

The items listed below are taken from the MN State Fire Codes.
Checking your occupancy for these hazards will make your area
safer & save time on your fire inspection.



Exterior

- Fire lanes well marked and clear of obstructions.
- Address plainly visible from the street
- Outside storage away from building openings, neat and orderly
- F.D. Lock Box has up to date keys

Flammable Liquids

- Proper quantities, 10 gal. Max except industrial buildings 60 gal. Max or must be in approved cabinets, or a specially designed storage room
- Not stored near exits or in basements. Adequate ventilation where used
- Utility, Mechanical, HVAC Shut off and relief valves accessible on gas appliances Venting present and in good condition, not near combustibles
- Adequate clearances between combustibles and appliances

Compressed Gas

- All cylinder gas cylinders clearly marked and secured from falling
- CO2 local monitoring for CO2 dispensing equipment

Exit

- Exits, aisles and corridors free of obstructions and trip hazards
- All exit doors operable from the inside without key and tripping hazards
- All doors operable from the inside with one motion (door handle only, no multiple locks or security bars)
- Exit signs functioning and visible
- Exit illumination adequate at all times the building is occupied (hallway lighting)
- Emergency lighting present and operational where required
- Occupant load sign posted and visible in assembly room of 100 or more people

Construction Features

- Fire separations maintained (no holes in walls and ceilings)
- Openings in fire walls sealed with rated doors or dampers
- Rated fire doors close and latch automatically
- Fire door not blocked

Fire Protection Equipment

- Standpipe and hoses in good condition
- Kitchen hood system maintained grease free, fuel, and shutoff present
- Hood extinguishing systems serviced semi-annually by qualified technician

Fire Extinguisher

- At least one 2A 10B C, or larger fire extinguisher for each 3000 sq. feet of space, available within 75' of anywhere in the building (Commercial kitchens need a special 408 C, extinguisher)
- Readily accessible, not hidden and mounted not more than 5' from the floor
- Suitable locations & checked monthly by occupant
- Serviced annually by qualified technician

Storage

- Storage neat and orderly
- No storage near heat producing items such as water heaters and space heaters
- No storage in boiler or mechanical rooms
- No combustible storage in attics or bar joist areas where wood is exposed
- No combustible storage under unprotected stairways or in stairwells
- Storage maintained 24" below ceiling
- Storage maintained 18" level plan below sprinkler heads
- No storage in aisles (44" clear in customer areas, 22" employee only areas)
- Combustible rubbish removed at minimum daily
- Oily rags and waste stored in metal self-closing containers

Sprinkler Systems

- F.D. connections visible from the street, well-marked, covers on and in good condition (or replace with locking caps)
- Sprinklers heads in all required location including closets and coolers
- Wrench and spare heads available
- Sprinkler heads not obstructed, painted and in good condition.
- Valves locked open and /or electronically supervised in the open position
- Serviced annually by a qualified

Fire Alarms

- Smoke detectors in all exit areas
- Pull stations, when required, installed near exits
- Heat detectors in all areas
- Clear access to alarm panel equipment
- Active monitored alarmed system
- Serviced annually by qualified technician

Electrical

- Appliances, fixtures and cords in good condition and all covers in place
- 36" clear access in front of electrical panel
- Provided Multi-plug power strips grounded & fused
- Proper use of wiring & equipment
- Extension cord not used in place of fixed wiring