

Environmental Health and Safety

Fire and Life Safety Building Checklist

ALL INSPECTABLE ITEMS ARE TAKEN FROM APPLICABLE NFPA STANDARDS

	Life Safety	Yes	No	N/A
1.	Electrical panels have 36 inches of clearance in each direction			
2.	Junction, panel switch and outlet boxes have cover plates			
3.	A fire extinguisher has been provided for the electrical equipment room			
4.	Occupant load signs in assembly/meeting rooms/restaurants/lounges posted			
5.	Required fire-rated separation is provided and maintained			
6.	Fire/ Smoke Walls/ Stairwells have no penetrations, marked with rating, and match the building plans			
7.	Hazardous materials information is provided at the entrance to hazardous materials storage areas?			
8.	Pressure cylinders are secured in an upright position			
9.	Areas are free of combustible material accumulation			
10.	Extension cords are not being used for permanent wiring; electrical cords are needly kept			
11.	Space heaters are approved for use at UTA, are plugged directly into the wall, and located correctly			
12.	AEDs in place; Last Inspected			
	Means of Egress	Yes	No	N/A
1.	Corridors open and clear of obstructions			
2.	Fire Exit doors and hardware operate properly			
3.	Fire Doors are properly installed for the wall and have the correct hardware			
4.	Doors properly lock, latch, and have no gaps greater than 1/8 inch			

5.	Exit signs and exit directional sign are illuminated, maintained, and lead to the exit			
6.	Stair's handrails and guardrails are properly	П		П
٠.	maintained	Ш		
7.	Exits, exit enclosures, and exit egress paths			
	are free and clear of combustible materials	_	_	_
8.	No storage beneath exit stairs or exit			
	stairwell landings			
9.	Areas are free of combustible material			
	accumulation			
	Fire Alarm System	Yes	No	N/A
1	Fire alarms and an hard are increased.			
1.	Fire alarm system has been inspected, tested, and properly tagged per NFPA 72			
2.	The location of the Fire Alarm Panel circuit			
۷.	breakers is identified on the panel	Ш		Ш
3.	Required smoke detectors are in place and			
٥.	are properly installed			
4.	Required heat detectors are in place and are			
	properly installed	_		
5.	All fire alarm devices are labeled (smoke			
	detectors, horn/strobes, magnet hold-opens			
	etc)			
6.	All fire alarm manual initiating devices			
	(pull stations) in visually good working			
0	order			
8.	Electromagnetic door hold open devices work properly			
	work property			
	Exterior of the Building	Yes	No	N/A
1.	Where provided, fire Lanes are clearly			
	marked and unobstructed			
2.	Fire hydrant is visible, unobstructed (3'			
	clearance), and caps are present/good			
	condition			
3.	Fire Department Connections are visible,			
	unobstructed (3 ft clearance), and clearly			
	marked			
4.	Fire Department Connection Caps are			
_	present and operational			
5.	Numerical street address is visible from the			
	exterior of the building			
	Fire Suppression Systems	Yes	No	N/A
	11 V			
1.	Fire sprinkler system has been inspected,	П		П
	tested, and properly tagged		_ _	_ _

2.	Spare head cabinet containing sufficient sprinkler heads and wrench near sprinkler riser			
3.	Fire Sprinkler heads are unobstructed at least 18 inches in sprinklered buildings; 24" in non-sprinklered			
4.	Fire Sprinkler piping do not have wires attached to them			
5.	Fire Pump room is free/clear of all materials and not being utilized as a storage room			
6.	Fire Suppression Systems are tagged and maintained			
7.	Fire Extinguishers are correct for the hazard where they are installed			
8.	Travel distance to reach a fire extinguisher less than 75ft			
9.	Fire extinguisher mounted higher than 4 inches but less than 60 inches			
10.	Fire extinguishers visually inspected monthly/tested annually			
	Commercial Cooking Equipment	Yes	No	N/A
1.	Commercial Cooking Equipment Commercial cooking equipment in good order and operational	Yes	No □	N/A
1.	Commercial cooking equipment in good			
	Commercial cooking equipment in good order and operational Fire suppression/hood suppression system inspected and tagged properly; Date of Last			
2.	Commercial cooking equipment in good order and operational Fire suppression/hood suppression system inspected and tagged properly; Date of Last Inspection Hood/Duct exhaust system clean and in good working condition; Date of last			
3.	Commercial cooking equipment in good order and operational Fire suppression/hood suppression system inspected and tagged properly; Date of Last Inspection Hood/Duct exhaust system clean and in good working condition; Date of last Cleaning Grease caps are in place over nozzles and			
 3. 4. 	Commercial cooking equipment in good order and operational Fire suppression/hood suppression system inspected and tagged properly; Date of Last Inspection Hood/Duct exhaust system clean and in good working condition; Date of last Cleaning Grease caps are in place over nozzles and clean Pull stations are in the path of egress, have			
 3. 4. 5. 	Commercial cooking equipment in good order and operational Fire suppression/hood suppression system inspected and tagged properly; Date of Last Inspection Hood/Duct exhaust system clean and in good working condition; Date of last Cleaning Grease caps are in place over nozzles and clean Pull stations are in the path of egress, have fusible links, and are unobstructed K-Rated fire extinguisher of appropriate			