



## **Chambers County Fire Marshal's Office** **Most Common Fire & Life Safety Hazards**



The following are the most common fire & life safety hazards found during inspections. Please be sure to walk through your facility and correct any conditions found below. Chambers County utilizes the International Fire Code 2015.

1. Address must be visible from the street (505.1);
2. Assembly areas/rooms holding 50 or more occupants must have a sign above the main entrance/exit to the room stating the maximum allowed occupancy (1004.3);
3. Assembly areas/rooms holding 50 or more occupants must have at least TWO exits (1006)(LSC 7.4.1.1);
4. Exit signs required if more than one exit is required. Signs must be lit internally or externally at all times building is occupied. This means if there is not an emergency light, the sign will have to have a battery backup (1013)(1031.4);
5. Emergency lighting that comes on when power is lost is required in all new buildings, and several existing buildings including **Restaurants, Bars, Assembly Occupancies, Hotels, Schools, and Hospitals** (1008.3)(1104.5);
6. Doors must be able to be unlocked from the inside without the use of a key or special effort. An exception is made for the main entrance/exit if proper signage is present (1031.2)(1010.1.9)(1010.1.9.3)( LSC 7.2.1.5.3);
7. Emergency fire evacuation plans required in many facilities, including **Restaurants, Bars, Assembly Occupancies, Hotels, Schools, and Hospitals**. Some facilities are also required to conduct fire drills (404)(405);
8. Electrical panels must have breakers labeled, be clear of obstructions, and not have any open cover plates (605.3)(605.3.1)(605.6);
9. Extension cords may only be used for temporary purposes, and cannot be a substitute for permanent wiring (605.5);
10. If deep frying or using solid fuels (wood, etc), Class K fire extinguisher required in Kitchen, minimum 1.5 gallon rating, mounted on wall in or within 30' of kitchen. (904.12.5);
11. All buildings require a minimum 2A-10BC rated fire extinguisher(s) mounted so travel distance to an extinguisher is no more than 75' from any point in the building. All fire extinguishers require yearly tag/inspection from a qualified company (906.1)(901.6); and
12. Vent Hoods AND vent hood suppression system required for all commercial cooking applications that produce grease vapors. This includes frying and grilling. These systems require an inspection/tag every 6 months (609.2)(904.2.2)(609.3.3.1).

**For specific information regarding full requirements for your building or facility, or to schedule a fire & life safety inspection, please contact the Chambers County Fire Marshal's Office at 409-267-2445 or by email at [firemarshal@chamberstx.gov](mailto:firemarshal@chamberstx.gov).**



Address must be visible from the street (505.1);



Assembly areas/rooms holding 50 or more occupants must have a sign above the main entrance/exit to the room stating the maximum allowed occupancy (1004.3);



Exit signs required where two or more exits are required. Signs must be lit internally or externally at all times building is occupied. This means if there is not an emergency light, the sign will have to have a battery backup (1013)(1031.4);

Emergency light that comes on when power is lost is required if restaurant or bar holds 50 or more people (See “Notes/Additional Information” below for more requirements)(1008.3)(1104.5);

Exit sign/Emergency light combos accomplish two purposes:

1. Mark the exit; and
2. Provide emergency light in case of power failure.



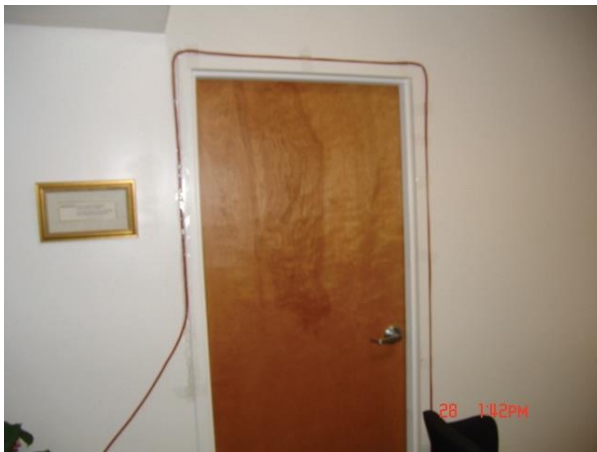
Exits must be able to be unlocked without special effort. Sliding surface bolts are typically difficult to manipulate in an emergency (1010.1.9.3)(1031.2).



