Pre-Fire Inspection Checklist

Please note that the following checklists indicate only the most common violations found and that the lists do not represent the entire Code.

Premises Identification

 \Box 1. Building address numbers must be clearly displayed on the street side. <u>*Minimum*</u> size required is 4" high with 1/2" stroke width for each number.

Exits

 \Box 1. Must be free from obstructions.

 \Box 2. Exits with sliding dead bolt locks, hasps, or lock bars are prohibited.

 \Box 3. Exit signs must be in place and be illuminated.

□ 4. Emergency lighting inoperable or does not provide enough illumination.

Fire Extinguishing and Alarm Systems

 \Box 1. Minimum extinguisher rating of 2A: 10BC. Also, commercial kitchens cooking with fats must be equipped with a Class K extinguisher.

 \Box 2. Extinguishers must be wall mounted, no higher than 5' high and be placed in a clearly visible location.

 \Box 3. One extinguisher for every 3000 square feet of floor area, at least one per floor, and one within 75' of any point in the building.

 \Box 4. Fire extinguishers not maintained or inspected. Extinguishers must be checked annually by certified inspection company. Inspection companies can be found in the Yellow Pages telephone books under "Fire Extinguishers."

□ 5. Extinguishers must be inspected monthly by YOUR facility staff.

 \Box 6. Commercial cooking hood extinguisher system must inspected every 6 months by certified inspector. Must also be inspected monthly by YOUR facility staff.

 \Box 7. Commercial cooking hood must be professionally cleaned every 6 months. Cleaning records shall be posted for review.

 \Box 8. * Sprinkler system and Fire alarm system must be inspected annually by certified inspection company. * *Fire Alarm and sprinkler system test records <u>must be</u> on site and available to the Inspector for review during the inspection.*

Electrical Issues

 \Box 1. Extension cords in place of hard wire. UL Listed power taps/strips with over current protection may be used.

□ 2. Open junction boxes or electrical outlets and/or exposed wiring.

 \Box 3. Must have 30" D x 36" W x 78" H free space around electrical & mechanical equipment.

 \Box 4. Combustible Storage in electrical and mechanical rooms and/or and around furnaces and hot water tanks.

 \Box 5. Electrical and/or mechanical rooms not labeled.

Housekeeping Issues

 \Box 1. Flammable liquids and/or hazardous chemicals must be stored in proper containers.

 \Box 2. Storage of combustible items within 2' of ceiling in an unsprinklered building or storage within 18" of ceiling in a sprinklered building is prohibited.

 \Box 3. Pressurized tanks must be secured from tipping/falling.

 \Box 4. Aisles must be kept clear with a minimum 36" width. 5. Combustibles may not be stored in exits, electrical rooms or mechanical rooms.

Other Issues Checked While On Site:

 \Box 1. Storage - Outside storage is *prohibited* in residential and business zones. No permanent storage in a trailer or other non-permanent structure.

□ 2. Canvas Storage Huts - May be installed for no more than 180 days per year.

 \Box 3. Rubbish, Refuse, & Trash - Must be stored in approved receptacles / containers and must be regularly emptied.

 \Box A. Trash receptacles / containers must be 5' from any combustible wall, roof or building opening.

 \Box 4. Property Maintenance - Any/all structures must be in good repair, be kept clean, be structurally sound, and must be treated to prevent decay.