City of Monterey
Fire Prevention Bureau

Are You Ready for Your Fire Inspection?

The Monterey Fire Department conducts Fire Safety Inspections to evaluate compliance with important fire and life safety regulations such as exiting, fire alarms, fire extinguishers, fire sprinklers, fire suppression systems, storage of combustibles, electrical hazards and much more.

Following is a list of the most frequently cited deficiencies.

1. **Street address** must be clearly marked and visible (in contrasting color) from the street fronting the property.

2. **Fire hydrants** located on your property must be visible and accessible at all times, with three feet of clearance on all sides and no parking within 10 feet.

3. **Exit doors** must open easily from the inside. Locking mechanisms on doors shall not require special knowledge or keys. The only exception is the main storefront door with a sign above that reads “This door must remain unlocked when building is occupied”.

4. **Aisles, walkways, stairways and paths** leading to exits must be clear of storage and obstructions.

5. **Emergency lights and exit signs** (that are lighted from within) must work properly and function in both normal and emergency power modes. Lighted exit signs must be lit at all times.

6. **Electrical outlets, junction boxes, and circuit breaker panels** must be covered, and outlets and junction boxes must have the appropriate cover plates.

7. **Electrical extension cords** cannot be used as a substitute for permanent wiring. Extension cords are only approved for “temporary use” (operating a vacuum cleaner, powering a tool while making a repair, etc.). Multi-outlet power strips with a built in circuit breaker may be used to protect computers and related equipment.

8. **Fire extinguishers** must be visible, and readily accessible, and serviced within the past 12 months. Check the yellow pages for Fire Extinguisher Service Companies.

9. **Fire sprinkler systems** shall be serviced and tested at least once a year by a licensed fire protection contractor.

10. **Fire suppression systems** for commercial cooking operation (Hood Systems) must be serviced and tested every six months by a licensed fire protection contractor.

11. **Commercial cooking operations** must have the hood and duct cleaned depending on the amount of grease latent vapors generated by the cooking operations. All cooking operations that use deep fat fryers must have a Type K fire extinguisher within 30 feet of the deep fat fryers.

Should you have any questions regarding Fire Safety Inspections please don’t hesitate to call the Fire Prevention Division at 831-646-3908. Business inspections are conducted during operating hours and are subject to walk in inspections to check for compliance.