KNOW THE NEW FIRE CODE

A Small Business owner’s guide to the Fire Code
Objective

- To assist the Small Business Owner
  - Navigate the existing and New Fire Code
  - Discuss Best Practices and Tips for Compliance
Topics

- Most Common Permit Types
  - Public Assembly
  - Extinguishers
  - Commercial Cooking Equipment
- Compliance
- Contact Information
Common Permit Types

- Public Assembly and Open Flame
- AC/Refrigeration (5 hp or greater or mounted on roof or ceiling)
- Commercial cooking system
- Flammable Liquids (gasoline, in excess of 2 1/2 gallons)
- Combustible Liquids (diesel, heating oil - in excess of 10 gallons)
- Paint (oil based), varnish, lacquer (in excess of 20 gallons)
- LPG (storage/use of 400 standard cubic feet (47 lbs) of propane)
Fire Protection Systems

- All buildings and structures must be protected with fire protection equipment and systems such as portable fire extinguishers, fire hose and other means of preventing and extinguishing fires.
Portable Fire Extinguishers Sales and Servicing
Persons engaged in the business of selling and servicing portable fire extinguishers must have a company certificate issued by the FDNY.
Authorized Companies

To verify licensed/authorized Master Fire Suppression Piping Contractors visit
Business owners may have their own employees certified by the FDNY to service portable fire extinguishers that are maintained on their premises for their own use.
Certification Process

Study Materials and Testing
Do I Need a Portable Extinguisher?

The right extinguisher, in the right place, in the right quantity, maintained properly
Where Required:

- Assembly (restaurant, cabaret, etc)
- Business (office, professional, service-type transaction)
- Educational
- Factory
- High Hazard
  - Mercantile (display and sale of merchandise)
  - Residential (hotels, apartments, dormitories, adult homes)
- Laboratories, computer rooms, generator rooms, etc.
Extinguishers shall be conspicuously located and readily accessible, along normal paths of travel.
Quantity

- Offices, place of worship, hotel/motel - 1 extinguisher for 11,250 sq.ft floor area
- Places of public assembly - 1 extinguisher for 3,000 sq.ft floor area
- Retail stores/shops - 1 extinguisher for 3,000 sq.ft floor area
- Fire extinguishers shall be located so that maximum travel distance shall not exceed 75 ft
Mounting

- The top of the fire extinguisher is not more than five (5) feet above the floor.
Distance

- Within 30 ft. of commercial cooking equipment
- Areas where flammable or combustible liquids are stored or used
Types of Extinguishers

Selection and Quantity
Ordinary Combustibles: trash, wood, paper

- Class A Water Type
Flammable Liquids

- CLASS B
- Dry Chemical (ABC)
Electrical Equipment

- Labs, Printing and Duplicating Areas
- Class C
Combustible Metals

- Class D
Commercial Cooking

- Oils and Fat
- CLASS K
- Wet Chemical
MAINTENANCE OF PORTABLE FIRE EXTINGUISHERS

Periodic Inspections
Monthly Inspection

Portable fire extinguishers must be inspected once a month to ensure that the extinguisher is in good working order.
Tag

A tag or label must be attached to the extinguisher to indicate the dates of the inspection.
Annual Servicing and Recharging

Once a year the extinguisher must be serviced by a person or company holding a FDNY portable fire extinguisher servicing company certificate.
Records

Keep records of the annual servicing and recharging
Commercial Cooking
Exhaust Systems
Maintenance Requirements
Keep It Clean!

- The entire exhaust system must be cleaned every 3 months
Check Routinely

- Filters must be cleaned or replaced when necessary but at least once per month
Keep Records

- Records of the cleaning shall be kept indicating the name of person, certificate of fitness number, and dates of the cleaning.
Monitoring

- The cooking fire extinguishing system must be inspected, tested and serviced at least once every 6 months by a licensed master fire suppression piping contractor properly trained for the specific fire extinguishing system.
Only companies
Range System Inspection and Cleaning

- Only companies that are authorized by the manufacturer of your commercial cooking exhaust system, licensed by the NYC DOB, and hold a valid/current certificate of fitness will be acceptable for the purposes of meeting FDNY Code standards & obtaining a permit.
Owners have the option to inspect and clean the cooking exhaust systems themselves or by employees who have been certified by the FDNY.
Places of Public Assembly

If accommodating more than 75 persons (750 sq feet), a DOB Public Assembly permit is required.

Definition: An enclosed room or space in which 75 or more persons gather for religious, recreational, educational, political or social purposes or for the consumption of food or drink or for similar group activity, but excluding such spaces in dwelling units, or an outdoor space containing 200 or more.
Floorplans

- DOB Approved Floorplans and Permit
- Current Arrangement in Conformance
- Post the Certificate of Occupancy, Occupancy Sign, Permit
Approved plan, permit and Certificate of Occupancy must be kept on the premises and made available for inspection at all times.
Monitoring

- FDNY Conducts Annual Life Safety and Compliance Review
- Share Inspection Results with Department of Buildings and Consumer Affairs
- All violations must be remedied before a permit can be issued.
IMPORTANT TELEPHONE NUMBERS

- Certificate of Fitness
  - 718-999-1988

- Fire violations & complaints
  - 718-999-2541/1586/1587

- Permits (hazardous storage/operations)
  - 718-999-2457

- Permits (open flame/public assembly)
  - 718-999-2403/04/05