

Assisted Living Facilities
Life Safety Code Checklist for Large Facilities – 40 TAC §92.62

Facility Name		Facility ID No.		Inspection Exit Date	
Street Address		City	State	ZIP Code	Area Code and Telephone No.

The items on the following checklist represent 40 Texas Administrative Code (TAC), Chapter 92, Licensing Standards for Assisted Living Facilities. Violations of licensure standards are identified on the appropriate checklist by the requirements checked Not Met. When violations are cited, a copy of the appropriate checklist is left with the facility at the exit conference. If additional violations are cited after the initial exit conference, an additional exit conference will be conducted regarding the newly identified violations, with specific reference to the standard violated. Other violations in areas not checked still may be pending from previous inspections and are not reflected on this current report.

Note: This checklist contains a brief description of the requirements. Refer to the licensure standards for a complete description of the requirements.

40 TAC Chapter 92	Assisted Living Facilities Life Safety Code Checklist for Large Facilities – 40 TAC §92.62	Not Met
Subchapter D.	Facility Construction	
§92.62	General Requirements	
(c)	Operational features	
(c)(1)	Fires reported as required.	<input type="checkbox"/>
(c)(2)	Fire drills conducted as required.	<input type="checkbox"/>
(c)(3)	Smoking regulations in-place and enforced.	<input type="checkbox"/>
(c)(4)	Required emergency evacuation plan posted.	<input type="checkbox"/>
(c)(5)	Emergency fire procedures available and acceptable.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(d)	Safety operations plan available and acceptable.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(e)	Construction	
(e)(1)	Separation from other occupancies acceptable.	<input type="checkbox"/>
(e)(2)	Facility is fully sheathed and meets the construction requirements of NFPA 101.	<input type="checkbox"/>
(e)(3)	Floor covering meets flame spread requirements.	<input type="checkbox"/>
(e)(4)	Corridor doors of acceptable construction.	<input type="checkbox"/>
(e)(5)	Upper floors provided with at least two remote stairs of acceptable construction.	<input type="checkbox"/>
(e)(6)	All hazardous areas must be properly separated.	<input type="checkbox"/>
(e)(7)	Exit signs, with emergency power, must be provided in all large facilities and installed in accordance with NFPA 101, §7.10.	<input type="checkbox"/>
(e)(8)	Emergency lighting must be provided in all buildings with 25 or more rooms; in apartment buildings with 12 or more living units or that are three or more stories in height; and in all large facilities that are designed for Type B. The system must be installed in accordance with NFPA 101, §7.9.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(f)	Fire alarm and sprinkler systems	
(f)(1)	Fire alarm and smoke detection system. Facility has an Underwriters Laboratories (UL) listed manual fire alarm initiating system, with an interconnected automatic smoke detection and alarm initiation system in accordance with the requirements of NFPA 101, §9.6.	<input type="checkbox"/>
(f)(1)(A)	Smoke detectors installed in all required locations.	<input type="checkbox"/>
(f)(1)(A)(i)	Facilities with apartment units may use listed smoke detectors with an alarm device and separate heat detector contacts in the living area. The smoke detector must emit an audible signal within the apartment and annunciate at the main staff station or location. The heat detector contacts must be connected into the fire alarm system and provide a general alarm when activated.	<input type="checkbox"/>
(f)(1)(A)(ii)-(iii)	A facility constructed to meet NFPA 101, Chapter 18 or Chapter 19, need only meet §18.3.4.5.3/§19.3.4.5.1 for smoke detector locations.	<input type="checkbox"/>
(f)(1)(B)	The fire alarm control panel properly located or staff carries monitoring device.	<input type="checkbox"/>
(f)(1)(C)	Fire alarm panel power source acceptable.	<input type="checkbox"/>

