

# BUILDING CODE INSPECTION CHECKLIST

In order to obtain a Town of Davie Business Tax Receipt, the Building and Fire Departments may perform an inspection to determine that your proposed place of business meets the necessary Building and Life Safety Codes. This checklist is intended to highlight issues that are often noted in inspections of new business locations. *It is particularly important to understand that any un-permitted work that may have occurred on the premises must be corrected prior to final approval of a Business Tax Receipt. This includes any unpermitted work that may have been performed by prior tenants or owners.* Be aware that, at any time prior to the Town's inspection, you may hire your own architect or contractor to perform an inspection to help uncover any unpermitted work and/or to obtain any after-the-fact permits that may be necessary.

## A. OUTSIDE OF BUILDING

1. No obstructions to exit doors and paths.
2. Yard area must be clear of debris and other obstructions.
3. Rubbish or trash must be stored properly.
4. Must have regularly scheduled garbage pick-up service.
5. Outside storage of flammable materials must be protected by post, walls, fences, etc. and must be labeled as to contents and must be labeled with name of the LP gas company.
6. Fire Control Systems must be operational and free from obstructions.
7. Meter rooms must be posted with a sign: "Meter Room—No Storage Permitted".

## B. PATH OF EGRESS

1. Aisles must be clear of obstructions.
2. Automatic closing doors must be in operating order and must be kept in their "closed" position.
3. Doors must swing in direction of exit travel.
4. Exit doors must be equipped with nothing more restrictive than "quick release" hardware when building is occupied.
5. Fire escapes and stairways must be clear of obstructions.
6. In stairwells with self-closing doors. The doors must be in the "closed" position.
7. Each required exit must be visibly identified with lettering not less than 6 inches high.
8. All exits signs must be illuminated by reliable light source (battery operated emergency lighting).
9. Exit discharges and vestibules must be kept clear.

## C. ELECTRICAL (954-797-1160)

1. **Owner must provide ladder to access ceiling.**
2. No defective electrical equipment or wiring shall be in use.
3. Wiring must be adequate for use and not overloaded.
4. In most cases, appliance cords must not exceed six feet.
5. Splices and ties in wiring must be in approved junction boxes.
6. Breaker and fuse boxes must be kept closed and easily accessible.
7. Extension cords shall NOT be used as a permanent wiring method.

## D. STRUCTURAL (954-797-1125)

1. There shall be no holes or gaps in the walls between tenants. Proper fire stopping required.
2. Ceiling tiles must be in place.
3. Highly combustible material shall not be used for interior finish.
4. Building must be in good state of repair.
5. Heat producing and ventilation equipment and the area around them must be kept clean.
6. Fire sprinkler systems must be operational.

#### E. INTERIOR CLEANLINESS

1. Storage of more than 20 gallons of open flammable materials is prohibited unless stored in an approved metal cabinet.
2. "No smoking" signs must be installed in areas where flammable material is stored or used.
3. Bottled gas cylinders must be chained in the upright position.

#### F. FIRE EXTINGUISHERS

1. There shall be at least one extinguisher.
2. The minimum extinguisher size is 2A-10BC.
3. Extinguishers must have a service tag by a fire equipment company.
- 3 There should be extinguisher for every 2400 square feet or one not less than every 75 feet apart.
4. Extinguishers must be mounted less than 5 feet from the floor, be in clear view and accessible.
5. Extinguishers must be inspected annually by an approved fire equipment company and must have a certification tag. They must always be in operating condition.

#### G. COMMERCIAL COOKING EQUIPMENT

1. Gas appliances shall have an AGA seal.
2. An in-line gas shut-off is required and shall be accessible.
3. A Type 1 hood must be installed over all cooking surfaces and must be equipped with a fire suppression system.
4. A hood must be vented to the outside and protected from combustible construction. Filters must be clean.

#### H. PLUMBING (954-797-1141)

1. Bathroom ADA compliant.
2. Water Closet 18" off the wall with 36" opening.
3. Open front seat 17" to 19" off floor.
4. Flush handle on the wide side of the water closet.
5. Grab bars installed at 33" to 36" max off floor.
6. Lavatories no higher than 34" to rim off floor.
7. Faucets shall be lever-operated, push type and electronically controlled mechanisms.
8. Clear floor space 30" by 48" in front of lavatory and under lavatory for wheelchair access (no cabinet)
9. Trap and pipes shall be insulated or configured to protect against contact.
10. Floor drain trap primer working.
11. Back flow device current test or installed (Check with landlord)
12. Vacuum breaker installed on all hose bibs.
13. Air lines run in metal pipe, PVC not permitted for air lines.
14. Drinking fountain if required.
15. Mop sink if required with hot water.
16. Urinals if installed 17" to rim maximum, minimum of 36" opening.

Please contact the departments below for additional assistance:

Business Tax Receipt	954-797-1212
Zoning	954-797-1103
Building	954-797-1111
Fire Prevention	954-797-1229
Utilities	954-797-1065