SAN FRANCISCO FIRE DEPARTMENT (SFFD) REFERRAL INSPECTION GUIDELINE/CHECKLIST

A fire safety inspection of your business is required to ensure that reasonable fire safety exists for the business. To facilitate the approval of your application in a timely manner and to minimize additional inspection fees, make sure your business complies with the following requirements prior to scheduling an inspection:

Address	Property address posted and visible from the street
Address	 Minimum requirement 4-inch numbers on contrasting background
	color.
Egress	Exit door openable from inside without the use of a key or special
Lgress	knowledge or effort.
	Exception: Key-locking hardware may be used on the inside of
	the main door to business if a readily visible and durable sign is
	installed on or adjacent to the door stating "THIS DOOR TO
	REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED"
	Clear path of egress to all exits. Panic hardware is required on exit
	doors in assemblies with greater than 49 occupants.
Exit Signage	Operational illuminated exit signs above the door. If less than <49
2.992	occupants only one (1) exit is required
	Operational emergency lighting providing not less than (1)footcandle
	at the walking surface.
	Exits and exit access doors shall be marked by an approved exit sign
	readily visible from any direction of egress travel. Exit signs shall be
	illuminated at all times.
Maximum Occupant	 Maximum occupant load sign posted for public assembly occupancies
Load Signage	with >49 occupants.
	 Occupant load sign posted in a conspicuous place, near the main exit
	or exit access doorway from the room or space.
	 Posted signs shall be of an approved legible permanent design.
Fire Extinguishers	 Current California State Fire Marshal service tags attached and
	serviced annually.
	Fire extinguishers shall be installed and maintained. Mounted
	securely on walls or in an approved cabinet with labels and along the
	normal path of egress travel, so extinguishers are available to
	occupants.
	One 2A-10BC for each 3,00 square ft. of floor area. Close K fire participation and both second and the second secon
	Class K fire extinguisher where combustible cooking media is used (vagetable or primal ails and fats) (may travel distance 20 fact)
	(vegetable or animal oils and fats) (max. travel distance: 30 feet)

Hood and Duct	Automatic fire suppression system must be serviced semi-annually
System	(every 6 months)
J J J J J J J J J J J J J J J J J J J	A current California State Fire Marshall service tag shall be attached to
	the system for proof of service.
	Shall be inspected by a qualified individual at the intervals listed
	below:
	 Every 3 months for high-volume cooking operations such as 24-
	hour cooking, charbroiling or wok cooking.
	- Every 12 months for low-volume cooking operations such as
	places of religious worship, seasonal businesses, and senior
	centers.
	- Every month for cooking operations utilizing solid fuel (wood)
	burning cooking appliances.
	 Inspection and cleaning tags placed in a conspicuous location.
	 If during the inspection it is found that hoods, grease removal devices,
	fans, ducts or other appurtenances have an accumulation of grease,
	such components shall be cleaned by a qualified personnel.
Storage	 Prohibited in boiler rooms, mechanical rooms and electrical rooms.
	 Flammable/combustible liquids stored in fireproof cabinets with
	ventilation.
	 Keep storage 18" below sprinkler heads.
	 Keep storage 24" below the ceiling in buildings not sprinklered.
	 Prohibited in path of egress.
	Secured from tipping over into the exit pathway.
Fire Alarm	Annual Fire Alarm maintenance and inspection required by qualified
(If installed)	personnel.
	Shall post annual inspection sticker and UL certificate at alarm panel. Add a superposition and inspection sticker and UL certificate at alarm panel.
F.	Make sure system is not in trouble or has supervisory alarm.
Fire	5-year sprinkler and standpipe maintenance and inspection required by a gualified page and leave and leave are also as a gualified page and leave are a gualified page and leave are also as a gualified page and leave are a gua
Sprinklers/Standpipe (if installed)	by a qualified personnel.
(II IIIstalleu)	 Current inspection tag shall be visible. 18" clearance around and below sprinkler heads, inlet/outlets, and
	shut offs.
Electrical Systems	Extension cords shall not be used as a substitute for permanent
Licetifedi Systems	wiring.
	 No "daisy" chaining of cords. (plugging two or more extension cords
	together to extend the reach of power is prohibited)
	3-feet clearance around electrical panels.
Water Heater	3-feet clearance around gas water heaters
Misc.	Existing ground floor pipe casing holes shall not be covered (if
	applicable).
	 Post current Annual Tax License Certificate and Operational Permits in
	a visible place for inspection.
	 Open flame candles must be previously approved by SFFD. Present
	approved candle form upon request during inspection.

Parking Post operator name and phone number for unattended parking lots. Lots/Garages Ensure vehicle barrier(s) to protect public way and adjacent buildings are maintained. Ensure entire parking lot is illuminated to minimum (1) footcandle at the pavement. Maintain minimum 30-inch aisle for access to entire area of parking lot or garage. Parking garage ventilation systems maintained. Maintain vehicle exit and entrance width (minimum 15 feet). A rated 2A-10BC fire extinguisher with a current California state service tag shall be visible and accessible within 50 feet of all locations. Fire doors shall remain closed unless held open by a device connected to the fire alarm that releases the door upon activation. Additional Below is a partial list of activities that require an annual Operational permit Information from the Fire Department. Permits can be applied for at the Permit Center located at 49 South Van Ness Ave, 2nd Floor. Permit application(s) must be submitted and paid for before your inspection. Call the SFFD Permit Section at (628) 652-3260 if you have questions regarding permits for your business. **Aerosol Products** Compressed gases Carbon dioxide for beverage dispensing Cryogenics (Liquid Nitrogen) Cutting and welding Flammable and Combustible Liquids Storage of gasoline High Piled storage Use of LP-gas (propane) for welding and roofing operations, for hot works, roofing, jewelers, metal shops using saws that cut and create sparks, forklifts, etc. Use of propane for cooking i.e., propane/butane torches and gas BBOs. Mobile Food Facilities – food trucks Open flames for candles, wood/charcoal BBQs, and sterno. Battery storage and use

Note: This is a general checklist. Your business might require additional items based on occupancy, type of building, or business.

Permit Center
San Francisco Fire Department
Operational Permits
49 So. Van Ness Ave. Rm. 560
San Francisco, CA 94103
(628)652-3260