Fuel Dispensing Facility Inspections

A Guide for Inspections at Fuel Dispensing Facilities and Ancillary Uses

New Jersey Division of Fire Safety
Presented by: Daniel Timmerman, Fire Code Specialist

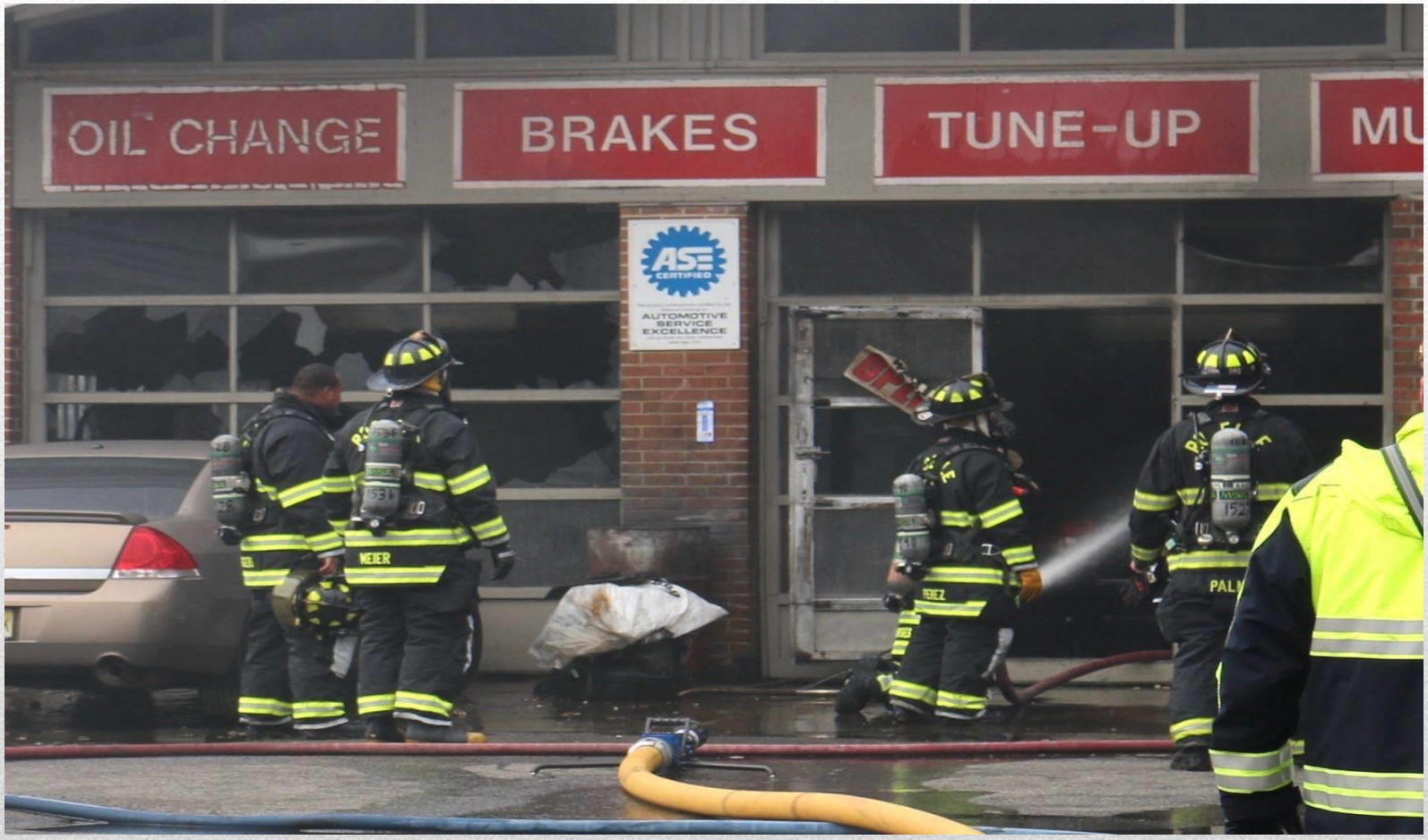
This is a **general** overview of the New Jersey Uniform Fire Code's administrative, maintenance, and retrofit requirements for fuel dispensing facilities and common uses found at the same location such as motor repair facilities, convenience stores, propane filling or exchanges, electric vehicle chargers, and car washes.

Purpose

2018 – Ramsey, NJ – Delta

Recent Gas Station Fires

2018 – Roselle, NJ – Exxon



Recent Gas Station Fires

2021 – Stanhope, NJ – Phillips 66

Recent Gas Station Fires

2021 – Iselin, NJ – Shell

Recent Gas Station Fires

- Approach
  - Inspectors have the authority to enter and conduct an inspection without prior notice, however:
    - You may ask them to come back at another time, if you are too busy. Unless they are handling an imminent complaint, they will typically work with you and come back later.
  - In cases where there are multiple different agencies inspect the facility, you may consider coordinating all agencies to inspect at the same time, when practical.

Introduction to the Inspection Process

All fuel dispensing operations are considered a *life hazard use*. A *life hazard use* is a building, structure, or part thereof defined at N.J.A.C. 5:70-2.4. *Life hazard uses* must be inspected at least once every twelve months.

Introduction to the Inspection Process

Registration Requirements

- Fuel Dispensing operations
  - N.J.A.C. 5:70-2.4A(d)2: All buildings or locations where flammable and/or combustible liquids are stored and dispensed to motor vehicles, including aircraft and marine motor craft.
  - N.J.A.C. 5:70-2.4A(f)1: All buildings or locations where flammable and/or combustible liquids are stored and dispensed to motor vehicles, and used for the service of motor vehicles, including aircraft and marine motor craft.
- Additional life hazard uses on the premises will also be registered because each life hazard is separate and distinct. The most common uses at gas stations includes:

- Above ground aggregate storage of more than 660 gallons of class I flammable liquids, or class II or IIIA combustible liquids.
  - Class IIIB does not require registration.
- Any installation of Liquefied Petroleum Gas (LPG) or Liquefied Natural Gas (LNG) utilizing storage containers of over 1000 gallons (water capacity) or aggregate of 2000 gallons (water capacity).
  - Dispensing of LPG and LNG does not require separate registration at motor vehicle dispensing facilities.

