QUESTIONS
If you have questions or concerns about the safety of your business, please contact one of our certified fire inspectors at (503) 823-3700 for more information or to request a special inspection.

MORE INFORMATION
You can also get more information about routine fire inspections for businesses and fire prevention tips by visiting our website at www.portlandonline.com/fire. A complete copy of the 2007 Oregon Fire Code can be found at http://www2.iccsafe.org/states/oregon/07_Fire/Fire07_Frameset.htm.
SELECTING A LOCATION

STARTING A SMALL BUSINESS CAN BE BOTH AN EXCITING AND CHALLENGING ENDEAVOR. AT PORTLAND FIRE & RESCUE, WE KNOW THAT SMALL BUSINESSES ARE A VITAL PART OF PORTLAND’S ECONOMIC VITALITY. WE WANT TO HELP YOUR BUSINESS BE SAFE AND THRIVE.

THE BEST WAY TO FIGHT FIRES IS TO PREVENT THEM BEFORE THEY START. HERE ARE SOME THINGS TO CONSIDER BEFORE SELECTING A LOCATION FOR YOUR SMALL BUSINESS THAT CAN PROTECT YOUR INVESTMENT AND HELP ENSURE THE SAFETY OF YOUR CUSTOMERS, EMPLOYEES, AND NEIGHBORS.

Fire Prevention Tips for Small Businesses

ROUTINE INSPECTIONS FOR BUSINESSES

Fire Inspectors inspect commercial buildings every two years to identify any fire code violations and help educate business and property owners about fire safety. These routine inspections have proven to reduce fires and associated loss, including death and injury.

As a business owner, you will receive a notice from Portland Fire & Rescue prior to your next inspection, along with a list of commonly found hazards to prepare your business for the inspection. A fee is charged for each inspection to cover a portion of the resources Portland Fire & Rescue expends to enforce the fire code.

ITEMS COMMONLY EXAMINED DURING INSPECTIONS

- Proper addressing of the building
- Maintain clear exits and pathways
- All exits except the main entrance have an “exit” sign
- Doors with self-closing devices are functioning properly
- Maintenance of fire lanes
- Cover plates are on all electrical boxes and switches
- 30° clearance in front of, and clear access to, all electrical panels
- Fire extinguishers are mounted unobstructed and are serviced yearly

Retail & Other Business

Business owners should pay particularly close attention to the following fire safety items when considering a location for their business:

OCCUPANCY RATINGs A building’s occupancy rating determines how it can be used (i.e. office space, restaurant, bowling alley, etc.) Occupancy ratings also specify the number of occupants a building may have, types of fire-resistive construction required, types of fire protection systems required, exiting requirements, etc.

FIRE EXTINGUISHERs Typically, one fire extinguisher is required per 3,000 square feet of area or 75 feet of foot travel. Extinguishers should be rated 2-A:10-B:C or higher. Requirements can vary depending on the occupancy classification.

EXIT SIGNS Signs and emergency back-up lighting are required for all exits except the primary entrance so occupants can safely exit the building in an emergency.

HAZARDOUS OCCUPANCIES Businesses that utilize paint booths, glass blowing equipment and certain types of kilns require special approval due to the hazardous nature of this equipment.

Restaurants & Commercial Kitchens

If your small business development plans include starting a restaurant or commercial food-related business, there are several additional things you should look for in a business location:

TYPE 1 HOOD/VENT A Type 1 hood is required for cooking operations that produce grease laden vapors. A Type 1 hood is designed to exhaust cooking vapors and provides an extinguishing system to prevent a cooking fire from spreading to other parts of the business and/or building.

OCCUPANCY RATING Typically, an “A Occupancy” is required for restaurants wishing to serve 50 or more occupants. You can verify the occupancy rating of any location you are considering for your business by calling the Bureau of Development Services at (503) 823-7300.