GREASE CLEANING — GUIDE

Kitchen fire statistics: read the NFPA figures in context

Historical NFPA estimates show why cooking and cleaning need attention. They do not predict a kitchen fire.

Updated November 10, 2026

NFPA's report, Structure Fires in Eating and Drinking Establishments, was written by Richard Campbell and published in February 2017. It analyzes US fires during 2010 to 2014. These are historical figures, not a current annual count and not Canadian estimates.

What the report found

The report estimates an annual average of 7,410 structure fires in eating and drinking establishments during the study period. It reports average annual losses of three civilian deaths, 110 civilian injuries and $165 million in direct property damage. The figures and period all come from the report's abstract and fact sheet.

Cooking equipment was involved in 61% of fires. Failure to clean was a contributing factor in 22%. Deep fryers were involved in 21%, and ranges or cooktops in 14%. These percentages come from the same NFPA fact sheet. They describe different classifications. Do not add them together.

What these figures cannot show

"Failure to clean" is not a count of hood fires. The report covers eating and drinking establishments, which include more than restaurant kitchens. It does not say that a specific cleaning contractor prevents a stated share of fires.

The study uses national estimates based on incident reporting and NFPA survey data. It does not give the probability of a fire at your address. Do not turn these figures into an insurance saving or a sales guarantee.

Use the evidence for a maintenance review

Ask whether the kitchen has current inspection and service records. Check that the named person responsible can find them. Review unresolved defects and missed visits with qualified contractors.

Keep exhaust cleaning and fire suppression service separate in the records. Use the local fire authority and equipment specialists to confirm the work needed. Treat the historical statistics as context for planning, not a substitute for inspecting the actual kitchen.

Sources

• NFPA, Richard Campbell, Structure Fires in Eating and Drinking Establishments, February 2017. Fetched 2026-11-10.

For information only. Confirm the current requirements with your local authority.

Frequently asked questions

Are these current restaurant fire totals?

No. The NFPA report was published in February 2017 and estimates US fires during 2010 to 2014.