Registration Requirements

Permits

Permits are required to be obtained for activities specified at N.J.A.C. 5:70-2.7(a).

- Common activities requiring permits that may be found at fuel dispensing facilities include:
  - Welding/cutting;
  - Aggregate storage of class I flammable liquids more than 10 (inside) or 60 (outside) gallons but less than 660 gallons;
  - Aggregate storage of class II/IIIA combustible liquids more than 25 (inside) or 60 (outside) gallons but less than 660 gallons;
  - Cooking operation that requires suppression;
  - Outside storage LPG/LNG/other compressed gas exchange program

- Periodic inspections are required for all premises in the state, except owner occupied one- and two-family or attached single family structures used exclusively for dwelling purposes.

Conducting the Inspection

- Looking at the details
  - Where can you find the technical requirements?

The technical requirements of the New Jersey Uniform Fire Code can currently be found in the 2015 International Fire Code, New Jersey Edition.

Conducting the Inspection

Fuel Dispensing Facilities

The Uniform Fire Code provides general and operational regulations for all motor fuel-dispensing facilities, whether they are automotive, aircraft, or marine facilities.

Additionally, specific provisions exist for flammable and combustible liquids, liquefied petroleum gas (LPG), liquefied natural gas (LNG), and Hydrogen fuel dispensing and storage.

An approved, clearly identified and readily accessible emergency disconnect switch shall be provided at an approved location to stop the transfer of fuel to the fuel dispensers in the event of a fuel spill or other emergency (2303.2)

Fuel Dispensing Facilities

The Uniform Fire Code allows fuel dispensing operations to be attended or unattended. Any retail gasoline dispensing facility must be attended per N.J.S.A. 34:3A-4 et. seq. The unattended fuel dispensing facilities are reserved for fueling by private or government entities not subject to the requirements of the Retail Gasoline Dispensing Safety Act.

Fuel Dispensing Facilities

- Dispenser operating instructions shall be conspicuously posted in approved locations on every dispenser (2304.2.3)
- Dispensing devices shall be in clear view of the attendant at all times. Obstructions shall not be placed between the dispensing area and the attendant (2304.2.4)
- The attendant shall be able to communicate with persons in the dispensing area at all times. An approved method of communicating with the fire department shall be provided for the attendant (2304.2.5)

Attended Fuel Dispensing Facilities

Unattended Fuel Dispensing Facilities

- Where approved, unattended self-service motor fuel-dispensing facilities are allowed. As a condition of approval, the owner or operator shall provide, and be accountable for, daily site visits, regular equipment inspection and maintenance (2304.3.1)

- Same operating instructions as attended facilities which in addition must indicate the location of the emergency disconnect switch (2304.3.4)

- A telephone not requiring a coin to operate or other approved, clearly identified means to notify the fire department shall be provided on the site in a location approved by the fire code official (2304.3.6)

- Dispensing equipment used at unsupervised locations shall comply with one of the following (2304.3.7):
  - Dispensing devices shall be programmed or set to limit uninterrupted fuel delivery to 25 gallons (95 L) and require a manual action to resume delivery; or
  - The amount of fuel being dispensed shall be limited in quantity by a preprogrammed card as approved

Unattended Fuel Dispensing Facilities

A sign with the following emergency procedures must be posted in a conspicuous location(2304.3.5):

IN CASE OF FIRE, SPILL OR RELEASE

1. USE EMERGENCY PUMP SHUTOFF

2. REPORT THE ACCIDENT!

FIRE DEPARTMENT TELEPHONE NO._____

FACILITY ADDRESS _____

Unattended Fuel Dispensing Facilities

Class I, II and IIIA liquids shall not be dispensed into a portable container unless such container does not exceed a 6-gallon (22.7 L) capacity, is listed or of approved material and construction, and has a tight closure with a screwed or spring-loaded cover so designed that the contents can be dispensed without spilling. Liquids shall not be dispensed into portable or cargo tanks (2304.4.1)

Fuel Dispensing into Portable Containers

Portable containers used for gasoline or other flammable liquid shall be red in color. Containers for kerosene shall be blue, and diesel shall be yellow. Metal or approved plastic containers must be clearly marked. (2304.4.1.1)

Fuel Dispensing into Portable Containers

Accurate daily inventory records shall be maintained and reconciled on underground fuel storage tanks for indication of possible leakage from tanks and piping.

Dispensing Flammable and Combustible Liquids

The records shall be kept on premises or made available for inspection by the fire code official within 24 hours of a written or verbal request and include records for each product showing daily reconciliation between sales, use, receipts and inventory on hand.

Dispensing Flammable and Combustible Liquids

Where there is more than one system consisting of tanks serving separate pumps or dispensers for a product, the reconciliation shall be ascertained separately for each tank system. A consistent or accidental loss of product shall be immediately reported to the fire code official. (2306.2.1.1)

Dispensing Flammable and Combustible Liquids

Dispenser hoses for Class I and II liquids shall be equipped with a listed emergency breakaway device designed to retain liquid on both sides of a breakaway point. Such devices shall be installed and maintained in accordance with the manufacturer's instructions.