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(f)	Fire alarm and sprinkler systems – continued	
(f)(1)(D)	Emergency power source must be from approved storage batteries or on-site engine-driven generator set.	<input type="checkbox"/>
(f)(1)(E)	Fire alarm maintenance contract acceptable.	<input type="checkbox"/>
(f)(1)(F)	Smoke detector sensitivity checked as required.	<input type="checkbox"/>
(f)(1)(G)	In large facilities, the fire alarm panel must indicate as a separate zone, each floor and/or smoke compartment. Each zone must have an alarm and trouble indication. Identification by zone is not required where all alarm initiating devices are addressable and the status of each device is identified on the fire alarm panel.	<input type="checkbox"/>
(f)(1)(H)	In large Type B facilities the fire alarm must automatically notify the fire department in accordance with NFPA 101, §9.6.4.	<input type="checkbox"/>
(f)(2)	Sprinkler system properly installed. Acceptable maintenance contract is in force.	<input type="checkbox"/>
(f)(2)(E)	A new and an existing large Type B facility must have a complete sprinkler system that meets the requirements of the NFPA 13.	<input type="checkbox"/>
(f)(2)(F)	An existing large Type A facility may have an NFPA 13 system. In a building not more than four stories high, an NFPA 13R system may be permitted.	<input type="checkbox"/>
(f)(2)(G)	A new large Type A facility must have an NFPA 13 system; however, a building not more than four stories high may have an NFPA 13R system.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(g)	Site and location	
(g)(1)	Facility served by DADS-approved fire department, and adequate water supply is available.	<input type="checkbox"/>
(g)(2)	Facility must correct any site or building conditions that are a fire, health or physical hazard.	<input type="checkbox"/>
(g)(3)	The facility must provide or arrange for nearby parking spaces for private vehicles of residents and visitors.	<input type="checkbox"/>
(g)(4)	Ramps, walks and steps are properly constructed. Guardrails, fences or handrails provided where required.	<input type="checkbox"/>
(g)(5)	All outside areas, grounds and adjacent buildings are maintained in good condition. Site grades provide for water drainage away from the structure.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(h)	Sanitation and housekeeping	
(h)(1)	Wastewater and sewage must be discharged in an approved manner.	<input type="checkbox"/>
(h)(2)	The water supply is acceptable.	<input type="checkbox"/>
(h)(3)	Solid waste is disposed of properly.	<input type="checkbox"/>
(h)(4)	Operable windows are insect-screened.	<input type="checkbox"/>
(h)(5)	An ongoing pest control program must be provided by facility staff or by contract with a licensed pest control company.	<input type="checkbox"/>
(h)(6)	All bathrooms, toilet rooms, and odor-producing rooms or areas for soiled and unsanitary operations are ventilated with operable windows or powered exhaust to the exterior.	<input type="checkbox"/>
(h)(7)	Kitchen and laundry procedures are utilized by facility staff to avoid cross-contamination between clean and soiled utensils and linens.	<input type="checkbox"/>
(h)(8)	Facility is free of accumulations of dirt, rubbish, dust and hazards. Floors are in good condition and cleaned regularly; walls and ceilings are structurally sound and maintained. Storage areas and cellars kept in an organized manner. No storage in the attic spaces.	<input type="checkbox"/>
(h)(9)	The facility is adequately ventilated. Smoking areas have mechanical ventilation directed to the exterior to remove smoke at the rate of 10 air changes per hour.	<input type="checkbox"/>
(h)(10)	Janitor's closets provided as required. Each janitor closet has a service sink and forced air ventilation ducted to the outside.	<input type="checkbox"/>
(h)(11)	A public/staff toilet, i.e., commode and lavatory, complying with accessibility standards is required for every large facility up to and including 60 beds. Facilities over 60 beds must have separate public and staff toilets in addition to the staff toilets required for the dietary staff.	<input type="checkbox"/>
(h)(12)	Facility-supplied linens are available in sufficient quantity. Clean linens must be stored in a clean area.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

