



Special Events and Temporary Structures Fire Inspection Checklist

- Means of Egress:
 - All exits clearly identified and paths clear.
 - All exits and exit signs illuminated.
 - All exit doors unlocked and unobstructed.
 - Emergency lighting installed and operational.
 - Floors and walking surfaces maintained clean and dry.
 - Stairways free of obstructions and combustibles.
- Electrical Safety:
 - Electrical extension cords safely arranged.
 - Proper clearance for all electrical components and circuit breakers.
- Fire Extinguishers:
 - Fire extinguishers accessible, sealed, with current inspection tags.
- Fire Alarm System:
 - Fire alarm system all clear status, no trouble condition indicated.
 - Fire pump power “on” indication with all sprinkler valves open.
- Fire Department Access:
 - Fire lanes and fire access routes clear and unobstructed.
 - Building fire department connections clear and unobstructed.
- Food Service Areas:
 - Vending areas for excessive combustible loading and/or storage.
 - Commercial cooking appliances with UL Standard 300 fire systems.
 - Commercial cooking hoods/ductwork clean with baffles installed.
 - Compressed gas cylinders properly secured.
 - Licensed by UM OSEH Food Safety Sanitarians.
- Membrane Structures:
 - Membrane structures correctly positioned with fire breaks.
 - Membrane structures attached label of material size and fabric type.
 - Tent Heaters Correctly Positioned
 - Exit signs posted and illuminated.
 - Lighting provided from separate circuit or source of power.
 - Ground fault circuit protection provided.
- Portable Generators:
 - Portable generators compliant with UM safety guidelines.
 - Isolated from contact with the public by approved means.
 - Fire extinguisher provided.
- Other:
 - Flammable and combustible liquids properly stored.
 - As required by other applicable standard.