

# STAY SAFE WITH SOCIETY

## FIRE PROTECTION AND EGRESS

In February 2003, a nightclub fire in Rhode Island hospitalized 187 people and claimed the lives of 100. Many people were unable to escape when the fire broke out. This was a significant wake-up call, especially to businesses that have entertainment.

### Raise your fire-prevention awareness by reviewing and completing this checklist:

- Are you prepared for a fire or emergency?
- Do you allow ignition of liquor or open-flame devices?
- Will employees and patrons be able to exit the building safely?
- Are there any objects that could impede emergency evacuation pathways and exits?
- Are exits clearly marked and visible?
- Is exit lighting fully lit and in proper working order, and is there a source for constant illumination of exit signs in the event of a power failure?
- Do you have emergency lighting that will provide light for at least 1.5 hours if normal lighting fails?
- Are employees trained to aid and direct an orderly evacuation?
- Is the number of people within the capacity limits for your facility?
- Do you ensure that you don't exceed the capacity limits for your facility?
- Are fire-protection systems and equipment maintained in accordance with NFPA (National Fire Protection Association) standards? (Fire-suppression systems in kitchen exhaust hoods are required to be inspected semi-annually by a certified contractor. Fire extinguishers are required to be inspected annually. Both should be tagged with date of last inspection.)
- Are your fire-protection systems and hand fire extinguishers proper for your exposures? These are the fire extinguisher classes: A (paper, wood, cloth), B (combustible liquids and flammable gas), C (electrical equipment), D (combustible metals), and K (combustible cooking media, such as vegetable or animal oils and fats).
- Do you know your escape routes?
- Are pathways leading to exits kept clear and unobstructed?
- Has emergency lighting been checked monthly for proper operation?
- Has appropriate training and practice for emergencies been completed with employees?
- Are fire-suppression systems and equipment properly maintained?
- Have you identified and safeguarded sources of potential fire that could impede escape routes?
- Do all staff know how to activate fire-suppression systems and fire extinguishers?



## EMERGENCY LIGHTING SHOULD PROVIDE LIGHT FOR AT LEAST **1.5** **HOURS** IF NORMAL LIGHTING FAILS

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That Can Make a  
Big Difference.

Risk Control Services, [riskcontrol@societyinsurance.com](mailto:riskcontrol@societyinsurance.com)

150 Camelot Drive, P.O. Box 1029, Fond du Lac, WI 54936-1029

P. 888.576.2438 | [societyinsurance.com](http://societyinsurance.com)

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