## **BUILDING INSPECTION CHECKLIST**

This checklist is intended to aid building owners and prospective new business owners who are looking to buy or rent a building. The checklist will hopefully help the owner or renter in determining whether or not a building is cost effective to occupy based on the intended use. It is the responsibility of the owner to consult with his or her licensed professional for detailed Building and Municipal Code requirements.

GENERAL SAFETY REQUIREMENTS
1. Provide address numbers plainly visible and legible from the street and of contrasting color to their background.
2. Maintain dumpsters 5 feet away from combustible walls, openings, and combustible roof eave lines.
3. Flammable and combustible liquids not exceeding 10 gallons are allowed to be used for maintenance purposes and
operation of equipment. Approved containers for dry cleaning spotting operations = 1 pint plastic container.
4. Storage not permitted in boiler rooms, mechanical rooms, and electrical panel rooms.
5. Maintain a minimum of 18" from ceilings of sprinklered building or 24" from ceilings in non-sprinklered buildings. (e.g., along walls)
6. Combustibles are to be kept a minimum of 18" from heating appliances.
EXITING REQUIREMENTS
Obstructions to exits shall not be placed in required width, and exits shall not be obstructed in any manner.
2. All locking devices shall be of an approved type.
3. Exit doors shall be maintained in an operable condition at all times.
4. Exit paths shall be illuminated when the building or structure is occupied.
5. Exit signs shall be installed at required exits and where otherwise necessary to clearly indicate direction of egress.
6. When the exit way is not easily identified, additional exit signs may be required.
7.Exit signs shall be internally or externally illuminated at all times by two lamps or shall be of the self-luminous type.
8. Every room or space that is an assembly shall have the occupant load of room or space posted near the main exit
9. Two exits are required for occupancy types A,B,M and U when Occupant load exceeds 49. Contact building Department
for requirements for other occupancies. See Occupacy Classifications to determine your occupancy type.
10. No parking is allowed near exit way at exterior of building. Exit plan shall be posted near exits.
11. All exit doors with 50 or more occupants shall swing in the direction of travel and have panic hardware.
12. When more than one tenant occupies any one floor or building a passage through adjacent tenant space is not allowed unless
each tenant has there own approved exit and each tenant space does not require more than one exit.
FIRE PROTECTION EQUIPMENT
1. Fire sprinklers required for all new buildings over 5000 square feet; existing buildings over 5000 square feet
that changes its occupancy type to a more hazardous or higher density of occupants; or if Building Code requires it.
2. Minimum of one 4-A:40-B:C extinguisher shall be easily accessible so that travel distance does not exceed 30 feet.
3. Extinguishers shall be mounted in plain view between 3'-5' from the floor with identification sign directly above.
4. Extinguishers shall be serviced annually and shall have a current service tag attached.
5. Where an automatic or manual fire alarm system is in place, such system shall be maintained in operating condition.
(Inspected/serviced quarterly; re-certified every 5 years for fire sprinklers)
6. All fire sprinkler systems over 100 heads shall be continuously monitored by a UL listed central station monitoring company.
7. Provide fire sprinkler coverage to all areas of the building. Plans and/or permits may/will be required.
8. Fire hydrants and other fire protection equipment shall not be obstructed and shall be maintained in an operative condition.
9. Maintain required service record for automatic extinguishing system (min. 6 mth.), commercial hoods, ducts and filters.
10. An automatic fire suppression system shall be installed for the protection of commercial cooking equipment
ELECTRICAL REQUIREMENTS
Extension cords shall not be used as a substitute for permanent wiring.
2. Appliance cords shall be kept in good condition with no splices and secured and protected if over 5 feet.
3. A clear depth of 36" and height of 78" shall be maintained from the face of electrical switchboards and panel boards.
Floor clearance must be outlined on floor with paint or stencil.

4. Electrical main control panels and sub-panels shall be labeled as to the area served.

5. Doors into electrical control rooms shall be marked with a plainly visible/legible sign "ELECTRICAL ROOM".
6. Repair, replace, correct electrical hazards of wiring, outlets, cover plates, circuit breakers or other devices.

SPECIAL PERMITS ARE REQUIRED OR COMPLIANCE WITH POSTED PERMIT
1. To store, use or handle compressed gases.
2. To store, handle or use flammable or combustible liquids.
3. To store, transport, dispense, use or handle hazardous materials.
4. For hot-work operations including the use of welding, cutting or other hot-work equipment.
5. To operate a dry cleaning plant.
 6. To maintain high piled combustible storage.
7. To operate a dust producing operation.
8. Spraying or dipping operation using flammable or combustible liquids.
9. MSDS information must be available on site.
10. Location and type of refuse container and enclosure. Drain, water and interceptor maybe required.
PLUMBING REQUIREMENTS
1. Water closets are required in all occupancies. The minimum number of plumbing facilities shall be determined by CPC Tb. 4-1
2. Separate toilet facilities are required for occupancies greater than 10 and Business and Mercantile occupancies that have square
footage greater than 1500 square feet.
3. All new and remodeled bathrooms shall be handicap accessible.
 4. Grease interceptors are required in all commercial kitchens. Grease interceptors shall be correctly sized and properly installed
 per CPC chapter 1014. Grease interceptors are not allowed to be in the same room as food preparation areas.
5. Food establishments shall have hot and cold water with a drain to a grease interceptor at trash enclosure.
INTERIOR ENVIRONMENT
1. Buildings shall be provided with natural ventilation per CBC 1203.4 or mechanical ventilation in accordance with CMC.
2. Interior spaces intended for human occupancy shall be provided with active or passive space-heating capable of maintaining
a minimum indoor temperature of 68 degrees Farenheit at a point 3 feet above floor on the design heating day.
3. Every space intended for human occupancy shall be provided with natural light by means of exterior openings in accordance
 with CBC 1205.2 or shall be provided with artificial light in accordance with CBC 1205.3. Exterior glazed openings shall open
directly onto a public way or onto yard or court in accordance with CBC 1206.
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CONSTRUCTION AND PERMIT REQUIREMENTS
1. Building plans for remodeling or additions must be drawn by licensed professional and submitted to the Building Department
 for approval. A building permit will be issued for work requested.
2. All new or remodeled food establishments shall have their projects approved by the Kings County Heath Department prior
 to the City issuing building permits.
3. A demolition release must be approved by the San Joaquin Air Pollution Control District and a copy given to the Lemoore
 Building Department prior to issuing building permit and removal of 160 sq. ft of RACM, or 260 Lineal feet of asbestos pipe material.
4. All new construction shall be fully handicap accessible.
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