



Monterey Park Fire Department

Guideline for Restaurant Occupancies Fire Clearance Requirements

PURPOSE

It is the intent of this guideline to provide minimum requirements for commercial eating and drinking establishments.

SCOPE

This guideline shall apply to all licensed commercial restaurants within the jurisdiction of the Monterey Park Fire Department. It is intended to provide a safe environment for patrons, business owners and employees of all eating and drinking establishments serving less than 50 people.

The State Fire Marshal classifies all commercial eating and drinking establishments serving less than 50 people as a Business occupancy. All commercial and drinking establishments serving 50 people or more are classified as Assembly occupancies.

REQUIREMENTS

The Monterey Park Fire Department requires a fire clearance inspection to be scheduled and completed. To schedule an appointment, contact the Fire Department Fire Prevention Division at 626-307-1308.

GENERAL

- Approved numbers or addresses shall be placed on all buildings or suites as to be plainly visible.
- All occupancies with exterior entrances shall provide a Knox Box to provide immediate access to the Fire Department in case of an emergency. Knox boxes guidelines and applications are available electronically through the Knox Box website: <https://www.knoxbox.com/>.
- A permit is required for Industrial Waste Disposal at the Fire Prevention Division.
- Proper grease recycle disposal is required. Maintain and provide documentation to the Fire Inspector showing grease removal and grease interceptor service with report of the condition of the industrial waste interceptor to be presented at time of inspection.

FIRE-PROTECTION SYSTEMS

- An approved fire extinguishing system shall be provided for the protection of commercial-type cooking equipment.
- If there is an existing fire alarm system, the automatic extinguishing system shall be interconnected.
- Instructions for manual operation of the fire-extinguishing system shall be posted at a conspicuous location in the kitchen.
- A minimum of one (1) Class K fire extinguisher shall be provided within 30 feet of the cooking appliances.
- Portable fire extinguishers with a minimum of 2A-10BC rating shall also be provided for each 3,000 sq. ft. of floor area. The maximum travel distance to any extinguisher shall not exceed 75 feet. All extinguishers shall be serviced annually by a licensed contractor.
- Hoods, duct, and other appurtenances shall be cleaned at interval necessary to prevent the accumulation of grease. **Extinguishing systems shall be serviced every 6 months.** Fusible links shall be replaced at least annually.
- All existing sprinkler system and/or fire alarm system components shall be maintained in an operable condition.

ELECTRICAL HAZARDS

- Extension cords shall **never** be used as substitutes for permanent wiring.
- Surge protectors can be used if plugged directly into an electrical outlet. Surge protectors shall never be “piggybacked” or plugged into one another.
- A clear and unobstructed means of access with a minimum width of 30 inches and height of 78 inches shall be maintained in front of all electrical panels.

EXITING REQUIREMENTS

- Exit signs shall be provided above all exits. (Exceptions: only one exit or exterior exit doors that are clearly identifiable).
- Exit signs shall be internally or externally illuminated.
- Emergency lighting shall be provided for an occupant load of 100 or more.
- Exit doors shall be operable from the inside without the use of a key or any special knowledge.
- Exit doors shall swing in the direction of travel for occupant loads of 50 or more.
- Exit corridors shall not be obstructed in any manner.

HOUSEKEEPING

- Storage shall be maintained 2 feet below the ceiling in non-sprinklered areas and 18 inches in sprinklered areas.
- Fire resistive construction, i.e. ceiling tiles, shall be maintained and repaired as needed.
- Use of over 5 gallons of flammable liquids shall require a permit.