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§92.62	General Requirements	
(i)	General safety features	
(i)(1)	Local fire marshal inspection within last 12 months.	<input type="checkbox"/>
(i)(2)	The building must be kept in good repair; electrical, heating and cooling systems must be maintained in a safe manner.	<input type="checkbox"/>
(i)(3)	Existing furnace and water heater installations may be continued in service, subject to approval by DADS.	<input type="checkbox"/>
(i)(4)	In large Type B facilities, all draperies and other window coverings in public or common areas, bedrooms, and living units must be flame resistant. In large Type A facilities, draperies must be flame resistant where smoking is permitted.	<input type="checkbox"/>
(i)(5)	All newly installed carpet is Class I or II based on the "Critical Radiant Flux" ratings. Proper documentation was provided.	<input type="checkbox"/>
(i)(6)	Open-flame heating devices are prohibited. All fuel-burning heating devices are properly vented. Working fireplace (if present) is acceptable.	<input type="checkbox"/>
(i)(7)	Telephone available. Emergency phone numbers readily available.	<input type="checkbox"/>
(i)(8)	Gas pressure test performed as required. Gas-fired heating equipment inspected prior to heating season.	<input type="checkbox"/>
(i)(9)	Exterior and interior stairs must have handrails that are firmly secured to prevent falls.	<input type="checkbox"/>
(i)(10)	HVAC complies with NFPA 90A or NFPA 90B and maintains temperature within required range.	<input type="checkbox"/>
(i)(11)	Facility lighting is acceptable.	<input type="checkbox"/>
(i)(12)	Passenger elevator provided if required.	<input type="checkbox"/>
(i)(13)	Floor, ceiling and wall finish material must be complete and in place to provide a sanitary and structurally safe environment.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(j)	Portable fire extinguishers supplied in accordance with NFPA 10.	
(j)(1)	Portable fire extinguishers are of the proper type, and size and are located properly. At least one portable Underwriters Laboratories (UL) or Factory Mutual (FM)-approved 20-B:C dry chemical fire extinguisher, rechargeable type, is provided in each laundry, kitchen and walk-in mechanical room.	<input type="checkbox"/>
(j)(2)	Extinguishers are installed properly.	<input type="checkbox"/>
(j)(3)	Extinguishers are surface wall-mounted or recessed in cabinets and are not subject to physical damage or dislodgment.	<input type="checkbox"/>
(j)(4)	Large portable fire extinguishers properly located.	<input type="checkbox"/>
(j)(5)	Portable extinguishers provided in hazardous rooms are located as close as possible to the exit door opening and on the latch side.	<input type="checkbox"/>
(j)(6)	Staff is trained in the use of each type of extinguisher in the facility.	<input type="checkbox"/>
(j)(7)	Monthly and yearly inspections of portable fire extinguishers made as required.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(k)	Waste and storage containers	
(k)(1)	Metal wastebaskets of substantial gauge or any UL- or FM-approved containers must be provided in all areas where smoking is permitted.	<input type="checkbox"/>
(k)(2)	Garbage, waste or trash containers provided for kitchens, janitor closets, laundries, mechanical or boiler rooms, general storage, and similar places must be made of metal or any UL- or FM-approved material and have a close-fitting cover.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(l)	The physical plant complies with applicable federal, state and local requirements for persons with disabilities.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

