



Maple Ridge Fire Department Fire Prevention

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Restaurants and Pubs Business License Fire Safety Measures

The following items are required to ensure fire safety and will be reviewed during the fire inspection:

Annual inspection is required.

Address

Must be visible from the street or access road. Letters must be a minimum of 4 inches (100mm) in height.

Exit lights

Required above entrance door and every exit door. Illuminated at all times

Fire Extinguishers

5lb ABC Commercial type

One located at each entrance and each of the exits.

Must be mounted on the wall using approved bracket.

Must be visible and accessible.

Must have a current certification tag in place, valid within current 12 month period.

Fire-extinguishing systems must be installed to protect commercial cooking equipment that produces grease-laden vapors.



One Class K extinguisher must be provided within 30 feet of kitchen cooking equipment.

Fire-extinguishers must be serviced at least every 6 months and after activation.

Maintain stove and vent hoods free of grease on a daily, weekly, and monthly cleaning schedule.

Exit doors: No overriding locks such as slide deadbolts or padlocks etc. Opens with minimum force (20lbs)

Emergency lights: Required over each exit door. Must have a current certification tag in place, valid within current 12 month period.

Fire Alarms

If your building is equipped with a fire alarm pull station, ensure it is visible and accessible at all times.



Smoke Alarms

If your building is only equipped with smoke alarms, these must be tested monthly as well. Records of all tests must be maintained including the date the batteries were changed in these types of devices.

**Fire Department
must be contacted
to conduct and approve
Fire Inspection
prior to occupancy.**

Restaurants and Commercial Cooking

Commercial cooking operations are required to be protected by a rated hood and duct system along with a built in fire suppression system.

Maintenance includes daily cleaning of spilled grease and contaminants and visual checks of the extinguishing system to ensure it is operational.

In addition:

✓ Kitchen hoods, ducts and exhaust systems must be steam-cleaned a minimum of once per year and up to 4 times per year depending on use.

✓ Kitchen suppression systems must be serviced every 6 months. Portable fire extinguishers are serviced every 12 months.

✓ A sign detailing what to do in event of a fire must be posted adjacent to the remote pull station for the kitchen suppression system.

✓ All commercial kitchens that produce grease laden vapors must have a UL 300 approved extinguishing system alone with a portable "K" class fire extinguisher.

Sprinkler Systems

If your building is equipped with a sprinkler system it must be inspected and tested as well. The system valves and gauges must be inspected at least weekly to ensure that the system is in good operating condition. A supply of spare sprinkler heads with an appropriate wrench must also be maintained on site. This includes an inspection of the fire department connection on the exterior of the building to ensure that it has not been tampered with. At least once annually the complete sprinkler system must be tested and certified by a company qualified to do such work.

Safety Checklist

- Are sprinkler heads free of obstruction?
- Are fire doors properly working & free from obstruction?
- Are exit doors unlocked & free of obstruction?
- Are all electrical plates and outlets free from exposed wiring?
- Are extension cords used for temporary purpose only?
- Are electrical panels kept clear at least 36 inches from storage?
- Are compressed gas cylinders secured to prevent tipping?
- Are hallways and storage spaces free of accumulated rubbish?
- Is storage kept 24 inches from ceilings?
- Are fire lanes clearly posted & marked?
- Are combustibles kept a safe distance from any heat source? (min. 36 inches)
- Are flammable liquids properly used and stored?
- Are employees trained in fire safety and able to use a fire extinguisher?
- Are employees aware of the location of fire extinguishers and exit doors?
- Are safety issues enforced at all times? (Do you have a written policy)
- Do you have a Fire Safety Plan?
- Are employees trained in this plan?
- Are hazardous materials properly labeled?
- Are hazardous materials properly stored & disposed of?