kitchens typically dictate and require all open consumables directly exposed to any form of contamination such as a fire extinguishing agent, to be discarded. Reference the USDA (United States Department of Agriculture) food and safety inspection service web site at www.fsis.usda.gov.

For these same health and safety reasons, Badger recommends any open or unpackaged food and beverage suspected of being directly exposed to any form of fire extinguishing agent, be promptly removed and properly discarded.

Kitchen food preparation surfaces, containers or cooking utensils exposed to extinguishing agent residues should also be thoroughly washed and cleaned prior to re-use.

Additional information regarding fire extinguishing agent properties, reportable regulatory information, exposure precautions and various clean up recommendations can be obtained by referring to the appropriate extinguishing agent MSDS and technical bulletin #103 available on Badger's web site www.badgerfire.com.

Should you have any questions, contact your local sales representative or Badger Fire Protection at (434) 964-3200 for assistance.