Life Safety Plan

Tortilleria y Taqueria Costa Chica

2116 West Cumberland Street, Dunn, NC 28334

1. Building Information

Occupancy Type: Assembly (Restaurant) – Group A-2 per NC Fire Code.

Construction: Single-story, 1,638 sq. ft. (per floor plan).

Maximum Occupant Load: 28 seats + 5 staff = 33 persons.

Number of Exits Required: 2 (satisfied by front and rear exits).

2. Exiting / Egress

Exit #1 (Main Entrance):

- Location: Front of building (lower left of floor plan)
- Door: 3.5 ft wide, swings outward
- Equipped with illuminated EXIT sign

Exit #2 (Rear Exit through Kitchenette):

- Location: Top of kitchenette
- Door: 3 ft wide, swings outward
- Equipped with illuminated EXIT sign

Additional EXIT signage located at cafeteria/kitchenette connection.

Egress Paths:

- Dining customers: Primary path to front exit; secondary path through kitchenette to rear exit.
- Kitchen staff: Primary path to rear exit; secondary path through dining area to front exit.

3. Fire Protection Systems

Automatic Sprinklers: 9 sprinklers located throughout the unit.

Kitchen Suppression System: ProTex NMCH2 4600 Tank (2017), installed top left of kitchen, covering hood with 2H nozzles.

Contractor: All American Fire Protection (semi-annual inspection).

Portable Fire Extinguishers (6L Class K):

- Near front entrance
- Kitchen, right of overhead hood

- Outside kitchenette entrance

Alarms/Detection: Sprinkler system with automatic detection; pull stations/manual alarm to be confirmed with contractor.

4. Utilities & Hazards

Gas Lines: Serving kitchen equipment (see floor plan). Main shutoff location to be confirmed.

Electrical Panel: Located in kitchenette, near the rear exit.

Grease Trap: If present, location to be marked.

Hazardous Materials: Typical cleaning supplies stored safely away from ignition sources.

5. Emergency Procedures

Evacuation Plan:

- Managers direct customers to nearest exit.
- Employees evacuate via front or rear exits.
- Illuminated exit signs guide occupants; emergency lighting engages during power failure.

Notification:

- Managers call 911 immediately upon alarm activation or visible fire.

Fire Watch:

- Manager initiates fire watch if suppression/alarm is offline until restored.

Training/Drills:

- Staff trained at hire and annually thereafter.
- Evacuation drills held semi-annually.
- Fire suppression system training for kitchen staff.

6. Maintenance & Records

Inspection and maintenance follow NC Fire Code 901.6 and Harnett County requirements:

- Kitchen Hood Suppression System: Every 6 months by licensed contractor.
- Portable Fire Extinguishers: Monthly visual inspection (manager) and annual maintenance (contractor).
- Exit Signs & Emergency Lights: Monthly check (manager), annual full-function test.
- Sprinkler System: Annual inspection by contractor; quarterly visual inspection by manager.
- Electrical Panel: Checked monthly to confirm clearance and accessibility.

Records: Maintain paper or digital logs on site. Fire Marshal will review at annual inspection.

7. Staff Training & Drills

New Hire Orientation:

- Fire extinguisher use (PASS method).
- Evacuation routes & exits.
- Location of suppression pulls and alarms.

Quarterly Refresher:

- Review of exits, extinguisher locations, evacuation roles.
- Evacuation drill conducted at least once every 6 months.

Manager Training:

- Fire watch procedures if system impaired.
- Contact protocols (911, Fire Marshal, landlord/owner).

Recordkeeping:

- Training logs kept in binder labeled 'Life Safety Plan Training Records'.
- Minimum retention: 3 years.

8. Contact Information

Restaurant Manager: Felisa Habana-Barradas

Fire Suppression Contractor: All American Fire Protection Local Fire Department: Dunn Fire Department, Station #1 Harnett County Fire Marshal's Office: (910) 893-7525

9. Attachments

• Floor Plan with marked exits, extinguishers, sprinklers, egress paths, and utilities

TOTAL AREA:1638.27 sq ft·LIVING AREA:1638.27 sq ft·ROOMS:5

