

MJ SORORITY POSITION PAPER

COMMERCIAL KITCHEN USAGE BY THE RESIDENTS/MEMBERS

Occasionally, we have requests from our clients on the practice of allowing the chapter members the use of the chapter house's commercial kitchen during the off hours when no trained or experienced staff is present. According to the recent [University Housing Report](#) compiled by FEMA, 76.5 percent of campus fires start in the kitchen!

The risks that we believe are inherent to this possible usage are sufficient enough that we do not recommend the property owner consider this as a valuable option for its members.

As we see it, the equipment in the kitchen represents a significant financial cost for the property owner to purchase and maintain. The presumption by the insurance company is that the staff who works with this commercial equipment are properly trained on the use of the equipment. This is the preferable way to protect this investment.

Indiscriminate use by untrained individuals not only puts the equipment at risk but improper use also puts the entire facility in harm's way. The number one cause of fire in fraternity/sorority chapter houses are kitchen electrical fires. Certainly, a kitchen can be a high hazard area even for the trained personnel.

Other risks that are present would be 1) injury to the member while cooking in the kitchen 2) issues with proper food storage.

Ultimately the property owner must decide the manner under which their kitchen is utilized, taking into consideration other issues that emerge as respects to general chapter operations.

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