



**Canadian Chinese
Insurance Professionals
Association**

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March 24, 2008

Dear Members,

A 2-hour RIBO Accredited course would be held **on Friday, June 26, 2009**, details as follows:

Venue: Diamond Banquet Hall - 3225 Hwy 7 East, Unit 1, ON L3R 3P3
Tel: (905) 944-8288

Time: 4:00 p.m. to 6:00 pm

Seminar: \$20 per member; \$45 for non-member*

Seminar Title: Wrestling with Restaurants

*Seminar fee for non-member includes the CCIPA annual membership fees (\$25)

Anyone who wishes to attend the seminar must pre-register.

The seminar would be led by Mr. Larry Watson, Director of Loss Control, Intact Insurance (formerly ING Insurance)

Please turn overleaf for details of the Seminar.

Please complete the Return Slip below and return it with the appropriate fee to us as soon as possible. You may fax the reply slip first and forward payment by mail.

If you have any further questions, please contact Mary Liu at (416) 365-1818.

Anthony Chan
CCIPA

To: CCIPA, 4 King Street West, 17/F, Toronto ON M5H 1B6
Enquiries: Mary Liu: Tel.: (416) 365-1818 Fax: (416) 293-6619

Name _____ Company _____

Tel. No. _____ Fax No. _____

Name of Guest(s) _____

Cheque Amount: _____ Cheque Enclosed _____ By Mail _____

Cheque should be made payable to: "C C I P A"

WRESTLING WITH RESTAURANTS

Presented by: Larry Watson, Director of Loss Control, Intact Insurance (formerly ING Insurance)

This informative seminar covers the hazards, standards, best practices and latest developments associated with commercial cooking establishments. Attendees will learn about the importance of fire protection, duct cleaning and the impact of the ULC 1254.6/ UL 300 on fixed fire suppression systems.

Anyone who is required to manage commercial cooking exposures will benefit from this RIBO accredited seminar, some of the loss prevention/reduction tips are:

- Make sure all cooking appliances are protected by an approved fire suppression and exhaust and ventilation system.
- Don't use portable appliances to perform commercial cooking operations.
- The fire suppression system that is protecting hood, ducts and appliances should be serviced in accordance with the manufacturer's specifications on a semi-annual basis.
- If kitchen fire suppression system was installed prior to July 1, 1995, it will most likely have to be replaced or upgraded.
- There are no automatic sprinkler heads on the market today that protect deep-fat fryers. If ordinary sprinkler heads are used, cooking oils will spatter upon discharge.
- Place a K class portable fire extinguisher beside deep-fat fryers or other appliances using combustible cooking materials.
- Overhead kitchen exhaust and ventilation ducts should be inspected regularly. If the exhaust system is contaminated with deposits from grease-laden vapours, it should be cleaned by a properly certified tradesperson.
- Safeguard your alcohol stock by using physical protection and electronic security measures.
- Large amount of cash should be stored in a ULC or UL listed safe labelled with its burglary resistance.
- Verify that delivery people working on your behalf are properly insured to perform this function.
- Routinely inspect illuminated exit signs, designated exits and fire alarms in accordance with local codes.

Duration: 2 RIBO CE hours