



Caldwell Fire Department
Fire Prevention Division
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Business Permit: Fire/Life Safety Inspection Checklist

Welcome

Caldwell Fire would like to be among the first to welcome you and your business to our community. To help you through the process, we are providing you with a checklist to make sure you meet basic 2015 International Fire Code compliance for your life/safety inspection.

Requirements vary based on occupancy classification. There may be additional requirements that become apparent once an in person inspection is conducted. Please call our office with any questions at 208.455.3032.

Portable Fire Extinguishers

- Extinguishers are visible, readily accessible, and mounted no higher than 5 ft. above the floor to the top of the handle.
- Extinguishers are serviced and tagged annually by a fire extinguisher service contractor.
- One(1) extinguisher for every 75 ft of travel distance

Means of Egress

- Exit doors, aisles, corridors and stairs are free of obstructions and storage.
- Exit and egress doors are prohibited from having special locking mechanisms that could delay an emergency egress such as special fasteners, chains, or deadbolts.
- Exit signs are visible, illuminated and the battery backup functions properly.
- Emergency lights are visible and operate.
- Locking exit doors must remain unlocked and have signage of “this door must remain unlocked during business hours”.

Access

- Knoxbox with emergency access key
- Meets emergency access turnaround requirements
- Meets road width and height requirements

Automatic Sprinkler System

- Required systems are maintained, tested and tagged annually by an automatic sprinkler systems contractor.
- Sprinkler pipe, heads and other appurtenances are free of decorations and/or attachments.
- Defective or compromised sprinkler heads (recalled, corroded, painted) are replaced.
- 18" of clear space is maintained below sprinkler heads.
- Maintenance and testing records are maintained at the facility and available for review by fire officials.
- Spare sprinkler heads and wrenches are present in sprinkler cabinets located near the fire riser/s.

Fire Alarm and Detection System

- Required systems are maintained in normal operation
- Tested within the approved schedule by a licensed professional.

Commercial Cooking Operations

- Commercial cooking fire-extinguishing systems shall be serviced at least every six months and after activation of the system. Inspection shall be by qualified individuals.
- Fusible links and automatic sprinkler heads in commercial cooking systems shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.
- Where changes in the cooking media, positioning of cooking equipment or replacement of cooking equipment occur in existing commercial cooking systems, the automatic fire-extinguishing system shall be required to comply with all additional applicable provisions.
- Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.
- Ventilation shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used.

Hazardous Materials

- ❑ Prevention, control and mitigation of dangerous conditions related to storage, dispensing, use and handling of hazardous materials shall be in accordance with all applicable federal and state laws; as well as all applicable chapters of the 2015 International Fire Code.

When you are ready for inspection please contact our office (208.455.3032) to schedule an appointment.