



City of Clarkston Fire Department
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INTERNATIONAL FIRE CODE (IFC) STANDARDS FOR INSPECTION, TESTING AND MAINTENANCE OF FIRE PROTECTION SYSTEMS GUIDELINE

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Inspection, Testing and Maintenance

Fire detection, alarm, and extinguishing systems, mechanical smoke exhaust systems and smoke and heat vents shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective. Non-required fire protection systems and equipment shall be inspected, tested and maintained or removed. IFC 901.6

Recordkeeping

A record of periodic inspections, tests, servicing and other operations and maintenance shall be maintained on the premises or other approved location for not less than 3 years, or a different period of time where specified in this code or referenced standards. Records shall be made available for inspection by the fire code official, and a copy of the records shall be provided to the fire code official upon request.

The fire code official is authorized to prescribe the form and format of such recordkeeping. The fire code official is authorized to require that certain required records be filed with the fire code official. IFC 107.3

Sprinkler – Frequency

Sprinkler systems shall be inspected, tested and maintained **annually** as per IFC 901 in accordance with NFPA 25 chapter 5.

Alarm – Frequency

Inspection, testing and maintenance shall be performed **annually** as per IFC 907 in accordance with NFPA 14.3.1, table 14.3.1.

Commercial Kitchen Hoods – Inspection

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 609.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals.

Commercial Kitchen Hoods – Cleaning

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by IFC Sections 609.3.3.1 through 609.3.3.3.

Table 609.3.3.1

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION (and CLEANING)
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel- burning cooking appliances	1 month
All other cooking operations	6 months

Portable Fire Extinguishers

Although reports for inspection and testing of fire extinguishers are not required to be submitted to the Fire Marshal’s Office, maintenance shall be performed in accordance with IFC 906 and NFPA 10 Chapter 7 (Inspection, Maintenance, and Recharging). According to the referenced standards, **extinguishers shall receive annual inspections** by a certified personnel for portable fire extinguishers. Tags or labels intended for recording inspections, maintenance, or charging shall be affixed so as not to obstruct the fire extinguisher use, fire extinguisher classification or manufacturer’s labels. Labels indicating fire extinguisher use or classification, or both, shall be permitted to be placed on the front of the fire extinguisher.

Portable Fire Extinguishers for Commercial Cooking Equipment

In accordance with IFC 904.12.5 cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.