



Under Title 4-2-8 of the Park City Municipal Corporation Municipal Code / Land Management Code it states that prior to applying for a license for a new business not previously licensed at that location, or an existing business with a change of location, the applicant shall be required to have the prospective place of business inspected by the appropriate departments of the City or other governmental agency to ensure compliance with building, fire, municipal and health codes.

Please call **435-615-5105** when you are ready for inspection.

## **COMMERCIAL BUSINESSES**

Below is a list of the most common life safety concerns found during Commercial Business License inspections within Park City. This list is not inclusive of the Building or Fire Code but only addresses the most common concerns.

Commercial businesses are required to comply with all applicable codes. Please contact Park City Building Department with any questions.

1. Missing street address or unit numbers
2. Missing sign on interior of exit door stating "This door to remain unlocked during business hours"
3. Exit illumination and emergency lighting not working/missing, and/or back up batteries are not working
4. All outlets within 6 feet of sinks/water must be GFCI protected (including bathrooms)
5. Handrails on both sides are required on all stairs
6. Fire extinguishers and fire sprinkler systems
  - a. 1 each, 10# ABC (4A:80B:C) or 2 each, (5# 3A:40B:C) fire extinguisher must be mounted and visible no more than 60" from the floor for every 75 feet of travel within the business space.
  - b. All fire extinguishers and fire sprinkler risers must be serviced and tagged every year. Fire riser rooms must be clearly labeled. Please provide receipt for new extinguishers.
7. Fire sprinkler heads
  - a. No storage 2' from ceiling, or 18" below the head
  - b. Sprinkler head assembly cannot be painted & escutcheons (trim rings) must be in place
8. Food service – requires Health Department sign off before inspection
  - a. Class 1 hood must be cleaned every 6 months by a licensed professional
  - b. Grease traps must be cleaned every 6 months
  - c. Ansul system/kitchen fire suppression must be inspected and serviced every 6 months
  - d. Type "K" fire extinguisher must be mounted within 30 feet of fryer (1 required for every 40# of grease)
9. Electrical panel must have working clearances
  - a. Must be a minimum access area of 30" in width, 3' in front and above
  - b. Circuits must be clearly labeled
  - c. All empty spaces in panel must be filled in
10. Obstruction to exits, halls, stairs and/or corridors
11. Hazardous storage of material (propane, gasoline, other flammables or combustibles)
  - a. Material is over quantity allowed by code
  - b. Location of material
12. Trip hazards obstructing walkways (i.e. electrical cords, storage items)
13. Proper installation of mechanical equipment. (i.e. furnaces and water heaters)
14. Extension cords used as outlets, or power strip connected to an extension cord
15. No holes in ceiling/floor or common walls. This compromises the fire safety of the building
16. Space must meet ADA requirements (i.e. entries, dressing rooms, service counters etc.)
17. Bathrooms accessed by the public:
  - a. Provide non-absorbent wall surface for not less than 48" in height (Can be epoxy or enamel paint)
  - b. Bathroom and fixtures must be ADA accessible
18. Businesses with an occupancy of 50 people or more, and businesses that serve alcohol must submit a design occupant load stamped by a UT licensed design professional to the Building Department prior to inspection
19. Panic hardware must be installed on doors for occupancies of 50 people or more
  - a. Thumb bolts are not allowed on doors for occupancies of 50 people or more
20. Pools require Health Department approval prior to inspection

**Please do a walk-thru of your property before calling for an inspection.**

*Even if the space has been used before as a commercial business, it may not have all the updates required to pass inspection.*