Emergency Breakaway Devices

Where hoses are attached to hose-retrieving mechanisms, the emergency breakaway device shall be located between the hose nozzle and the point of attachment of the hose-retrieval mechanism to the hose. (2306.7.5.1)

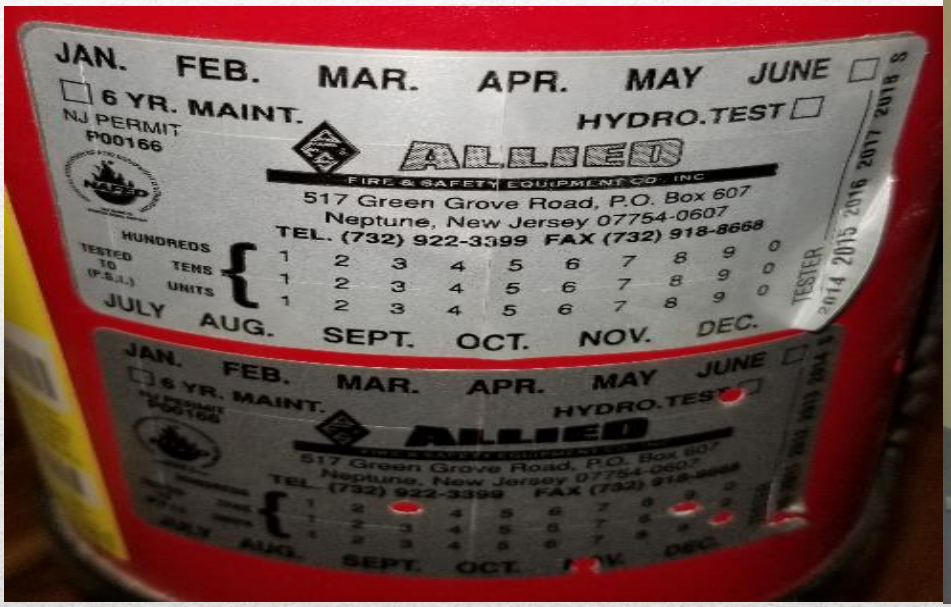
Emergency Breakaway Devices

Portable fire extinguishers: Where required (906.1)

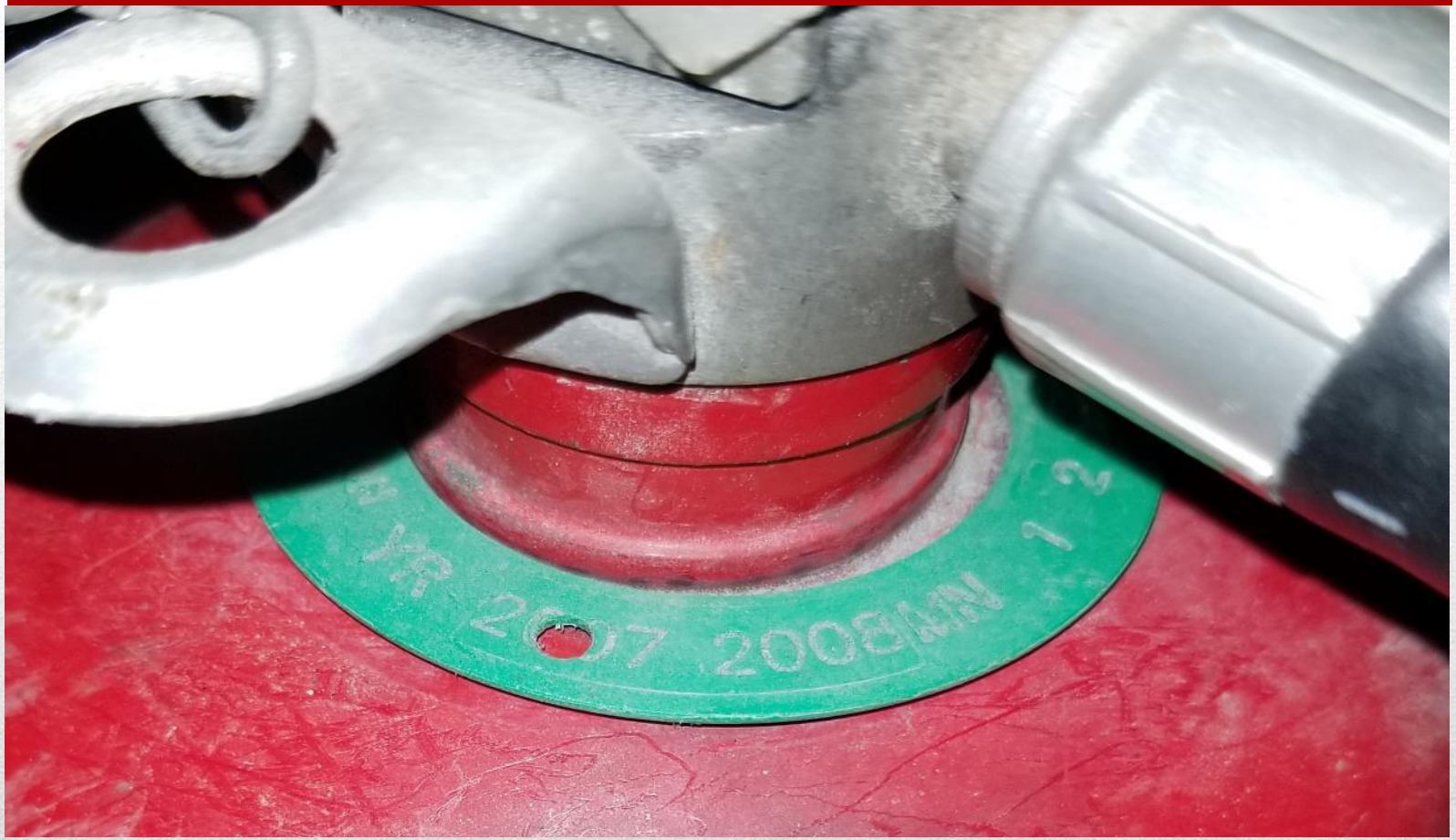
1. New and existing Use Groups A, B, E, F, H, I, M, R-1, R-2, R-4, S
2. Within 30 feet (9144 mm) of commercial cooking equipment.
3. In areas where flammable or *combustible liquids* are stored, used or dispensed.
4. On each floor of structures under construction, except Group R-3 occupancies, in accordance with Section 3315.1.
5. Where required by the sections indicated in Table 906.1.
6. Special-hazard areas, including but not limited to laboratories, computer rooms and generator rooms, where required by the *fire code official*.

Fire Extinguishers in General

- Fire extinguishers shall be selected, installed, and properly maintained in accordance with Section 906 and NFPA 10-2013 (906.2)



Fire Extinguishers in General



Fire Extinguishers in General

- In a conspicuous location along normal paths of travel unless determined by the fire code official to pose a hazard (906.5)
- Portable fire extinguishers shall not be obstructed or obscured from view (906.6)
- Portable fire extinguishers must be mounted where not housed in approved cabinets (609.7)

Fire Extinguishers in General

Additional required portable fire extinguishers

Approved portable fire extinguishers complying with Section 906 with a minimum rating of 2-A:20-B:C shall be provided and located such that an extinguisher is not more than 30 feet from pumps, dispensers or storage tank fill-pipe openings.

