

FIRE INSPECTION INFORMATION

The Big Sky Fire Department's main goal during fire and life safety inspections is to focus on preventable causes of injury, loss of life and loss of property by providing inspections where human occupancy is the greatest and in areas containing high hazards. To achieve this, BSFD advises occupants and owners on the portions of the fire code that deal with the means of egress, building design safeguards, which include the building's fire protection features and fire protection equipment.

BSFD enforces the 2009 International Fire Code throughout the Big Sky Fire District.

Below are some of the areas firefighters will be focusing on during an inspection. This is only a sample list, as not all codes may apply to you and the entire fire code is too long to list here. If you have any questions and/or you would like to have an inspection performed on your property, please do not hesitate to call BSFD at 406-995-2100 more details.

INITIAL AND ANNUAL INSPECTIONS

- All smoke detectors operating properly
- All emergency lighting systems are working as designed
- Exit signs are in the correct locations and are visible in low light conditions
- Exits are unlocked, unblocked and working properly
- Fire extinguishers are mounted an accessible location with a valid inspection tag from a licensed extinguisher provider
- Fire alarm system is in a properly operating conditions and annually inspected by a licensed provider
- Fire sprinkler system is in a properly operating condition and annually inspected by a licensed provider
- Business address is clearly marked in a contrasting color, with numbers no smaller than 4" high on the building.
- No extension cords (which are only for temporary use) are used to permanently power any equipment.

COMMON CONCERNS FOUND

- Wrong type of fire extinguisher for its intended use
- Dead batteries in smoke detectors, exit lights, and emergency lights
- Burned out bulbs in exit lights and emergency lights
- Exit signs not posted
- Exits obstructed
- Fire extinguisher out of date or not mounted in an accessible location
- Electrical panels not labeled properly
- Missing ceiling tiles or unrepaired holes in ceilings and walls
- Use of extension cords in place of permanent wiring
- Lack of Class K fire extinguishers for commercial cooking areas
- Lack of approved and semi-annually tagged hood systems for commercial cooking