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.