*Note: There is an inconsistency with N.J.A.C. 12:196-1.9 which requires a minimum 2-A:40-B:C rating in accordance with the New Jersey Uniform Fire Code.

In accordance with N.J.A.C. 5:70-1.5(d), All regulations, other than this Code, promulgated by any State agency with regard to fire safety in existing buildings, structures and premises subject to this Code shall, to the extent of any inconsistency with this Code, be deemed to have been superseded by this Code.

Fire Extinguishers Additional Requirements

Additional required portable fire extinguishers

- Portable fire extinguishers for commercial cooking equipment (904.12.5)
  - Shall be within 30 feet of cooking equipment
  - Cooking equipment involving solid fuels, vegetable oils, or animal fats shall be protected by a Class K rated portable extinguisher

Fire Extinguishers Additional Requirements

- Is there a suppression system?
  - If yes, is properly tagged and appears to be in good order?
    - Kitchen suppression systems need to be checked every six months (904.12.6.2)
    - Fusible links should be replaced at least annually (904.12.6.3)
    - Positioning of the nozzles in relation to the actual cooking equipment (904.12.6.1)

Commercial Kitchens

- COMMERCIAL KITCHEN HOODS (609.1)
  - Grease filters must be properly fitting and aligned, and must be cleaned regularly
- Ductwork and exhaust fan clean (609.3.3.2)
- Cleaning schedule (609.3.3.1)
  - Copies of cleaning must be available to inspector (609.3.3.1.1)

Commercial Kitchens

- Listed or labeled. Appliances shall be listed or labeled for the purpose they were designed for (104.3 or 605.7)
  - These include, griddles, waffle irons, toasters, microwaves, and other cooking appliances
    - No residential appliances may be used in a commercial kitchen
    - Residential use coffee makers and microwaves can be used in employee break rooms
  - Must be maintained as per manufacturers instructions as per fire code

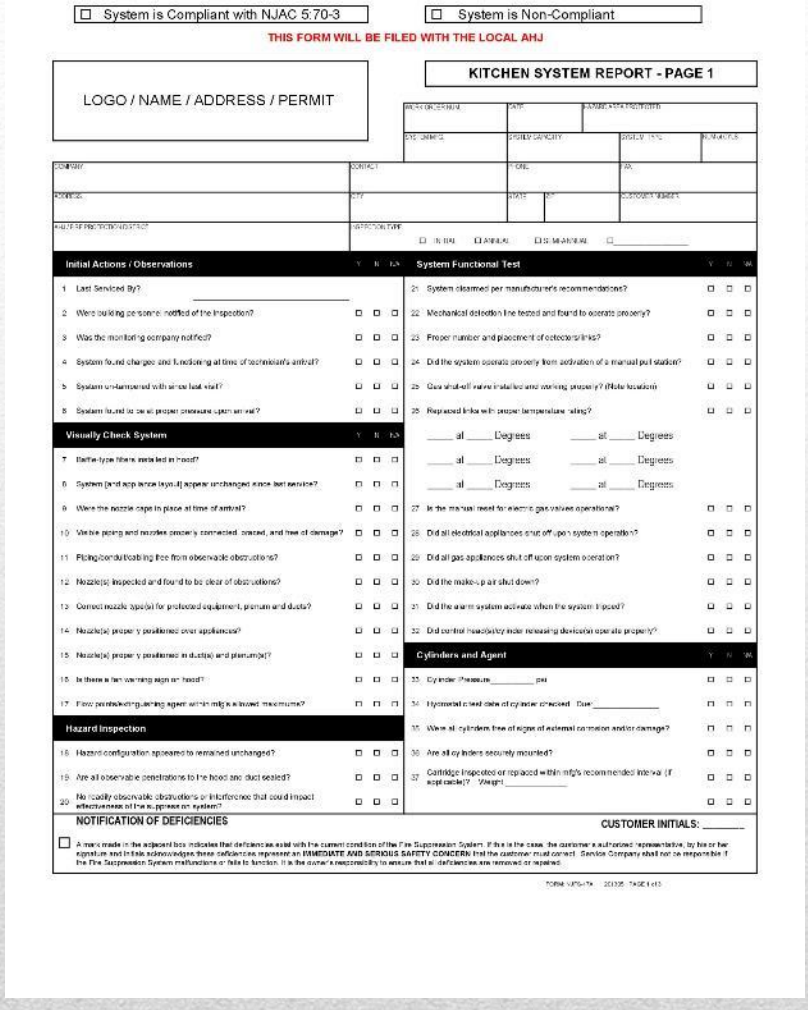
Commercial Kitchens

- Appliances must be clean
- The space around the cooking appliances must be clean
  - Floor, walls, ceiling
  - Electrical outlets, storage rooms/closets
  - Counters

Commercial Kitchens

- In addition to the system being tagged, did you receive a copy of the correct service report?
  - Beginning with the adoption of the IFC NJ 2015 N.J.A.C. 5:70-3, N101.1 now requires contractors to use **one standardized form**
  - Review and upload a copy of the report (report must be legible)
  - Are there deficiencies noted on the report?
    - If yes, are they legitimate violations or are they recommendations?

