

Falcon Fire Protection District

Business Owner's Pre-Fire Inspection Preparation Guide In accordance with the 2003 International Fire Code

Business Name	
Address	
Business Phone	
Emergency Contact #1	
Emergency Contact #1	
Phone Number	
Emergency Contact #2	
Emergency Contact #2	
Phone Number	
Building Owner	
Building Owner Phone	

	BUILDING EXTERIOR			
Y	N	N/A		
			Is the address posted, contrasting with the background, at least 5 inches	
			tall, and visible from the road?	
			Are required Fire Department access roads unobstructed?	
			Are fire lane signs posted on one side of access roads that are less than	
			34 feet wide and/or both sides for roads that are less than 28 feet wide?	
			Are gas meters and attached piping protected from vehicular damage by	
			concrete or steel posts?	
			Is combustible vegetation removed as to not create a fire hazard?	
			If equipped with a fire sprinkler or standpipe system, does the fire	
			department connection (FDC) must have a clear space of at least three	
			feet around exterior connections?	
			Is there a minimum 3' clearance maintained around fire hydrants?	
			Are trash dumpster and/or trash containers located at least 5 feet from	
			building openings and/or roof overhangs.	

BUILDING INTERIOR				
	EXIT WAYS			
Y	N	N/A		
			Are the exit ways and doors easily recognizable, unobstructed, and maintained functional?	
			If the main exit door is provided with key-locking hardware as allowed by code, is there a sign above the door that states "THIS DOOR MUST REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED"?	
			Are the other required exit doors readily operable from the inside without the use of a key or special knowledge or effort?	
			Are aisles and exit paths are at least 36 inches wide when storage and/or	

			equipment is located on one side and 44 inches wide where storage	
			and/or equipment are located on both sides? Aisles and exits must	
			remain free of storage or obstructions.	
			If exit signs are required, are they maintained illuminated?	
	Does the backup-battery work?			
			Is the means of egress illuminated when the building is occupied?	
			If emergency lighting is provided, is it maintained in operable	
			condition?	
	ELECTRICAL HAZARDS			
Y	N	N/A		
			Are all electrical outlets, switches and junction boxes properly covered	
			with cover plates and is the electrical system safe from any apparent	
			shock and/or other electrical hazards?	
			Are extension cord(s) used only for temporary use? NOTE: Extension	
			cords shall not be used in place of permanent wiring.	
			Are extension cord(s) plugged directly into an approved receptacle and	
			except for approved multi-plug extension cord(s), serve only 1 portable	
			appliance?	
			If multiple items need to be plugged in, is a power tap utilized with a	
			built-in circuit breaker and is the power tap plugged directly into a	
			permanently installed receptacle?	
			Multi-plug adapters are not allowed. Listed power taps or strip outlets	
			with over current protection may be used.	
			Electrical rooms, mechanical room, and roof access shall be identified	
			with signs. If applicable, fire alarm control panels and fire sprinkler	
			valve locations shall also be identified.	
			Is a minimum 30-inch clear space in front of the electrical panel(s)?	
			Are circuit breakers/fuses labeled so as to identify the area protected?	
			FIRE EXTINGUISHERS	
Y	N	N/A		
			Is there access to fire extinguisher(s) rated at a minimum 2A-10BC?	
			Have the fire extinguisher(s) been serviced and tagged by a fire	
			extinguisher company within the last 12 months?	
			Is the travel distance from all portions of the building less than 75' to a	
			fire extinguisher?	
			Are all fire extinguishers visible and accessible (not blocked)?	
			Are the fire extinguisher(s) properly mounted? (Proper locations-near	
			exit doors where possible, not exceeding maximum travel distance,	
			properly mounted (maximum 5' high if <40 lbs., maximum 3 1/2' high if	
			>40 lbs. In all cases, a minimum 4" above the ground).	
			COMBUSTIBLE MATERIALS	
Y	N	N/A		
			Fire resistive construction, such as drywall must be maintained in good	
			condition and free of holes.	

			Lint traps and the area behind clothes dryers must remain free of lint		
	buildup and other combustible debris.				
Y	STORAGE OF COMBUSTIBLES				
Y	N	N/A	Is the storage of combustible meterials orderly?		
			Is the storage of combustible materials orderly? Are the boiler rooms, mechanical rooms and electrical panel rooms		
			maintained without the storage of any combustible materials within?		
			Are rubbish containers over 5 1/3 cubic feet (40 gallons) provided with		
			lids and made of noncombustible construction?		
		ı	FIRE SAFETY & EVACUAITON PLANS		
Y	N	N/A			
			If fire drills are required, are they conducted successfully at varying		
			times and under varying conditions and are records maintained on the		
			premises?		
			If required, are Evacuation Plans posted?		
			If required, do you have Fire Safety Plans?		
			FIRE ALARM		
Y	N	N/A			
			If the building is equipped with a fire alarm system, has the required		
			annual service of the system been performed by a qualified fire alarm		
			company? (NOTE: Maintenance/inspection reports shall be on-site for		
		1			
			review by the fire department)		
V	NI	NI/A	FIRE SPRINKLER SYSTEM		
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11 11 5	or other			
Is the venting for exhaust products of combustion in tact for ga				
	ıs			
appliances (like water heaters, furnaces, etc.)?				
Are safe clearances maintained between gas fired appliances (s	such as			
water heaters, furnaces, etc.) and combustible materials?				
SMOKE DETECTION				
Y N N/A				
Are smoke detector(s) installed either hard-wired or 10 year ba	ıttery			
powered?				
If smoke detection is required in common areas such as corrido				
of the fire alarm system, have they been tested in the last year l				
qualified service company? (NOTE: Maintenance/inspection r	reports			
shall be on-site for review by the fire department)				
STORAGE OF COMPRESSED GAS CYLINDERS				
Y N N/A				
If you have compressed gas containers (such as co2, helium, et	tc.), are			
they chained to a secure structure to prevent falling?	STORAGE OF FLAMMABLE AND COMBUSTIBLE LIQUIDS			
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NAME:	
SIGNATURE:	DATE:
FIRE DEPARTMENT REPRESENATIV	VE VERIFYING THIS REPORT
NAME:	DATE: