

HM101 – Inspections in Depth

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Objectives of Inspection

- Health

Sanitary Kitchen-Properly Stored Food

Clean House

Safety

Properly Serviced Alarm System

Properly Serviced Fire Suppression System

Objectives of Inspection, Pg. 2

Means of Egress

Clear Paths

Safe Escapes

Fire Doors

Paths Lit and Marked

Both

Properly maintained utilities

Component Documentation

- Various Safety Components Require Professional Inspection on Regular Basis
- Responsibility of Organization to Keep Current
- Copies Required for Inspection
- Reports filed with FCI
- Copies on Organization's Locker

Professional Inspections

- Alarm System-Quarterly
- Ansul(Stove Extinguisher)-Semi-Annually
- Exhaust Hood-Semi-Annually
- Fire Pump-Semi-Annually

Professional Inspections, Pg. 2

- Fire Extinguishers-Annually
- Sprinkler System-Annually
- Elevator-Annually
- Fire Escapes-Every Five Years

Health

- Kitchen

Freezer and Refrigerators at Proper Temp

Food Properly Stored

Area Kept Clean

Dishwater Hot Enough

Grease Trap Maintained

Health, Pg. 2

- House Free of Trash
- Bathrooms Clean and Free of Mold
- Rodent Free

Safety

- Alarm System Inspected-Detectors Tested
- Safety Lighting and Signage Tested
- Fire Suppression Inspected-

Heads Clear and Clean

Extinguishers Mounted and Serviced

Proper Signage-Boiler Room, Alarm Panel,
Sprinkler Valve

Safety, Pg. 2

- Means of Egress(Two For All Bedrooms)

Clear Path of Escape-No Furniture,Trash,
CLOTHING Blocking Path

Doors and Windows Operating Properly

Fire Escapes Inspected and Kept Clear

NO GAS OR CHARCOAL GRILLS INSIDE BUILDINGS!

Both

- Properly Operating Utilities

Healthy Temp in Building

Wiring Properly Maintained

ZIP CORDS MINIMUMIZED!

Boilers Checked

Day Of Inspection

- **BE THERE!** Do Not Keep the Inspector Waiting!
This could result in failing your inspection.
- **Be Polite!**
- **Be Organized!**