Kitchen Suppression Report



☐ System is Compliant with NJAC 5:70-3 ☐ System is Non-Compliant

THIS FORM WILL BE FILED WITH THE LOCAL AHJ

LOGO / NAME / ADDRESS / PERMIT

KITCHEN SYSTEM REPORT - PAGE 1

WORK ORDER NUM. | DATE | EXAMINER'S INITIALS

SYS. OWNER'S | SYSTEM CAPACITY | SYSTEM TYPE | NUMBER OF

COMPANY | CONTACT | PHONE | FAX

ADDRESS | CITY | STATE | ZIP | CUSTOMER NUMBER

WATER PROTECTION DISTRICT | INSPECTION TYPE

☐ INITIAL ☐ ANNUAL ☐ SEMI-ANNUAL ☐ _____

Initial Actions / Observations	Y	N	NA
1 Last Serviced By? _____			
2 Were building personnel notified of the inspection?	☐	☐	☐
3 Was the monitoring company notified?	☐	☐	☐
4 System found charged and functioning at time of technician's arrival?	☐	☐	☐
5 System un-tampered with since last visit?	☐	☐	☐
6 System found to have proper pressure upon arrival?	☐	☐	☐
Visually Check System			
7 Baffle-type filters installed in hood?	☐	☐	☐
8 System [and appliance layout] appear unchanged since last service?	☐	☐	☐
9 Were the nozzle caps in place at time of arrival?	☐	☐	☐
10 Valve piping and nozzles properly connected, braced, and free of damage?	☐	☐	☐
11 Piping/conduit/cabling free from observable obstructions?	☐	☐	☐
12 Nozzle(s) inspected and found to be clear of obstructions?	☐	☐	☐
13 Correct nozzle type(s) for protected equipment, plenum and ducts?	☐	☐	☐
14 Nozzle(s) properly positioned over appliances?	☐	☐	☐
15 Nozzle(s) properly positioned in duct(s) and plenum(s)?	☐	☐	☐
16 Is there a fan warning sign on hood?	☐	☐	☐
17 Flow permissive regulating agent within mfg's allowed maximums?	☐	☐	☐
Hazard Inspection			
18 Hazard configuration appeared to remained unchanged?	☐	☐	☐
19 Are all observable penetrations to the hood and duct sealed?	☐	☐	☐
20 No readily observable obstructions or interference that could impact effectiveness of the suppression system?	☐	☐	☐

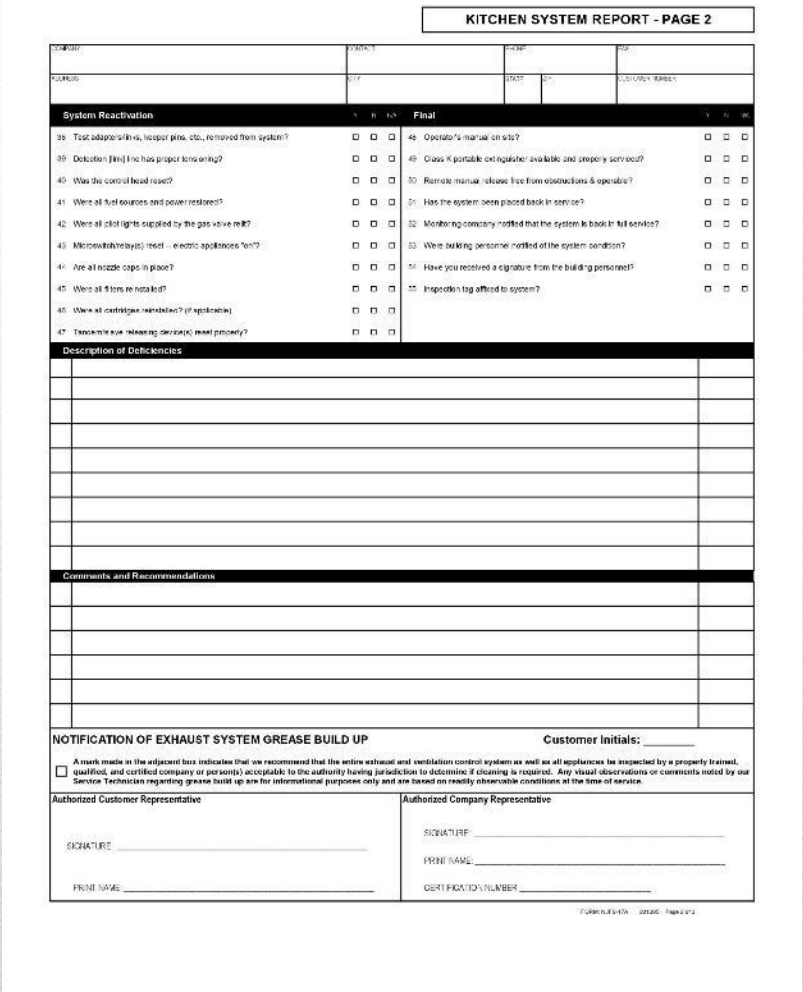
System Functional Test	Y	N	NA
21 System cleaned per manufacturer's recommendations?	☐	☐	☐
22 Mechanical detection line tested and found to operate properly?	☐	☐	☐
23 Proper number and placement of detectors/links?	☐	☐	☐
24 Did the system operate properly from activation of a manual pull station?	☐	☐	☐
25 Gas shut-off valve installed and working properly? (Note location)	☐	☐	☐
26 Replaced links with proper temperature rating?	☐	☐	☐
_____ at _____ Degrees _____ at _____ Degrees			
_____ at _____ Degrees _____ at _____ Degrees			
_____ at _____ Degrees _____ at _____ Degrees			
27 Is the manual reset for electric gas valves operational?	☐	☐	☐
28 Did all electrical appliances shut off upon system operation?	☐	☐	☐
29 Did all gas appliances shut off upon system operation?	☐	☐	☐
30 Did the make-up air shut down?	☐	☐	☐
31 Did the alarm system activate when the system tripped?	☐	☐	☐
32 Did control head/factory indicator releasing device/s operate properly?	☐	☐	☐
Cylinders and Agent			
33 Cylinder Pressure _____ psi	☐	☐	☐
34 Hydrostatic test date of cylinder checked. Due: _____	☐	☐	☐
35 Were all cylinders free of signs of external corrosion and/or damage?	☐	☐	☐
36 Are all cylinders securely mounted?	☐	☐	☐
37 Cartridge inspected or replaced within mfg's recommended interval (if applicable)? Weight: _____	☐	☐	☐
	☐	☐	☐

NOTIFICATION OF DEFICIENCIES CUSTOMER INITIALS: _____

☐ A mark made in the adjacent box indicates that deficiencies exist with the current condition of the Fire Suppression System. If this is the case, the customer's authorized representative, by his or her signature and initials acknowledges these deficiencies represent an IMMEDIATE AND SERIOUS SAFETY CONCERN that the customer must correct. Service Company shall not be responsible if the Fire Suppression System malfunctions or fails to function. It is the owner's responsibility to ensure that all deficiencies are removed or repaired.