One main entrance/exit may have a double keyed lock if sign is present stating "This door to remain unlocked when the building is occupied."



Electrical panels must have breakers labeled, be clear of obstructions, and not have any open cover plates (605.3)(605.3.1)(605.6); Electrical panels may not be obstructed.



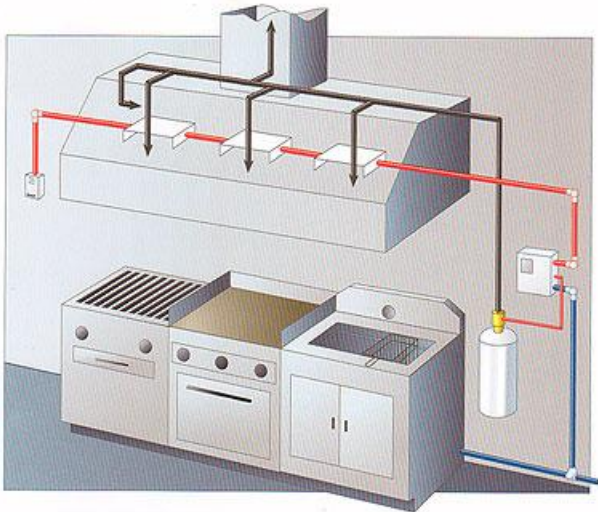
Extension cords may not be used for permanent wiring, and may only be used for temporary purposes. They may not be run through walls, inside ceilings, or in situations where environmental impact may occur (605.5).



If deep frying, a Class K fire extinguisher is required, minimum 1.5 gallon rating, mounted on wall in kitchen or within 30' of kitchen (904.12.5). Minimum 2.5 gallon rating for solid fuel appliances.



All buildings require a minimum 2A-10BC rated fire extinguisher(s) mounted so travel distance to an extinguisher is no more than 75' from any point in the building (906.1).



Vent Hoods AND vent hood suppression system required for all commercial cooking applications that produce grease vapors. This includes frying and grilling (609.2)(904.2.2)(609.3.3.1);

## Notes/Additional Information:

### Emergency Lighting

New buildings require emergency lighting if two or more exits are required. If a building is existing, emergency lighting is required where two or more exits are required in:

**Restaurants, Bars, and other Assembly occupancies** which hold 50 or more people (if a church, 300 or more people); **Schools** in stairways, hallways, and windowless areas which students occupy; **Day Cares; Stores** more than 3,000 square feet or multiple story; **Factories** holding more than 100 people, unless lit by daylight and only used during the daytime; **Hospitals; Jails; Hotels, Motels, Dorms, Apartments, and Residential Care/Assisted Living Facilities** that do not have doors from the sleeping units leading directly to the outside at ground level (1008.3)(1104.5);

### Fire Safety & Evacuation Plans

1. Emergency fire evacuation plans required in many facilities, such as **Restaurants, Bars, and Assembly Occupancies** (unless a church seating less than 2,000); **Businesses** if holding more than 500 persons, or multi-story with more than 100 persons on another level; **Stores** if holding 500 or more people, or multi-story with more than 100 persons on another level OR having an atrium; **Schools and Day Cares; Factories** if holding 500 or more people, or multi-story with more than 100 persons on another level; **Hospitals; Jails; Hotels; Motels; Dorms; and Residential Assisted Living Facilities.**
2. Seating diagrams required **for Restaurants, Bars, and Assembly Occupancies seating 50 or more persons.**