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40 TAC Chapter 92	Assisted Living Facilities Life Safety Code Checklist for Large Facilities – 40 TAC §92.62	Not Met
Subchapter D.	Facility Construction	
§92.62	General Requirements	
(m)	Resident accommodations	
(m)(1)	Resident bedrooms	
(m)(1)(A)	Bedroom usable floor space meets the requirements for a Type A facility. Minimum dimension is at least 8 feet. Bedrooms for persons with physical disabilities or mobility impairments must meet accessibility standards.	<input type="checkbox"/>
(m)(1)(B)	Bedroom usable floor space meets the requirements for a Type B facility. Minimum dimension is 10 feet. Bedrooms for persons with physical disabilities or mobility impairments meet accessibility standards.	<input type="checkbox"/>
(m)(1)(C)	Facilities with living units consisting of separate living/dining spaces and bedrooms have at least 90% of the required bedroom area.	<input type="checkbox"/>
(m)(1)(D)	A facility must have no more than 50% of its beds in bedrooms of three or more. A bedroom must have no more than four beds.	<input type="checkbox"/>
(m)(1)(E)	Bedroom windows of proper size and location.	<input type="checkbox"/>
(m)(1)(E)(i)	In Type B facilities and Type A facilities protected throughout by an approved automatic sprinkler system, the window opening size may be smaller than the minimum size listed, but must permit the venting of products of combustion. The total window area in a bedroom must not be less than 8% of the required bedroom size.	<input type="checkbox"/>
(m)(1)(E)(ii)	In existing buildings, if the window is not required for the secondary means of escape, the window size and sill height requirements do not apply if the windows meet the local building code.	<input type="checkbox"/>
(m)(1)(F)	Furnishings provided by the facility are acceptable and maintained in good repair.	<input type="checkbox"/>
(m)(1)(G)	All resident rooms must open upon an exit, corridor, living area or public area and must be arranged for convenient resident access to dining and recreation areas.	<input type="checkbox"/>
(m)(1)(H)	A staff or attendant area is provided on each floor or in each separate building. The area has a desk or writing surface and telephone. These areas have a communication system and fire alarm annunciation indicating the units served.	<input type="checkbox"/>
(m)(1)(I)	Facilities that consist of two or more floors or separate buildings must have a communication system from each resident living unit to a central staff location.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)(2)	Resident toilet and bathing facilities	
(m)(2)(A)	All bedrooms are served by separate private, connecting or general toilet rooms for each sex if facility houses both sexes. General toilet rooms or bathing rooms are accessible from a corridor or public space. A lavatory is readily accessible to each water closet. At least one water closet, lavatory and bathing unit are provided on each sleeping floor accessible to residents of that floor.	<input type="checkbox"/>
(m)(2)(B)	One water closet and one lavatory for each six occupants or fraction thereof are required. One tub or shower for each 10 occupants or fraction thereof is required.	<input type="checkbox"/>
(m)(2)(C)	Privacy partitions or curtains are provided at water closets and bathing units in rooms for multi-resident use.	<input type="checkbox"/>
(m)(2)(D)	Tubs and showers have non-slip bottoms or floor surfaces, either built-in or applied to the surface.	<input type="checkbox"/>
(m)(2)(E)	Resident-use hot water for lavatories and bathing units is maintained between 100 degrees Fahrenheit and 120 degrees Fahrenheit.	<input type="checkbox"/>
(m)(2)(F)	Towels, soap and toilet tissue are available at all times for individual resident use.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)(3)	Resident living areas	
(m)(3)(A)	Social-diversional spaces, such as living rooms, day rooms, lounges, sunrooms, etc., must be provided and have appropriate furniture. A minimum of 120 square feet must be provided in at least one space regardless of the number of residents. This space must have exterior windows providing a view of the outside.	<input type="checkbox"/>
(m)(3)(B)	The space requirement for social-diversional areas complies with these standards.	<input type="checkbox"/>

