



City of Pasadena Common Fire Hazard Check List

- Address Numbers clearly visible from street; contrasting with background; minimum 4" number height.
- Fire lane signs (if installed) in good repair; fire lane paint (if marked) clearly visible.
- Exits not obstructed by temporary storage or furniture.
- Door hardware functions with minimum effort (including panic hardware, if equipped).
- Illuminated exit sign and emergency light bulbs working (typically two bulbs in each sign, if signs are installed).
- Fire extinguisher serviced and tagged by a state-licensed company; hung with handle no higher than 5' (no higher than 3 ½' if over 40 pounds); mounted in conspicuous location; within 75' travel distance of all parts of building.
- Fire extinguisher "2A10B:C" minimum rated. Rating located on extinguisher near the inside of rectangle containing the "UL" symbol.
- Restaurant commercial cooking equipment suppression system 6-month service tag current (located at manual pull station).
- Fire Sprinkler system (if equipped) 5-year service sticker current (located on riser) or certification documentation.
- Fire Sprinkler system (if equipped) quarterly maintenance records current and on-site or certification documentation.
- Shelf storage of materials a distance of 24" minimum from ceiling in non-sprinklered buildings.
- Shelf storage of materials a distance 18" from sprinkler in buildings equipped with fire sprinkler systems.
- Fire alarm system (if installed) serviced within 12 months (current sticker on fire alarm panel or certification documentation).
- Smoke detectors (if required) functioning properly; fresh batteries properly installed (if applicable).
- Attic scuttle holes (if present) properly covered.
- No holes in walls.
- Fire doors (if installed) self-close and latch; no wedges or other unapproved means used to hold door open.
- Extension cords not used as a substitute for permanent wiring (listed multi-plug surge protectors OK); no unapproved multi-plug adaptors.
- All plugs and switches properly finished with electrical cover plates.
- No open or exposed electrical wiring.
- Electrical circuit breakers boxes labeled with their function.
- Rags used with oils or solvents stored in proper safety can with self-closing lid.
- Areas on or under stairs, water heater rooms, and electrical rooms free of combustibles.
- Non-sprinklered attics (if present) free of combustible storage.
- Approved flammable liquid safety cabinet provided for storage of 10 or more gallons of flammable liquids.
- Compressed gas cylinders (i.e. nitrogen, helium, carbon dioxide, etc.) are secured in an approved manner to prevent falling or damage.
- Clean all accumulations of grease from commercial cooking hood exhaust systems, ducts, filters, grease removal devices and other appurtenances.
- Every room or space that is used for assembly is required to post an occupancy load in a conspicuous place; near the main exit.

This list is provided as a guide and is not all inclusive. Additional code violations may be noted at the time of inspection.