



LAS VEGAS FIRE & RESCUE

Fire Prevention Division

Information Sheet



The items listed are basic information only. Please refer to adopted codes for specific details. Codes are subject to change. Additional requirements may apply.

Effective Date: January 5, 2026

Ordinance # 6918

Places of Assembly (Restaurants, Bars, Taverns and other Food Service Establishments)

An operational permit is required to operate a place of assembly. **IFC 105.5.41**

An operational permit is required to use open flames or candles in connection with assembly areas, dining areas of restaurants or drinking establishments. **IFC 105.5.38**

When permitted, open flame decorative devices must meet the following: **IFC 308.3.1**

1. Class I and Class II liquids and LP-gas shall not be used.
2. Liquid or solid fueled lighting devices containing more than 8 ounces of fuel must self-extinguish and not leak fuel at a rate of more than ¼ teaspoon per minute if tipped over.
3. The device or holder shall be constructed to prevent the spillage of liquid fuel or wax at the rate of more than ¼ teaspoon per minute when the device or holder is not in an upright position.
4. The device or holder shall be designed so that it will return to the upright position after being tilted to an angle of 45 degrees from vertical.
5. The flame shall be enclosed except where openings on the side are not more than .375-inch diameter or where openings on the top and distance to the top is such that a piece of tissue paper placed on top will not ignite in 10 seconds.
6. Chimneys shall be made of noncombustible materials and securely attached to the open-flame device.
7. Fuel canisters shall be safely sealed for storage.
8. Storage and handling of combustible liquids shall be in accordance with chapter 57.
9. Shades, where used, shall be made of noncombustible materials and securely attached to the open-flame device holder or chimney.
10. Candelabras with flame-lighted candles shall be securely fastened in place to prevent overturning and shall be located away from occupants using the area and away from possible contact with drapes, curtains or other combustibles.

The serving of flaming foods or beverages shall be done in a safe manner and shall not create high flames. The pouring, ladling or spooning of liquids is restricted to a maximum height of 8 inches above the receiving receptacle. **IFC 308.1.10.3**

Flaming foods or beverages shall be prepared only in the immediate vicinity of the table being served. They shall not be transported or carried while burning. **IFC 308.1.10.4**

The person preparing the flaming foods or beverages shall have a wet cloth towel immediately available for use in smothering the flames in the event of an emergency. **IFC 308.1.10.5**

An approved fire safety and evacuation plan shall be prepared and maintained. **IFC 404.**

Emergency evacuation drills shall be held at the intervals specified in Table 405.3 or more frequently where necessary to familiarize all occupants with the drill procedure. **IFC 405.1 & Table 405.2**

Records complying with the International Fire Code Section 405.6 shall be maintained of required emergency evacuation drills. **IFC 405.6**

Extension cords and flexible cords shall not be a substitute for permanent wiring and shall be listed and labeled in accordance with UL 817. Extension cords and flexible cords shall not be affixed to structures, extended through walls, ceilings or floors, or under doors or floor coverings, nor shall such cords be subject to environmental damage or physical impact. Extension cords shall be used only with portable appliances. Extension cords marked for indoor use shall not be used outdoors.

IFC 603.6

A type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. **IFC 606.2**

Each required commercial kitchen exhaust hood and duct system to have a Type I hood shall be protected with and approved automatic fire-extinguishing system. **IFC 904.2.2**

Hoods, grease removal devices, fans ducts, and other appurtenances should be cleaned, at intervals as required by sections 606.3.3.1 through 606.3.3.3, to remove combustible contaminants to a minimum of 0.002 in. **IFC 606.3.3 & NFPA 96 11.6.1.1.1**

Table 606.3.3.1

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as charbroiling or wok cooking	3 Months
Low-volume cooking operations such as places or religious worship or seasonal business	12 Months
Cooking operations utilizing solid-fuel burning cooking appliances	1 Month
All other cooking operations	6 Months

A hood cleaning licensee who has obtained a license from the State Fire Marshal to service and clean Type 1 exhaust system grease ducts must also be licensed to do business in the city or county in which it is providing this service.

Employees of the licensee who are not licensed may be allowed to assist in the servicing and cleaning of Type 1 exhaust systems if a person certified by the State Fire Marshal is on the premises at all times and the certificate of inspection and maintenance is filled out by that certified person who will accept responsibility for the work. **NAC 477.770**

A copy of the cleaning contract and cleaning reports for a Type 1 exhaust system must be maintained at the site where the exhaust system is located and made available to the authority having jurisdiction upon request. **NAC 477.780**

Ducts shall be provided with access panels to facilitate cleaning of automatic sprinklers, installed within the duct. **SNFC 606.3.5**

A copy of the plans showing the location of the cooking equipment and extinguishing system shall be maintained on site to ensure that the equipment is returned to the proper location at the conclusion of any maintenance. **NFPA 96 4.6.4**

Automatic fire-extinguishing systems shall be serviced at least every 6 months and after activation of the system. Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion. **NFPA 96 12.2.1**

Instructions for manually operating the fire-extinguishing system shall be posted conspicuously in the kitchen and shall be reviewed with employees by the management. **NFPA 96 12.1.4.3**

