

How to Select Portable Fire Extinguishers



Portable fire extinguishers can help prevent small fires from becoming major, damaging incidents in your facility, but how do you select the right fire extinguisher or extinguishers for your warehouse, kitchen, or manufacturing facility? And how many will you need? There are standards and regulations that create a framework, but other considerations will be dictated by your specific situation.

The National Fire Protection Association (NFPA) provides extensive guidance on selection and use of portable fire extinguishers in the standard known as NFPA 10. The organization recommends selecting fire extinguishers for your facility on these five primary characteristics:

1. **Type of likely fire**
2. **Size of likely fire**
3. **Hazards in the area**
4. **Energized electrical equipment in the area.**
5. **Ambient temperature**

Different extinguishers will have a different variety of chemical agents, though some still store water. Rather than understanding all the differences among the various chemicals, it may be helpful to focus first on the class and the UL rating to understand which extinguisher is best suited to fires most likely to happen in your workplace.

What are the five classes of fire extinguishers?

Class A: Ordinary combustible materials like wood or paper

Class B: Fires in flammable/combustible liquids, & flammable gases.

Class C: Energized electrical equipment

Class D: Combustible metals, such as magnesium and titanium

Class K: In cooking appliances with combustible cooking media, such as oils and fats.

How many fire extinguishers will I need?

OSHA general requirements do not state directly how many fire extinguishers a facility should have, but they are very clear about the “travel distance” for employees to get to an extinguisher. Standard 1910.157(d) lays these out by class:

Class A: 75 feet or less

Class B: 50 feet or less

Class C: These should be distributed “on the basis of the appropriate pattern for the existing Class A or Class B hazards.”

Class D: 75 feet or less

Class K: Recommended no more than 30 feet

Many models can address more than one class, but extinguishers should only be used on the class of fire for which they are rated. Each extinguisher will be clearly labeled with the letters of each class for which it is approved.

PARAGON SERVICES ENGINEERING'S REFERRAL BONUS PROGRAM



The Paragon Services Engineering Referral Bonus program is to encourage employees to refer qualified external applicants for current open positions. If the applicant is subsequently hired, the referring employee is eligible for a referral bonus.

We are currently offering a referral bonus of \$250 for all positions. The referred applicant and the referring employee must both be employed at the 90-day mark in order for the referring employee to be paid the bonus.

Paragon Services Engineering will pay a referral bonus to current active employees who refer applicants for open positions. A referral bonus will be paid under the following criteria:

- Referring employee submits both "Referral Bonus Program Form" as well as the referred applicants resume to Human Resources.
- The applicant is selected, accepts the position, and begins employment. Though, both the referring employee and applicant must remain employees at the 90-day mark.
- All Paragon full time and part time employees are eligible for a referral bonus except: Human Resources employees and direct or indirect hiring managers for that position.
- There are no limits on the number of referral bonuses an employee can receive, if eligibility criteria are met.
- Paragon Services Engineering will pay a referral bonus to current active employees who refer applicants for open positions. A referral bonus will be paid under the following criteria



Employee Spotlight

Brook
Balkwill

Title: Lead Building Engineer
Years of Service: 5 years

What's something about you (a fun fact) that not many people know?

For years, I have taught Skydiving to both Civilian and through Military Contract.

What's one thing – either industry-related or not – you learned in the last month?

I am always learning new recipes, so I will say learning to cook Kung Pao Chicken.

What is your favorite hobby?

Probably Sailing or Cruise Traveling

How do you define success?

I feel success is being happy to work each day, being proud of what you contribute and consistent improvement. You Need three things to be successful...a good job, and hobby you enjoy and someone to share it with.

What's your favorite part of being a member of Paragon?

I will have to say having the support of the persons and the company and a whole, not feeling like just a worker but part of a collaborative and supportive team!

Happy Birthday

8/06: Mark Grimes
8/09: Robert Bussell
8/13: Taj Broomfield
8/14: Jose Rodriguez
8/17: Eduardo Garcia
8/18: Samuel Henderson
8/21: Esperanza Diaz
8/22: Michael Raskind
8/29: Jarrell Caffarel
8/30: Ronald Greene

August Events

Aug 5 & 6th:
ArtWalk SD
Aug 5 & 6th: Soul Food Fest
Aug 7th: Visual Studio Live!
Aug 11–13th: Baja Beach Fest
Aug 12th: Lemon Festival
Aug 13th: Hillcrest Street Fair
Aug 19th: Uncorked
Wine Festival
Aug 27th: LeucadiART Walk

Stuffed Peppers

Ingredients

1/2 c. uncooked white or brown rice
2 tbsp. olive oil, plus more for drizzling
1 medium yellow onion, chopped
3 cloves garlic, finely chopped
2 tbsp. tomato paste
1 lb. ground beef
1 can diced tomatoes
1 1/2 tsp. dried oregano
Kosher salt
Ground black pepper
6 bell peppers, tops
and cores removed
Shredded Cheese
Chopped fresh
parsley for serving



Access full recipe description at: www.delish.com

★ Step 1

Preheat oven to 400°. Prepare rice on the side.

★ Step 2

Heat oil in a large skillet over medium heat. Cook onion, until softened, for 7 min. Stir in garlic and tomato paste and cook for 1 min more. Add ground beef and cook for 6 min. Drain excess fat.

★ Step 3

Add in rice & diced tomatoes into skillet; season with oregano, salt, and pepper. Let simmer for 5 min.

★ Step 4

Arrange peppers in a 13x9 baking dish & drizzle with oil. Add beef mixture into each pepper. Top with cheese, then cover baking dish with foil.

★ Step 5

Bake peppers for 35 minutes. Uncover & continue to bake 10 minutes more. Once done, top with parsley, then serve.