

Violation Code

Code/Standard Reference

GENERAL REQUIREMENTS

1. Fire lane(s) shall be posted "NO PARKING - FIRE LANE," painted and maintained. CFC503.2
2. Address identification must be visible from the street (new installations - min. number height 6" commercial & multi-family dwellings). CFC 505.1
3. Oily rags shall be stored in a listed metal container with self-closing lid. Contents to be removed and disposed of daily. CFC 304.3.1
4. Remove accumulation of waste material adjacent to the exterior of the building. CFC 304.1
5. Maintain clearance between combustibles and heat-producing appliances. CFC 305.1
6. Dumpsters (1.5 cubic yards or larger) must be at least 5 feet from the building CFC 304.3.3
7. Required fire walls, occupancy separation walls and draft stops shall be maintained. CFC 703.1
8. Fire doors / smoke barriers shall be maintained and kept free of obstructions. CFC 703.2
9. A fire department key box shall be provided for buildings with fire alarms or sprinkler systems. CFC 506.1
10. Laundry dryers shall be properly vented to the outside and free of lint build-up. CFC 603.5.2
11. Overcrowding beyond the approved capacity of a building or portion of a building shall not be allowed. CFC 107.6

EXITING REQUIREMENTS

12. Provide approved exit door hardware. CFC1008.1.8
13. Provide / maintain panic hardware (if applicable). CFC 1008.1.9
14. Repair exit door / hardware. CFC 1008.1
15. Provide an approved sign for main exit, "THIS DOOR TO REMAIN UNLOCKED WHILE BUILDING IS OCCUPIED." CFC 1008.1.8.3
16. Provide / maintain exit sign. CFC 1011
17. Provide / maintain emergency lighting. Test emergency lighting for a minimum of 90 minutes. CFC 1006.3, 1006.4, NFPA 1-4.7.2
18. Remove storage and obstructions from exits, aisles, corridors and stairs. CFC 315.2.2, 1027

EXTINGUISHER REQUIREMENTS

19. Provide a 2A:10B:C fire extinguisher with a maximum travel distance of 75 ft. Additional requirements for hazardous areas. CFC 906.1, NFPA 10
20. Provide a fire extinguisher within 30 feet of commercial cooking equipment. Cooking equipment involving vegetable or animal oils or fats shall have a Class K fire extinguisher. CFC 904.11.5, 906.4, NFPA 10
21. Extinguishers shall be visible or signed, easily accessible, mounted with the bottom not less than 4 inches nor the top more than 4 feet above the floor. CFC 906, NFPA 10, ADA
22. Extinguishers shall be tagged and inspected annually. Recharge every 6 years, hydrostatic test every 12 years. CFC 906.2, NFPA 10
23. Provide service to the deficient fire extinguisher. CFC 906.2

ELECTRICAL REQUIREMENTS

24. Discontinue the use of extension cords in place of permanent wiring. Approved multi-plug adapters are acceptable when used in accordance with their listing. CFC 605.4, 605.5
25. Cords shall not be affixed to, or extend to walls, ceilings, floors or under doors and shall not be subject to physical damage. CFC 605.5
26. Maintain 30 inches of clearance in front of electrical control panels. CFC 605.3
27. Label electrical rooms, panel(s) and circuits. Electrical circuits for fire alarm systems must be locked in the "ON" position. CFC 605.3.1, NFPA 72
28. Provide cover plates on all electrical outlets, switches and junction boxes. CFC 605.6

STORAGE REQUIREMENTS

29. Secure compressed gas cylinders. CFC 3003.3.3
30. Remove combustible storage from mechanical, electrical and boiler rooms. CFC 315.2.3
31. Attic, under-floor and concealed spaces used for storage of combustible materials shall be protected on the storage side by 1-hour fire-rated construction. [Exceptions: 1. Sprinklered areas, 2. Single family dwellings, lodging houses and congregate residences ≤ 10 persons, or 3. Group U occupancies.] CFC 315.2.4
32. Storage shall be maintained at least 2 feet below ceilings in areas without fire sprinkler protection. CFC 315.2.1

FLAMMABLE / COMBUSTIBLE LIQUID STORAGE REQUIREMENTS

33. Provide approved cabinet for more than 10 gallons of flammable / combustible liquids. Maximum 3 cabinets, 120 gal per cabinet. CFC 3404.3.4.4, 3404.3.2
34. Provide an approved safety container for flammable liquids. CFC 3404.3
35. Provide warning signs and labels on containers, cabinets and rooms. CFC 3403.5

FIRE PROTECTION AND DETECTION SYSTEMS

36. Fire protection or detection systems shall be extended, altered or repaired as necessary to maintain protection. CFC 901.4
37. Storage shall be maintained at least 18 inches below the level of sprinkler heads. CFC 315.2.1
38. Fire Department Connection must be visible, identified, accessible and operable. Partial building coverage shall be indicated. CFC 912.2, NFPA 13
39. All sprinkler valves shall be supervised / locked in the open position, accessible and unobstructed. Door to control room shall be signed. CFC 510.1, 901.6, 903.4, NFPA 13
40. A sprinkler box with spare heads and a wrench is required. CFC 901.6, NFPA 13
41. All commercial cooking equipment producing smoke or grease-laden vapors shall have an approved fire protection system protecting all cooking surfaces. CFC 610, 904.2.1
42. Cooking equipment hood and duct ventilation systems shall be cleaned as often as necessary to be maintained free of grease. CFC904.11.6.3
43. Standpipes - Inspect and tag annually; flow test and tag every 5 years. CFC 901.6.1, NFPA 25
44. Sprinklers - Inspect and tag annually; flow test and tag every 5 years. CFC 901.6.1, NFPA 25
45. Cooking equipment hood systems - inspect and tag every 6 months. CFC 901.6.1
46. Supervised alarms are required for systems with 20 sprinkler heads or more. CFC 903.4
47. Maintain automatic and manual fire alarm and sprinkler alarm systems; inspect and tag annually. CFC 907.2, NFPA 72
48. Disabled / Problematic alarm systems shall be immediately repaired and restored, and the building evacuated or provided with an approved fire watch. CFC 901.7

