



PROSSER *Washington*
INCORPORATED 1899

Fire & Life Safety Inspections



City of Prosser

Building Department

601 7th Street, Prosser, WA 99350

Phone: (509) 786-2332

Why Inspections are Necessary

The primary purpose for Fire & Life Safety Inspections is to ensure that business owners within the City of Prosser are doing their part to maintain a safe environment not only for customers, but also for themselves. The goal is not just to make the best out of a fire related emergency, but also to prevent the emergency from occurring in the first place.

As a business owner, you should perform routine self-inspections of your business in order to ensure that your building is in compliance prior to inspection by the City of Prosser. The following information can be used as a guide to help you make any necessary corrections to your business and help make it as safe as possible for you, your employees, and your customers. Because every business is unique, this guide may not cover everything applicable to your specific business and is meant to cover the common violations found during inspections.

Emergency Exits

BLOCKED EXIT DOORS

- Per the International Fire Code exterior doors and openings required by the IFC, or the International Building Code shall be maintained readily accessible for emergency access by the fire department.

OBSTRUCTIONS ALONG MEANS OF EGRESS

- The minimum width or required capacity of the means of egress required for a building shall not be reduced along the path of egress travel at any point.

EXIT SIGN NOT ILLUMINATED/PROVIDED

- Per the International Fire Code, exit signs shall be internally or externally illuminated.
- Exits and exit access doors shall be marked by an approved exit sign readily visible from any direction of egress travel. Exit signs are not required in rooms or areas that require only one exit or exit access, or main exterior exit doors or gates that are obviously and clearly identifiable as exits. These may not require exit signs where approved by the Building Official.

Fire Extinguishers

ANNUAL MAINTENANCE PAST DUE / NOT TAGGED

- Maintenance and recharging shall be conducted annually by a certified person.
- Tags or labels intended for recording inspections or recharging shall be affixed to the extinguisher in such a way as to not obstruct the use of the extinguisher, fire extinguisher classification, or manufacturer's labels.

EXTINGUISHERS NOT PROPERLY INSTALLED

- Extinguishers should be mounted in a conspicuous location where they are readily accessible and immediately available in the event of a fire.
- Extinguishers shall be mounted along normal paths of travel, including exits from areas.
- In rooms or locations where visual obstructions cannot be avoided, signs or other means shall be provided to indicate the extinguisher's location.

NFPA10 States that extinguishers should be installed as follows:

- Extinguishers with a gross weight **not exceeding 40lbs** shall be installed so that the top of the extinguisher is no more than 5 feet from the floor.
- Extinguishers with a gross weight **over 40lbs** shall be installed so that the top of the extinguisher is no more than 3 ½ feet from the floor.
- Extinguishers of any type should never be mounted where the clearance is less than 4" between the bottom of the extinguisher and the floor.

INCORRECT TYPE OF EXTINGUISHER(S)

NFPA10 classifies common hazards into classes, and provides the appropriate type of extinguisher for each class.

- **Class A Fires** - Ordinary combustible materials such as wood, cloth, paper, and many plastics.
- **Class B Fires** – Flammable liquids, combustible liquids, petroleum greases, tars, oils, oil-based paints, solvents, lacquers, alcohols, and flammable gases.
- **Class C Fires** – Fires that involve energized electrical equipment.
- **Class D Fires** – Fires in combustible metals such as magnesium, titanium, zirconium, sodium, lithium, and potassium.
- **Class K Fires** – Fires in cooking appliances that involve combustible cooking media (vegetable or animal oils and fats.)

General Storage

STORAGE PILED TOO HIGH

- Storage shall be maintained 2 feet or more below the ceiling in nonsprinklered areas of buildings or not less than 18 inches below sprinkler head deflectors in sprinklered areas of buildings.

DISORDERLY STORAGE OR STORAGE TOO CLOSE TO HEATING DEVICES

- Storage of materials in buildings shall be orderly and stacks shall be stable. Storage of combustible materials shall be separated from heaters or heating devices by distance or shielding so that ignition cannot occur.

COMBUSTIBLE STORAGE IN ATTIC / UNDER STAIRWELL / IN CONCEALED SPACE

- NFPA 1 states that items shall not be stored in attics, under stairwells, or in concealed spaces unless the space complies with the protection from hazard requirements for storage rooms outlined in NFPA 101.

COMBUSTIBLE STORAGE IN BOILER/MECHANICAL/OR ELECTRICAL ROOM

- PER NFPA 1, combustible storage shall not be stored in boiler rooms, mechanical rooms, or electrical equipment rooms. There is an exception for materials and supplies for the operation and maintenance of the equipment in the room.

Commercial Kitchen Hoods

TYPE 1 OR TYPE 2 (COMMERCIAL) HOOD REQUIRED

- The International Fire Code & International Mechanical Code require that a type 1 hood be installed at or above all commercial cooking appliances as well as domestic cooking appliances ***used for commercial purposes that produce grease vapors.***
- The International Fire Code & International Mechanical Code state that a type 2 hood shall be installed above all appliances that produce products of combustion and do not produce grease or smoke as a result of the cooking process.

TYPE 1 (COMMERCIAL) HOOD CLEANING PAST DUE

The International Fire Code specifies how often commercial kitchen hoods should be cleaned and inspected based on how much use they experience. Inspections should be performed by qualified individuals. Per the International Fire Code inspection & cleaning frequency is as follows:

- **Every 3 Months** - High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking
- **Every 12 Months** – Low-Volume cooking operations such as places of religious worship, seasonal business, and senior centers
- **Every 1 Month** – Cooking operations utilizing solid fuel-burning cooking appliances
- **Every 6 Months** – All other cooking operations

GREASE ACCUMULATION ON HOOD

- Commercial hoods should be maintained clean and free of accumulation of grease or other cooking residue

Electrical

EXTENSION CORDS THROUGH WALL/CEILING

- Per NFPA 1 extension cords and flexible cords shall not be affixed to structures, extend through walls, ceilings, or floors, or under doors or floor coverings, or subject to environment or physical damage

EXTENSION CORDS USED AS PERMANENT WIRING

- Per NFPA 1, extension cords shall not be used as a substitute for permanent wiring

MULTIPLUG ADAPTERS/POWERSTRIPS USED AS PERMANENT WIRING/RECEPTACLES

- Multiplug adapters shall not be used as a substitute for permanent wiring or receptacles

Other Common Electrical Issues

- Receptacle cover missing/broken
- Breaker Panel(s) blocked/covered
- Breaker Panel(s) not identified/marked
- Switch covers missing/broken
- J box cover missing
- Exposed electrical wiring/hazard
- MSDS sheets not current/on premise

Fire Protection Systems

- Per NFPA 25 Sprinkler systems are typically inspected once per year for the condition of bracing, piping, fittings, etc
- Fire alarm systems & fire doors are to be inspected not less than once per year
- Fire Department connections may be required to have locking caps for water-based fire protection systems
- Fire Hydrants & Fire Department Connections must have a clear space of 36" in circumference around the hydrant and not less than 60" in front of the hydrant and/or its connections.