FORM KSR-1A 2012/05 PAGE 1 of 2

Kitchen Suppression Report



KITCHEN SYSTEM REPORT - PAGE 2

System Reactivation	Y	N	NA
38 Test adapter/finish, keeper pins, etc., removed from system?	☐	☐	☐
39 Detection [line] line has proper lens oiling?	☐	☐	☐
40 Was the control head reset?	☐	☐	☐
41 Were all fuel sources and power restored?	☐	☐	☐
42 Were all pilot lights supplied by the gas valve relit?	☐	☐	☐
43 Microswitch/relay(s) reset – electric appliances "on"?	☐	☐	☐
44 Are all nozzle caps in place?	☐	☐	☐
45 Were all filters re-installed?	☐	☐	☐
46 Were all cartridges reinstalled? (if applicable)	☐	☐	☐
47 Tamperless release device(s) reset properly?	☐	☐	☐

Final	Y	N	NA
48 Operator's manual on site?	☐	☐	☐
49 Class K portable ext nguisher available and properly serviced?	☐	☐	☐
50 Remote manual release free from obstructions & operable?	☐	☐	☐
51 Has the system been placed back in service?	☐	☐	☐
52 Monitoring company notified that the system is back in full service?	☐	☐	☐
53 Were building personnel notified of the system condition?	☐	☐	☐
54 Have you received a signature from the building personnel?	☐	☐	☐
55 Inspection tag affixed to system?	☐	☐	☐

Description of Deficiencies

Comments and Recommendations

NOTIFICATION OF EXHAUST SYSTEM GREASE BUILD UP **Customer Initials:** _____

☐ A mark made in the adjacent box indicates that we recommend that the entire exhaust and ventilation control system as well as all appliances be inspected by a properly trained, qualified, and certified company or person(s) acceptable to the authority having jurisdiction to determine if cleaning is required. Any visual observations or comments noted by our Service Technician regarding grease build up are for informational purposes only and are based on readily observable conditions at the time of service.

