



FIRE AND LIFE SAFETY CHECKLIST FOR REOPENING A BUSINESS OR RESTAURANT

We are excited that reopening is coming! Below is a fire and life safety check tip sheet to help guide you in making sure your business or restaurant is ready to reopen and is safe for you and your customers.

- > **Make sure your fire alarm system is functioning, up to date on inspections and has no trouble, supervisory or alarm signals.**
- > **Be sure your commercial cooking equipment is clean, the suppression system is up to date on inspections and the pull stations are accessible and not physically damaged.**
- > **Check all fire extinguishers. Make sure they are not physically damaged, in the proper places and not blocked.**
- > **Verify that all doors are operable, not damaged, and are not blocked for use.**
- > **Make sure emergency and exit lights are working properly, that they are visible and properly illuminated.**
- > **Do not use extension cords as a permanent power source.**
- > **Review your emergency and exit plans with all staff. Be sure all exit paths are unobstructed.**
- > **Do not prop open any fire rated doors.**
- > **Verify that the fire department access is unobstructed.**
- > **Hand sanitizers and alcohol-based hand rubs need to be stored and managed safely.**
- > **Be sure your address is visible from the street.**

If you need further information or have questions please give the Fire Prevention office a call at 270-444-8522.