



Business Inspector's Checklist

The Rocklin Fire Department inspectors use a checklist to inspect your business. The points below are found on the checklist and will help you prepare your business for inspection.

- **Electrical**
 - Provide appropriate labeling for "Electrical Room"
 - Remove exposed wiring or protect in approved conduit
 - Install permanent wiring for fixed and stationary appliances
 - Remove all multi-plug adapters without circuit breakers
 - Clear storage around electrical panel, 30" clearance required
 - Provide cover plates for junction boxes and electrical outlets

- **Exiting**
 - Remove obstructions in exits, aisles, corridors and stairways
 - Exit doors to open without a key or special knowledge/effort
 - Provide/maintain exit signs/emergency lighting
 - Unlock required exit doors during business hours
 - Repair non-operable exit doors/hardware
 - Place an exit sign over an exit door
 - Provide sign over main exit "This door to remain unlocked ..."
 - Post occupant load sign in designated room

- **Fire Department Access**
 - Knox box required or provide proper keys for Knox box
 - address present and visible
 - FDC's are identified, accessible and operable
 - Identify fire lanes at indicated locations
 - Maintain fire lane free of obstructions

- **Fire Extinguishers**
 - Provide/mount fire extinguisher as indicated
 - Provide "K" class extinguisher within 30' of cooking appliance
 - Post a sign indicating the location of fire extinguisher
 - Provide clear access to fire extinguisher
 - Service and tag each extinguisher annually or after each use



Fire Department

- Fire Protection Systems
 - Provide 5-year Certification for sprinklers/standpipe system
 - Quarterly sprinkler inspections required and records maintained
 - Provide sprinkler coverage in unprotected areas
 - Replace damaged/painted/missing sprinkler heads/FDC caps
 - Provide spare sprinkler heads and/or wrench at riser
 - Lower “combustible” storage to 24” below ceiling/ 18” below sprinkler head level
 - Provide/maintain Type-A Central Station monitoring
 - Provide/maintain operable smoke detector in each dwelling unit
 - Semi-annual hood and duct service required
 - Cleaning of grease filter(s) above cooking appliances

- Hazardous Materials
 - Reduce flammable/combustible liquids to less than 10 gallons
 - Provide an approved flammable liquid storage cabinet
 - Secure compressed gas cylinders with a chain
 - Remove comb. storage from boiler/mechanical/elect. room(s)
 - Provide 30” clearance of combustibles from heating equipment
 - Dumpster 5’ from combustible walls/eaves/openings
 - Provide metal or non-combustible trash containers with lids
 - Store oily rags and similar material in metal container with lid