Authorized Customer Representative

SIGNATURE _____

PRINT NAME _____

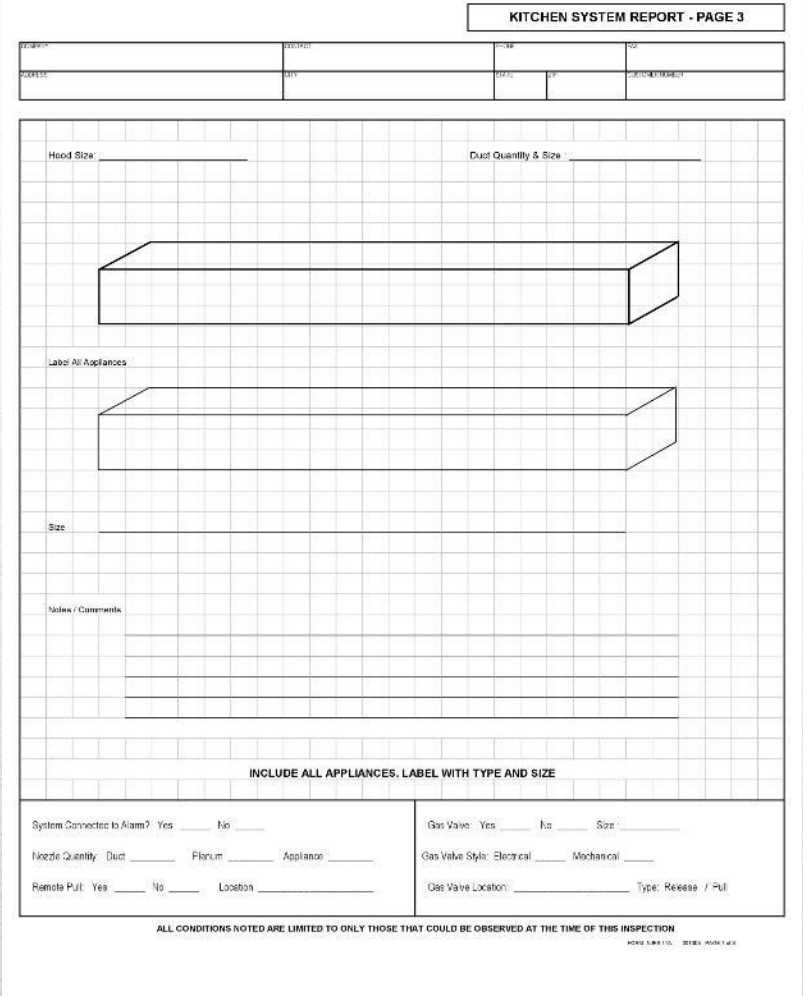
Authorized Company Representative

SIGNATURE _____

PRINT NAME _____

CERTIFICATION NUMBER _____

Kitchen Suppression Report



KITCHEN SYSTEM REPORT - PAGE 3

Hood Size: _____ Duct Quantity & Size: _____

Label All Appliances

Size _____

Notes / Comments

INCLUDE ALL APPLIANCES. LABEL WITH TYPE AND SIZE

System Connected to Alarm? Yes ____ No ____

Nozzle Quantity: Duct _____ Plenum _____ Appliance _____

Remote Pull: Yes ____ No ____ Location _____

Gas Valve: Yes ____ No ____ Size: _____

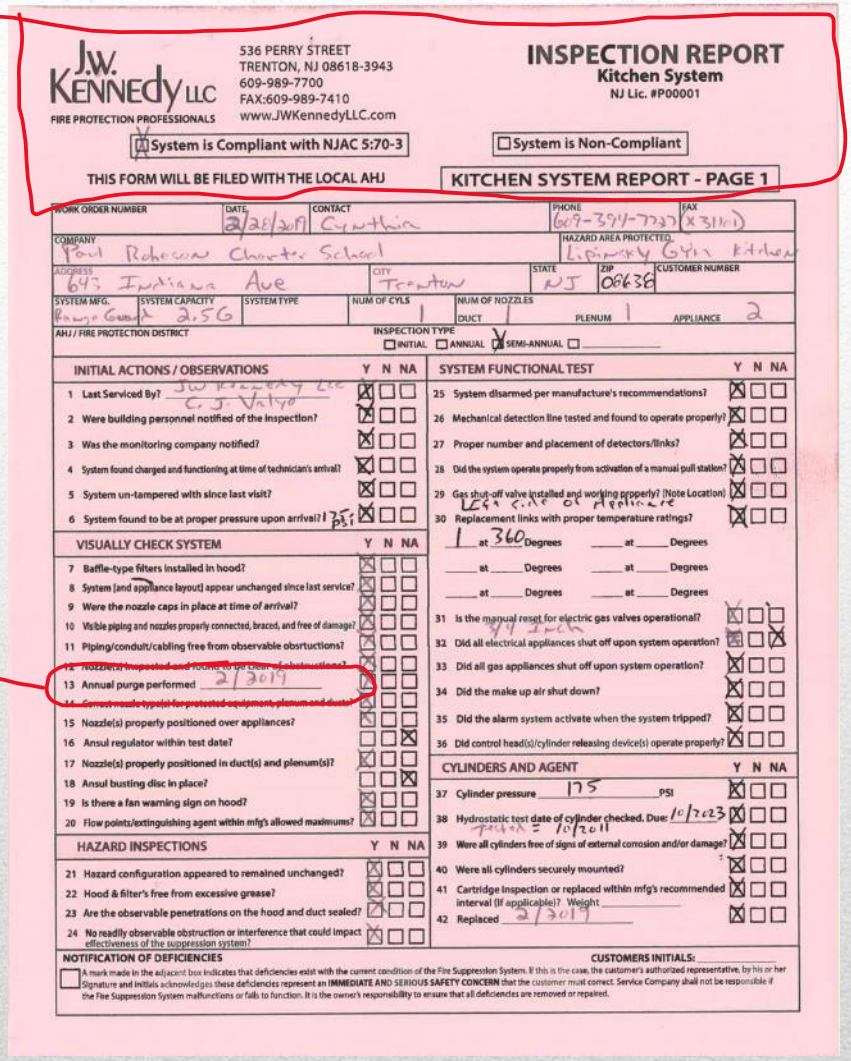
Gas Valve Style: Electrical ____ Mechanical ____

Gas Valve Location: _____ Type: Release / Pull

ALL CONDITIONS NOTED ARE LIMITED TO ONLY THOSE THAT COULD BE OBSERVED AT THE TIME OF THIS INSPECTION

Kitchen Suppression Report

NOT PERMITTED



J.W. KENNEDY LLC
FIRE PROTECTION PROFESSIONALS
536 PERRY STREET
TRENTON, NJ 08618-3943
609-989-7700
FAX:609-989-7410
www.JWKennedyLLC.com

INSPECTION REPORT
Kitchen System
NJ Lic. #P00001

☒ System is Compliant with NJAC 5:70-3 ☐ System is Non-Compliant

THIS FORM WILL BE FILED WITH THE LOCAL AHJ

KITCHEN SYSTEM REPORT - PAGE 1

WORK ORDER NUMBER | DATE 2/28/2019 | CONTACT Cynthia | PHONE (609-394-7737 X3110) | FAX
COMPANY Paul Robeson Charter School | HAZARD AREA PROTECTED Lipinsky Gym Kitchen
ADDRESS 643 Indiana Ave | CITY Trenton | STATE NJ | ZIP 08638 | CUSTOMER NUMBER
SYSTEM MFG. Range Guard | SYSTEM CAPACITY 2.5G | SYSTEM TYPE | NUM OF CYLS 1 | NUM OF NOZZLES DUCT 1 PLENUM 1 APPLIANCE 2
AHJ / FIRE PROTECTION DISTRICT | INSPECTION TYPE ☐ INITIAL ☐ ANNUAL ☒ SEMI-ANNUAL ☐

INITIAL ACTIONS / OBSERVATIONS	Y	N	NA
1 Last Serviced By? JW Kennedy LLC C. J. Valyo	☒	☐	☐
2 Were building personnel notified of the inspection?	☒	☐	☐
3 Was the monitoring company notified?	☒	☐	☐
4 System found charged and functioning at time of technician's arrival?	☒	☐	☐
5 System un-tampered with since last visit?	☒	☐	☐
6 System found to be at proper pressure upon arrival? 175	☒	☐	☐

VISUALLY CHECK SYSTEM	Y	N	NA
7 Baffle-type filters installed in hood?	☒	☐	☐
8 System [and appliance layout] appear unchanged since last service?	☒	☐	☐
9 Were the nozzle caps in place at time of arrival?	☒	☐	☐
10 Visible piping and nozzles properly connected, braced, and free of damage?	☒	☐	☐
11 Piping/conduit/cabling free from observable obstructions?	☒	☐	☐
12 Nozzle(s) inspected and found to be clear of obstructions?	☒	☐	☐
13 Annual purge performed 2/2019	☒	☐	☐
14 Correct nozzle type(s) for protected equipment, plenum and duct?	☒	☐	☐
15 Nozzle(s) properly positioned over appliances?	☒	☐	☐
16 Ansul regulator within test date?	☐	☐	☒
17 Nozzle(s) properly positioned in duct(s) and plenum(s)?	☒	☐	☐
18 Ansul busting disc in place?	☐	☐	☒
19 Is there a fan warning sign on hood?	☒	☐	☐
20 Flow points/extinguishing agent within mfg's allowed maximums?	☒	☐	☐

HAZARD INSPECTIONS	Y	N	NA
21 Hazard configuration appeared to remained unchanged?	☒	☐	☐
22 Hood & filter's free from excessive grease?	☒	☐	☐
23 Are the observable penetrations on the hood and duct sealed?	☒	☐	☐
24 No readily observable obstruction or interference that could impact effectiveness of the suppression system?	☒	☐	☐