Automatic fire-extinguishing systems protecting commercial cooking systems shall be serviced as required in Section 904.14.5. **IFC 606.3.4**

Decorative Materials and Artificial Decorative Vegetation in new and existing buildings shall comply with **IFC 807.1**

Decorative materials shall be tested by an approved agency and meet the flame propagation performance criteria of NFPA 701, or such materials shall be noncombustible. Reports of test results shall be prepared in accordance with NFPA 701 and furnished to the fire code official upon request. **IFC 807.3**

Fire extinguishers with a minimum 2A rating shall be provided for light hazard in the seating area (1 per 3000 ft.²) and ordinary hazard in the service area (1 per 1500 ft.²) travel distance not to exceed 75 ft. **IFC 906.3**

When hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided. **IFC 906.4.2**

An automatic sprinkler system shall be provided for Group A-2 occupancies where one of the following conditions exists:

1. The fire area exceeds 5,000 feet².
2. The fire area has an occupant load of 100 or more.
3. The fire area is located on a floor other than a level of exit discharge serving such occupancies.

IFC 903.2.1.2

A manual fire alarm system that activates the occupant notification system shall be installed in Group "A" occupancies having an occupant load of 300 or more. **IFC 907.2.1**

Every room or space that is an assembly occupancy shall have the occupant load of the room or space posted in a conspicuous place, near the main exit or exit access doorway from the room or space. Posted signs shall be of an approved legible permanent design and shall be maintained by the owner or authorized agent. **IFC 1004.9**

Sign Construction. Signs shall be constructed of durable material, with a minimum 1 inch letters and numbers, on a contrasting background to be readily visible.

The specific requirements for Occupant Load can be found in **IFC 1004.**

Example:

MAXIMUM ROOM CAPACITY _____ PERSONS
--

Doors serving a Group "A" occupancy shall not be provided with a latch or lock unless it is panic hardware or fire exit hardware. **IFC 1010.2.8**

Locks and latches shall be permitted to prevent operation where any of the following exist:

1. In Group A occupancies where the occupant load of 300 or less, the main exterior door or doors are permitted to be equipped with key-operated locking devices from the egress side provided:
 - a. The locking device is readily distinguishable as locked.
 - b. A readily visible durable sign is posted on the egress side on or adjacent to the door stating: "THIS DOOR TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED". The sign shall be in letters 1 inch high on a contrasting background.

A minimum of two exits shall be required where the occupant load is more than 49. **IFC 1006.1**

Exit and exit access doors shall be marked by an approved exit sign readily visible from any direction of egress travel. Exit sign placement shall be such that no point in an exit access corridor or exit passageway is more than 100 feet or the listed viewing distance for the sign, whichever is less, from the nearest visible exit sign. **IFC 1013.1**

Exit signs shall be internally or externally illuminated. **IFC 1013.3**

Exit signs shall be illuminated at all times. To ensure continued illumination for a duration of not less than 90 minutes in case of primary power loss, the sign illumination means shall be connected to an emergency power system provided from storage batteries, unit equipment or an on-site generator. **IFC 1013.6.3**

In the event of power supply failure, an emergency electrical system shall automatically illuminate all of the following areas:

1. Aisles.
2. Corridors, exit enclosures and exit passageways.
3. Interior exit discharge elements.
4. Exterior landings.

The emergency power system shall provide power for a duration of not less than 90 minutes and shall consist of storage batteries, unit equipment or an on-site generator. **IFC 1013.6.3**

Construction and operational permits shall be required for the installation and use of liquid CO₂ systems. **IFC 105.6.3 & 5307.3**

Cylinders, containers, and tanks used for liquid carbon dioxide shall be listed for that use. They shall be equipped with valve protection, pressure relief devices, and pressure and level gauges. In areas subject to seismic activity, a means to secure the tanks will be provided and shall comply with IFC 5307.4.2

Indoor rooms/areas or enclosed outdoor locations where container systems are filled or used shall be provided with a gas detection and alarm system or an approved ventilation system complying with **IFC 5307.3.1 and 5307.3.2**

Gas detection systems shall be capable of detecting a gas release that creates a carbon dioxide rich environment in excess of the *Permissible Exposure Limits* (PEL) and the *Short-Term Exposure Limit* (STEL). The system must also be designed to notify the building occupants of said release. **IFC 5307.3.2**

Warning signs shall be posted at the entrance to the building, room, enclosure, or confined area where a container is located. The sign shall be at least 8 in. (200mm) wide by 6 in. (150mm) high and state the following:

“CAUTION — CARBON DIOXIDE GAS
Ventilate the area before entering.
A high carbon dioxide (CO₂) gas concentration in this
area can cause suffocation”

Visible hazard identification signs, as specified in NFPA 704 for the specific material contained, shall be placed on stationary containers, aboveground tanks, and at entrances to locations where hazardous materials are stored, dispensed, used, or handled in quantities requiring a permit. **IFC 5003.5 & 5003.6**

A construction permit is required for the installation, modification, removal or otherwise disposes of a flammable or combustible liquid tank. Storage systems used to store cooking oil (grease) in commercial cooking operations larger than 60-gallons (227 L) in above ground tanks shall also comply with IFC 607.