

**Seminar Series** presentations are considered a supplement to firefighter and Fire Officer classes offered by the Connecticut Fire Academy. Classes provided by the Connecticut Fire Academy comply with NFPA standards and best practices of the fire service. Seminar Series are also based on these standards and practices but can and often do include opinions of the subject matter experts that are delivering the presentation. Attending any number of the Seminar Series will allow the student to, not only add to their existing training; but also encourage the student to choose from the opinions of different speakers to develop their own style of strategies and tactics at emergency scenes, as well as inspire them to acquire more knowledge on fire service subjects.



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### Upcoming Seminar Speakers for 2012, you won't want to miss.

**David Dalrymple**  
Roadway Rescue

**Alternative Tool  
Evolutions for  
Todays Vehicles**

**Firefighter  
Bryan Winzer**  
FDNY

**Flashover Life and  
Death Decisions on  
the Fireground**

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Department of Emergency Service and Public Protection  
Commission on Fire Prevention and Control  
**Connecticut Fire Academy**

34 Perimeter Road  
Windsor Locks, CT 06096-1069  
860-627-6363, In-State Toll Free: 877-528-3473, Fax: 860-654-1889



**2012 Seminar Series**  
Fast Food Restaurant Fires



# Fast Food Restaurant Fires

**Friday Aug 24 2012**

## Fast Food Restaurant Fires

With over 300,000 fast food restaurants throughout the United States, odds are good that your department will respond to a fire in one of them. The familiarity, relatively small size, and exterior design of most fast food restaurants can lure fire officers into using residential firefighting tactics in these buildings, especially in areas where large houses are common, or commercial structure fires are rare. However; in modern restaurants, ultra-lightweight construction, heavyweight equipment, and commercial fire loads combine to make an unfamiliar and unexpectedly hazardous environment for firefighters accustomed to operating in single-family homes. This class analyzes the dangers of the lightweight/high-speed/low-cost construction techniques used by today's chain restaurants and discusses tactics for safely mitigating fires in the restaurant environment. By combining case histories and the instructor's first-hand experience, participants will learn effective tactics for fire suppression and RIT operations. Restaurant-specific considerations for size-up, the use of thermal imaging cameras (TICs), fire load and required fire flow, offensive/defensive decisions, forcible entry and exit, plus special hazards unique to restaurants will be discussed.



### Instructor Biography -

Captain Joseph R. Polenzani

Joseph R. Polenzani has over twenty years of experience in the fire service and is a Captain with the Franklin (TN) Fire Department. He is chairman of Franklin's training committee and a recruit school instructor. Captain Polenzani has

a bachelor's degree in fire administration and has taught numerous classes in technical rescue, forcible entry, and fireground operations. He is an FDIC instructor and has written articles for Fire Engineering magazine on manufactured homes and factory built housing.



# Student Application Form

A separate application is required for each course.

Please print/type and mail/fax with payment to:

**CFPC**  
**34 Perimeter Road,**  
**Windsor Locks, CT 06096-1069**  
**Fax number: (860) 654-1889**

Last Name \_\_\_\_\_ First \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone (Home) \_\_\_\_\_

Work \_\_\_\_\_

Cell \_\_\_\_\_ Pager \_\_\_\_\_

Fire Dept./Organization \_\_\_\_\_

Email \_\_\_\_\_

Check box if you would like to subscribe your email address to the CFPC listserv.

Are you 18 years of age or older?  Yes  No  
(No one under 18 is allowed to participate in hands-on programs)

Please insert your ID number below:

ID Number \_ \_ \_ - \_ \_ \_ \_

Your ID consists of the first (3) letters of your last name and the last (4) numbers of your social security number.

**Example: John Adams - SS# 000-00-5555**  
**The new ID # will be ADA-5555**

As Chief of the (**Fire Department**):

or as Supervisor of the (**Organization**):

Print Name: \_\_\_\_\_

I hereby authorize the above applicant to participate in the program below and, therefore, understand that the above-named individual will be covered by my organization's Worker's Compensation Insurance while participating in such training, and that the Commission on Fire Prevention and Control, its commissioners, officers, agents or employees shall not be liable for any injuries sustained during such training. This applicant is considered by my department's standards to be physically and emotionally fit to perform firefighting evolutions without special considerations, and where applicable, to meet the 29 CFR 1910.134 standard for the use of respirators (Self-Contained Breathing Apparatus).

Chief or Supervisor (**Signature**):

No application will be accepted without tuition, authorized signature and proof of prerequisite (if required).

Register me for the following course:

Course Title **Fast Food Restaurant Fires**

Course # **13037**

Date **Friday, Aug. 24, 2012** Tuition **\$55.00**

**Method of Payment - Payment is required at time of registration.**

**Faxes must include Credit Card or Purchase Order #.**

Check made payable to **CFPC**

Purchase Order # \_\_\_\_\_

VISA or MC Card # \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Card Holder's Name: \_\_\_\_\_

Card Holder's Signature: \_\_\_\_\_