

Hotel and Motel Fire Inspections

Virginia Beach Fire Dept. Fire Prevention Bureau

The Fire Prevention Bureau is tasked with inspecting new and existing buildings within the City of Virginia Beach. The main focus when performing inspections is life safety and subsequently building/property safety. The objective of fire inspections are to identify and correct fire code violations about fire and life safety.

Common Deficiencies

This flyer will outline the most common violations that are recorded by the Fire Prevention Bureau. Please review and correct any potential deficiencies prior to your inspection, this will help you pass and make your building safer year round.

Fire Prevention Bureau
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www.vbgov.com/fire-prevention



- ❑ Fire sprinkler and alarms systems must be serviced every 12 months by a licensed fire protection contractor. Some sprinkler systems may require a quarterly inspection depending on the type of system that has been installed. Private hydrants must also be serviced every 12 months. Items must be kept 24" from the ceiling in non-sprinklered buildings and 18" in sprinklered buildings.
 - *All painted or corroded sprinkler heads shall be replaced, they cannot be cleaned.
- ❑ All fire doors shall be maintained by the property owner/manager annually. The doors can be assessed and repaired by knowledgeable and competent staff on site. A door schedule shall be kept on site to identify required fire doors. Maintenance records shall be kept on all fire doors and shall be available for review. This includes all laundry chute doors.
- ❑ Fire extinguishers must be visible, readily accessible, and serviced every 12 months. They must also be properly hung.
- ❑ Emergency lights and exit signs must work and function properly during normal and emergency situations. Exit signs must always be illuminated.
- ❑ Electrical hazards shall be removed
 - *Extension cords can't be used at permanent wiring.
 - *Open junction boxes must be closed
 - *Open wiring must be properly covered
 - *Open breakers must be covered
 - *The area around electrical panels must be kept clear.
- ❑ Fire suppression systems for commercial cooking operations, i.e. hood systems, must be serviced every 6 months by a licensed fire protection contractor.
- ❑ Commercial kitchen hoods shall be cleaned at regular intervals. Depending on the amount of cooking and the cooking process, restaurants may be required to have the hood cleaned at 12, 6, and 3 month intervals.
 - *All wood burning ovens must be cleaned monthly.
- ❑ Exit doors must open easily from the inside. Locks shall not require special knowledge or keys. These doors must also be maintained.
- ❑ Aisles, corridors, walkways, stairways, and paths leading to exits must be kept clear at all times and shall not be used for storage.
 - *This also includes spaces that are considered service areas used by employees, also know as "the back of house".
- ❑ All Hotel/Motels shall have an emergency plan, please see that specific document for more details.
- ❑ All Fire Department Connections (FDC) shall be labeled with the address that it services and shall have caps in place to protect the unit from damage or tampering.
- ❑ All decorative materials shall have a proper flame resistance from the manufacturer or it shall be treated by a commercial company.
- ❑ All required access keys shall be available on site, preferably behind the front desk at all times for use by Fire Dept. personnel. This includes universal key cards, key fobs, traditional keys, elevator keys, and