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(m)	Resident accommodations — continued	
(m)(3)	Resident living areas — continued	
(m)(3)(C)	DADS deducts a pathway equal to the corridor width when a corridor is required through a living or dining area to access an exit. The pathways are clear of obstructions.	<input type="checkbox"/>
		<input type="checkbox"/>
(m)(4)	Resident dining areas	
(m)(4)(A)	A dining area must be provided and have appropriate furnishings. A minimum of 120 square feet must be provided in at least one space, regardless of number of residents. This space must have exterior windows providing a view of the outside.	<input type="checkbox"/>
(m)(4)(B)	Access to a dining area from the resident living units or bedrooms must be covered.	<input type="checkbox"/>
(m)(4)(C)	Dining area provided complies with these standards.	<input type="checkbox"/>
(m)(4)(D)	The total living and dining area may be a single or interconnecting space with a minimum of 240 square feet of area.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)(5)	Facility provided sufficient storage.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)(6)	Kitchen	
(m)(6)(A)	The facility must have a kitchen or dietary area to meet the general food-service needs of the residents. It must include provisions for the storage, refrigeration, preparation and serving of food, dish and utensil cleaning, and refuse storage and removal.	<input type="checkbox"/>
(m)(6)(B)	Kitchens for facilities serving 16 or fewer non-employees per meal on a routine basis that have residential ranges may have residential range hoods, if the range hoods meet the requirements of the local building code.	<input type="checkbox"/>
(m)(6)(C)	Kitchens for facilities serving 17 or more non-employees per meal on a routine basis must be designed as follows:	<input type="checkbox"/>
(m)(6)(C)(i)	Kitchens are evaluated on the basis of their performance in the sanitary and efficient preparation and serving of meals to residents and compliance with requirements for dietary service in §92.41(m)(18) of this chapter (relating to Standards for Type A and Type B Assisted Living Facilities).	<input type="checkbox"/>
(m)(6)(C)(ii)	Kitchens must be designed so that room temperature, at peak load or in the summer, must not exceed 85 degrees Fahrenheit measured over the room at the 5-foot level. The amount of supply air must take into account the large quantities of air that may be exhausted at the range hood and dishwashing area.	<input type="checkbox"/>
(m)(6)(C)(iii)	Facilities for washing and sanitizing dishes and cooking utensils are provided. The kitchen contains a multi-compartment pot sink large enough to immerse pots and pans, and a mechanical dishwasher for washing and sanitizing dishes. Separation of soiled and clean dish areas is maintained, including air flow.	<input type="checkbox"/>
(m)(6)(C)(iv)	A food preparation sink is provided. It is separate from the pot sinks.	<input type="checkbox"/>
(m)(6)(C)(v)	A supply of hot and cold water is provided. Hot water for sanitizing purposes must be 180 degrees Fahrenheit or the manufacturer's suggested temperature for chemical sanitizers.	<input type="checkbox"/>
(m)(6)(C)(vi)	The kitchen is provided with a hand-washing lavatory in the food preparation area with hot and cold water, soap, towel dispenser, and waste receptacle. The dish room area has ready access to a hand-washing lavatory.	<input type="checkbox"/>
(m)(6)(C)(vii)	Staff restroom facilities with lavatory are directly accessible to kitchen staff without traversing resident use areas. The rest room does not open directly into the kitchen, but must open into a vestibule.	<input type="checkbox"/>
(m)(6)(C)(viii)	Janitorial facilities are provided exclusively for the kitchen and are located in the kitchen area.	<input type="checkbox"/>
(m)(6)(C)(ix)	Non-absorbent smooth finishes or surfaces are used on kitchen floors, walls and ceilings. Surfaces are capable of being routinely cleaned and sanitized to maintain a healthful environment. Counter and cabinet surfaces, inside and outside, have smooth, cleanable, non-porous finishes.	<input type="checkbox"/>
(m)(6)(C)(x)	Doors between kitchen and dining or serving areas have ¼-inch fixed safety glass or a fire related glazing view panel mounted in a steel frame.	<input type="checkbox"/>
(m)(6)(C)(xi)	A garbage can or cart washing area with drain and hot water is provided either on the interior or exterior of the facility.	<input type="checkbox"/>

