



COMMERCIAL INSPECTION CHECKLIST

The following list is a guideline for business owners to follow prior to inspection. The following includes but is not limited to:

1. Smoke detectors, one each floor minimum.
2. Exposed incandescent light bulbs in closets within 12" of shelves.
3. Required fire separation between units and uses.
4. Blocked egress doors (working condition, no obstructions and kept closed).
5. Panic hardware (where required).
6. Egress windows functioning and in good repair.
7. No exposed wires and outlet/switch covers installed.
8. Electrical panel and service sealed and closed.
9. GFIC outlets within 6' of water and exterior.
10. No leaks in plumbing fixtures .
11. Legal sewer hook-ups (sump pump not connected to sanitary sewer).
12. Heater and flue maintenance (no storage of combustibles).
13. Required interior, exterior railings and barriers.
14. Stairway illumination.
15. Exit signage.
16. Emergency lighting.
17. Fire extinguishers properly installed and current inspection tag.
18. Property Maintenance (trash, paint, gutters and downspouts, structure in good repair).
19. Emergency services access.
20. Business License posted on interior common area.
21. Sidewalks in good repair.
22. Commercial kitchen hoods, ducts, fans free from grease and fire suppression system with current inspection.