

RESTAURANTS & COMMERCIAL KITCHENS

A restaurant or commercial food-related business may require additional protections.

TYPE 1 HOOD/VENT: A Type 1 hood is required for cooking operations that produce grease laden vapors. A Type 1 hood is designed to exhaust cooking vapors and provides an extinguishing system to prevent a cooking fire from spreading to other parts of the business and/or building.

OCCUPANCY RATING: Typically an "A Occupancy" (assembly) is required for restaurants/cooking establishments wishing to serve 50 or more occupants. You can verify the occupancy rating of your establishment by calling the City of Zillah Planning & Building Department. Our fire official will assist you in determining the occupant load of your business.

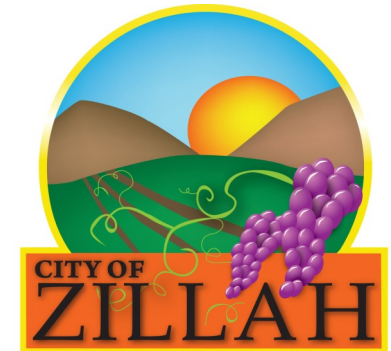


PLANNING &
BUILDING OR
FIRE
DEPARTMENT

City of Zillah

503 First Avenue
PO Box 475
Zillah, Washington 98953

**BUILDING & FIRE
SAFETY IN MY
BUSINESS
WHAT CAN I DO?**



**FOR QUESTIONS, RE-
GARDING FIRE SAFETY,
CONTACT PLANNING &
BUILDING 509.829.5151
or
FIRE CHIEF STONEMETZ
509.945.5904**

FIRE PREVENTION TIPS FOR SMALL BUSINESSES

OCCUPANCY RATINGS: A building's occupancy or use determines how it can be used (i.e. office, restaurant, bowling alley, etc.) The occupancy also determines the number of occupants a building may have, the type of construction required, exiting, and types of fire protection equipment.

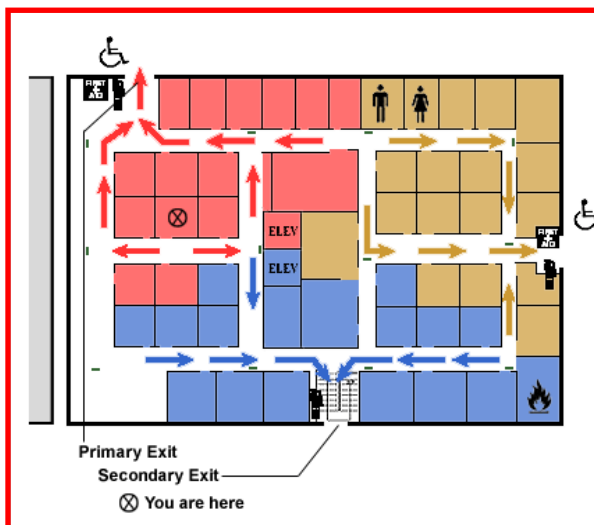
FIRE EXTINGUISHERS: Typically, one fire extinguisher is required for 3,000 square feet or 75 feet of foot travel. Extinguishers should be rated 2A-10BC or higher. Requirements vary depending on the occupancy classification. Restaurant cooking requires a special "K" rated fire extinguisher.

EXIT SIGNS: Signs and emergency back-up lighting are required for all exits except the primary entrance so occupants can safely exit the building in an emergency. Occupancy group and use determine the number of exits required.

ROUTINE FIRE INSPECTIONS FOR BUSINESSES

Your designated fire official will inspect your business annually to identify any fire code violations and help educate business and property owners about fire safety. These routine inspections have proven to reduce fires and associated loss, including injury and death. Additionally, these inspections help reduce insurance ratings for your community.

EXAMPLE: EVACUATION PLAN



ITEMS COMMONLY EXAMINED DURING A ROUTINE FIRE INSPECTION

- Proper addressing of the building
- Maintain clear exits and pathways
- All required exits except the main entrance shall have an "exit" sign.
- Doors with self-closing devices are functioning properly.
- Maintenance of fire lanes
- Cover plates are on all electrical boxes and switches
- Extension cords are not being used as a permanent source of power.
- 30" clearance in front of, and clear access to, all electrical panels,
- Fire extinguishers are mounted, unobstructed and are serviced annually.
- All fire protection equipment is operable, inspected, and maintained.

(Note: this is not an all inclusive list)