

MEHLVILLE FIRE PROTECTION DISTRICT
SOUTH COUNTY CENTER - RESTAURANTS

FINAL INSPECTION GUIDELINES

Contractors doing work in South County Center shall be aware of the following requirements for final inspections.

1. All systems shall be subject to a 100% acceptance test. The affected contractors shall make a *dry run* of all tests *prior* to requesting a final inspection.
 - A. Exit and emergency lighting system
 - B. Sprinkler flow alarm - alarm time not less than 30 seconds nor more than 90 seconds.
 - C. The following fire alarm zones shall be individually annunciated.
 - Area smoke detectors
 - Flow alarm
 - Duct detector(s) in return air
 - Range hood suppression system
 - Manual pull station

Activation of any zone shall sound a general alarm and shut down the air handler unit(s). Provide audible and visual indicators at a location that can be observed from the mall.

Tamper switch on tenant space control valve shall provide a supervisory signal at panel and to main Mall FACU.

All new fire alarm systems are required to be UL certificated or FM placarded. UL or FM inspection shall be completed before requesting final inspection from MFPD.

2. Provide 44" wide striped exit aisle from sales floor through stock area to rear exit door.
3. Provide floor markings to maintain a clear working space of not less than 30" in width and 36" in depth in front of electrical service equipment. Where the equipment is wider than 30", the working space shall be not less than the width of the equipment. No storage is allowed within the working space.
4. All buildings are required to have the street address numbers clearly displayed. All numbers shall be Arabic figures, at least 4 inches high and one-half ($\frac{1}{2}$) inch wide strokes. Located on the front and rear exit doors.
5. The approved plans shall be available on the job site.

If you do a pre-test of these systems following these guidelines, the final inspection will go very quickly.