### Fire Drills

Fire drills are required to be conducted in **Restaurants, Bars, and Assembly Occupancies** quarterly with staff; **Businesses** annually if holding 500 or more people; **Schools and Day Cares** monthly; **Factories** annually; **Hospitals, Nursing Homes, Residential Care/Assisted Living Facilities and Jails** quarterly with each shift; **Hotels and Motels** quarterly each shift; and **Apartments and Dorms** quarterly (404)(405);

## Fire Evacuation Drills & Safety Checks

	Fire Drills		Smoke Alarm Checks		Fire Extinguisher Checks	
Month	Date	Initials	Date	Initials	Date	Initials
January*						
February						
March						
April*						
May						
June						
July*						
August						
September						
October*						
November						
December						

\*Indicates Quarterly

Per Chambers County Fire Code and International Fire Code 2015;

### Monthly

- Schools, Daycares and educational facilities are required to perform monthly drills with staff and students;

### Quarterly

- Restaurants, Bars, auditoriums, theatres, churches, other places of assembly – quarterly with staff only;
- Hospitals, healthcare institutions, nursing homes and jails required quarterly each shift with staff only;
- Hotels and motels quarterly each shift with staff only;
- Apartments, dorms and assisted living facilities quarterly with all occupants;

### Yearly

- Business offices are required to perform drills yearly if there are over 500 people in the building, or 100 on another level;
- Factories are required to perform drills yearly with all occupants.

# Fire Safety & Evacuation Plan for: \_\_\_\_\_

1. The preferred and any alternative means of reporting fires and other emergencies to the fire department or designated emergency response organization.

- a. Dial 911
- b. Dial 409-267-2500 (non-emergency)

2. The preferred and any alternative means of notifying occupants of a fire or emergency, including areas with a private mode alarm system.

- a. \_\_\_\_\_
- b. \_\_\_\_\_

3. A description of the emergency voice/alarm communicate system alert tone and pre-programmed messages, where provided.

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4. Does the entire building need to be evacuated, or, where *approved*, by selected floors or areas only (partial evacuation may only apply to certain facilities like hospitals, etc.).

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5. Procedures for evacuating occupants, including those who need assistance evacuating.

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6. Procedures for occupants under a defend-in-place response.

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7. Procedures for the use of evacuation elevators complying with Section 3008 of the IBC, if provided.

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8. Where is the assembly point for evacuating in case of fire?

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9. How will you account for employees and occupants after evacuation has been completed?

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10. Identification and assignment of personnel responsible for rescue or emergency medical aid.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_

11. List particular Fire Hazards associated with this building/premises, including any hazardous materials.

\_\_\_\_\_  
\_\_\_\_\_

12. List any special equipment or processes that must be shut down in case of a fire, and the personnel responsible for doing so.

\_\_\_\_\_  
\_\_\_\_\_

13. Identification and assignment of personnel responsible for maintenance of systems and equipment installed to prevent or control fires.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_

14. Identification and assignment of personnel responsible for maintenance, housekeeping and controlling fuel hazard sources (removing trash or any items that may cause a fire or burn).

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_

15. Identification and assignment of personnel who can be contacted for further information or explanation of duties under the plan.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
Name: \_\_\_\_\_ Phone: \_\_\_\_\_

**[INSERT THE FOLLOWING DOCUMENTS/DRAWINGS]**

16. **Site plan/sketch indicating the following:**

- The evacuation assembly point.
- The locations of fire hydrants.
- The normal routes of fire department vehicle access.

17. **Evacuation Diagram of each floor for the Building, which includes:**

- Exits.
- Primary evacuation routes.
- Secondary evacuation routes.
- Accessible egress routes (for handicapped).
- Areas of refuge (if applicable).
- Exterior areas for assisted rescue (if applicable).
- Refuge areas associated with *smoke barriers* and *horizontal exits*.
- Manual fire alarm boxes.
- Portable fire extinguishers.
- Occupant-use hose stations (if applicable).
- Fire alarm annunciators and controls.