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(m)	Resident accommodations — continued	
(m)(6)	Kitchen – continued	
(m)(6)(C)(xii)	Floor drains must be provided in the kitchen and dishwashing areas.	<input type="checkbox"/>
(m)(6)(C)(xiii)	Commercial range is provided and equipped with a commercial range hood and exhaust designed and installed in accordance with NFPA 96.	<input type="checkbox"/>
(m)(6)(C)(xiv)	Grease traps are provided if required by local authorities.	<input type="checkbox"/>
(m)(6)(D)	Food storage areas for large facilities must be as follows:	<input type="checkbox"/>
(m)(6)(D)(i)	Food storage areas provide for storage of a four-day minimum supply of non-perishable foods at all times.	<input type="checkbox"/>
(m)(6)(D)(ii)	Shelves are adjustable wire type.	<input type="checkbox"/>
(m)(6)(D)(iii)	Walls and floors have a non-absorbent finish to provide a cleanable surface.	<input type="checkbox"/>
(m)(6)(D)(iv)	Food is not stored on the floor.	<input type="checkbox"/>
(m)(6)(D)(v)	Dry foods storage has an effective venting system to provide for positive air circulation.	<input type="checkbox"/>
(m)(6)(D)(vi)	The maximum room temperature for food storage must not exceed 85 degrees Fahrenheit at any time. The measurement must be taken at the highest food storage level, but not less than 5 feet from the floor.	<input type="checkbox"/>
(m)(6)(E)	Auxiliary serving kitchens that are not contiguous to a food preparation or serving area must be designed as follows:	<input type="checkbox"/>
(m)(6)(E)(i)	Where service areas other than the kitchen are used to dispense foods, these areas must be designated as food-service areas and contain equipment for maintaining required food temperatures while serving.	<input type="checkbox"/>
(m)(6)(E)(ii)	Separate food-service areas must have hand-washing facilities as part of the food-service area.	<input type="checkbox"/>
(m)(6)(E)(iii)	Finishes of all surfaces, except ceilings, must be the same as those required for dietary kitchens or comparable areas.	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
(m)(7)	Laundry and linen services	
(m)(7)(A)	A large assisted living facility that comingles and processes laundry on-site in a central location must comply with the following:	<input type="checkbox"/>
(m)(7)(A)(i)	The laundry is separated and provided with sprinkler protection if the laundry area is located in the main building. Access is from the exterior or interior non-resident use area.	<input type="checkbox"/>
(m)(7)(A)(ii)	The laundry must be provided with the following physical features:	
(m)(7)(A)(ii)(I)	A soiled linen receiving, holding and sorting room with a floor drain and forced exhaust to the exterior which must operate at all times when soiled linen is held in this area.	<input type="checkbox"/>
(m)(7)(A)(ii)(II)	A general laundry work area that is separated by partitioning a washer section and a dryer section;	<input type="checkbox"/>
(m)(7)(A)(ii)(III)	A storage area for laundry supplies;	<input type="checkbox"/>
(m)(7)(A)(ii)(IV)	A folding area;	<input type="checkbox"/>
(m)(7)(A)(ii)(V)	Adequate air supply and ventilation for staff comfort without having to rely on opening a door that is part of the fire wall separation; and	<input type="checkbox"/>
(m)(7)(A)(ii)(VI)	Provisions to exhaust heat from dryers and to separate dryer makeup air from the habitable work areas of the laundry.	<input type="checkbox"/>
(m)(7)(B)	If linen is processed off the site, the following must be provided on the premises:	<input type="checkbox"/>
(m)(7)(B)(i)	A soiled linen holding room with adequate forced exhaust ducted to the exterior; and	<input type="checkbox"/>
(m)(7)(B)(ii)	A clean linen receiving, holding, inspection, sorting or folding, and storage room.	<input type="checkbox"/>
(m)(7)(C)	Resident-use laundry, if provided, utilizes residential-type washers and dryers. If more than three washers and three dryers are located in one space, the area must be separated by a one-hour fire-rated barrier or have sprinkler protection.	<input type="checkbox"/>
		<input type="checkbox"/>

Signature of Inspection Team Member

Date