SYSTEM FUNCTIONAL TEST	Y	N	NA
25 System disarmed per manufacture's recommendations?	☒	☐	☐
26 Mechanical detection line tested and found to operate properly?	☒	☐	☐
27 Proper number and placement of detectors/links?	☒	☐	☐
28 Did the system operate properly from activation of a manual pull station?	☒	☐	☐
29 Gas shut-off valve installed and working properly? (Note Location) LCA side of Appliance	☒	☐	☐
30 Replacement links with proper temperature ratings?	☒	☐	☐
1 at 360 Degrees ____ at ____ Degrees			
____ at ____ Degrees ____ at ____ Degrees			
____ at ____ Degrees ____ at ____ Degrees			
31 Is the manual reset for electric gas valves operational? 3/4 inch	☒	☐	☐
32 Did all electrical appliances shut off upon system operation?	☐	☐	☒
33 Did all gas appliances shut off upon system operation?	☒	☐	☐
34 Did the make up air shut down?	☒	☐	☐
35 Did the alarm system activate when the system tripped?	☒	☐	☐
36 Did control head(s)/cylinder releasing device(s) operate properly?	☒	☐	☐

CYLINDERS AND AGENT	Y	N	NA
37 Cylinder pressure 175 PSI	☒	☐	☐
38 Hydrostatic test date of cylinder checked. Due: 10/2023 Previous = 10/2011	☒	☐	☐
39 Were all cylinders free of signs of external corrosion and/or damage?	☒	☐	☐
40 Were all cylinders securely mounted?	☒	☐	☐
41 Cartridge Inspection or replaced within mfg's recommended interval (If applicable)? Weight ____	☒	☐	☐
42 Replaced 2/2019	☒	☐	☐

NOTIFICATION OF DEFICIENCIES
☐ A mark made in the adjacent box indicates that deficiencies exist with the current condition of the Fire Suppression System. If this is the case, the customer's authorized representative, by his or her signature and initials acknowledges these deficiencies represent an IMMEDIATE AND SERIOUS SAFETY CONCERN that the customer must correct. Service Company shall not be responsible if the Fire Suppression System malfunctions or fails to function. It is the owner's responsibility to ensure that all deficiencies are removed or repaired.

CUSTOMERS INITIALS: ____

Kitchen Suppression Report

- Maintain exits: must not be compromised or blocked
  - Includes the accumulation of snow or ice (1031.5)
  - Tables, chairs, showcases, holiday displays, vending machines or other obstructions shall not block aisles, hallways, egress to the exits or exits (1031.10)
  - Security devices affecting the means of egress are subject to the approval of the fire code official (1031.3.1)
  - Decorations, furnishings, drapes cannot obstruct exit signs (1031.7)

Means of Egress

Three components to the means of egress

- Exit Access
  - The portion of a means of egress that leads from the occupied portion of the building to an exit.
- Exit
  - The portion of a means of egress between the exit access and exit discharge, includes exit passageway, exterior door, stairs and ramps.
- Exit Discharge
  - The portion of a means of egress between the termination of the exit and the public way

Means of Egress

- Artificial lighting is required for all exits and exit discharges N.J.A.C.5:70-4.11(i)1
- Where more than one exit or exit access is **required**, lighted exit signs are required N.J.A.C.5:70-4.11(k)

Means of Egress

- Use of multi-plug adaptors such as cube adaptors, unfused plug strips and other unlisted electrical adaptors not permitted (605.4)
  - Relocatable power taps shall be of the polarized or grounded type, equipped with overcurrent protection, and shall be listed in accordance with UL 1363 (605.4.1)
  - Relocatable power taps shall be directly connected to a permanently installed receptacle (605.4.2)
  - Power tap cords cannot extend through walls, ceilings, floors under doors or floor coverings, or be subject to environmental or physical damage (605.4.3)

Electrical

- Extension cords cannot be used in place of permanent wiring and cannot be affixed to structures nor extend through walls, ceilings, floors and not be subject to environmental and physical damage (605.5)
- Unapproved conditions. No open junction boxes or open wire splices (605.6)
  - switches and electrical boxes shall have covers
- Unused electrical equipment, fixtures, circuits, wiring and devices shall be removed or properly secured in place and maintained (605.11)
- Electrical service equipment shall have a working space not less than 30” in width and 36” in depth (605.3)

Electrical

Space Heaters

- Space heaters (605.10)
  - Listed and labeled (605.10.1)
  - Plugged directly into outlet (605.10.2)
  - No extension cords (605.10.3)
  - Three feet clearance of any combustibles. Operated only in locations for which they are listed (605.10.4)

A sign with the following emergency procedures must be posted in a conspicuous location:

1. No smoking.
2. Shut off motor.
3. Discharge your static electricity before fueling by touching a metal surface away from the nozzle.
4. To prevent static charge, do not reenter your vehicle while gasoline is pumping.
5. If a fire starts, do not remove nozzle—back away immediately.
6. It is unlawful and dangerous to dispense gasoline into unapproved containers.
7. No filling of portable containers in or on a motor vehicle. Place container on ground before filling.

Information Signs

- Motor oil, waste oil, and other IIIB combustible liquids must be stored in approved tanks and containers (2311.2.2)
- Materials susceptible to spontaneous ignition, such as oily rags must be disposed of in approved, listed, self-closing metal containers (304.3.1 and 2311.2.3.2)

Oils and Oily Waste

- Trash containers exceeding 40 gallons (5.33cf) shall be provided with lids. Shall be noncombustible or approved combustible materials (304.3.2)
- Dumpsters and containers with an individual capacity of 1.5 cubic yards or more shall not be stored in buildings or placed within 5 feet of combustible walls, openings or combustible roof eave lines (304.3.3)

Dumpsters

N.J.A.C. 5:71-3.5(c) Whenever an inspector observes a violation of some law, ordinance or code of the jurisdiction that is not within the inspector's authority to enforce, the inspector shall report the findings to the official having jurisdiction in order that such official may institute the necessary corrective measures.

Referrals

At times, it may be necessary to send a referral to another agency (fire department/hazardous materials response, health department, construction official, or Department of Environmental Protection, etc.)

Referrals

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Questions or Comments?

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