

File No.: 04-1000-20-2020-201

April 20, 2020

s.22(1)

Dear s.22(1)

Re: **Request for Access to Records under the Freedom of Information and Protection of Privacy Act (the "Act")**

I am responding to your request of March 25, 2020 for:

Fire inspections and reports for Bauhaus Restaurant, located at 1 West Cordova Street from January 1, 2015 to March 24, 2020.

All responsive records are attached.

Under section 52 of the Act, and within 30 business days of receipt of this letter, you may ask the Information & Privacy Commissioner to review any matter related to the City's response to your FOI request by writing to: Office of the Information & Privacy Commissioner, info@oipc.bc.ca or by phoning 250-387-5629.

If you request a review, please provide the Commissioner's office with: 1) the request number (#04-1000-20-2020-201); 2) a copy of this letter; 3) a copy of your original request; and 4) detailed reasons why you are seeking the review.

Yours truly,

Cobi Falconer, FOI Case Manager, for

[Signature on file]

Barbara J. Van Fraassen, BA
Director, Access to Information & Privacy

Barbara.vanfraassen@vancouver.ca
453 W. 12th Avenue Vancouver BC V5Y 1V4

*If you have any questions, please email us at foi@vancouver.ca and we will respond to you as soon as possible. Or you can call the FOI Case Manager at 604.871.6584.

Encl.
:kt



Vancouver Fire and Rescue Services

Property - Inspection History Report

Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

Constr. Type: _____
Business Name: _____
Property class: **[None selected]**

Date of Report: **April 7, 2020**
Last Inspection Date: **March 11, 2020**

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	February 18, 2020	Unsatisfactory	FP General	Lee, Clifford

Violation Notice: Issued **Received by:** George **Position:** Manager

1 - Commercial Cooking Equipment **Status** Unsatisfactory

Kitchen hood grease baffles shall be removed and cleaned.

The kitchen fire suppression system is past its service date and is required to be serviced by a qualified contractor.

The kitchen hoods, ductwork and exhaust fan system require cleaning by a professional cleaning contractor.

All visible surfaces of hoods, ducts and kitchen cooking equipment shall be wiped clean of any grease or accumulated deposits.

Nozzles for KSS not pointing in correct direction.

2 - Emergency Lighting **Status** Unsatisfactory

The emergency power unit has past its service date and is now in need of servicing by a qualified service contractor.

Note: NOV issued

Met with manger George.
Emergency lights expired April 2019.
KSS expired Feb 11, 2019.
Hood is OK until June 2020.
K class extinguisher ok until Aug 2020.
Adjust KSS nozzles to point in the appropriate direction.

NOV issued.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Meeting	March 22, 2019	Satisfactory	FP General	Martin, Murray

Note: NOTE FROM BUILDING OWNER

- Recieved an email from building owner explaining why FDC connection is out of service:
- The upstairs portion is unoccupied and awaiting a full renovation. Stripped of all wiring and plumbing.
- Owner can't continue with a permit to start renovation until issue with BC Hydro supplying



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power is resolved.

- Signs were put up above FDC and stolen twice.
- Note from 4/20/2015 inspection also in FDM confirming that FDC was to be out of service until renovations complete.
-

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Contravention	March 7, 2019	Unsatisfactory	FP General	Martin, Murray

Violation Notice: Issued

Received by: Keith Mceachern

Position: Employee

1 - Fire Department Connection	Status Unsatisfactory
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- Fire Department Connection (FDC) is missing threaded adapters.
- Repairs are needed to the FDC connection.
- All deleterious material shall be removed from the ports of the fire department connection.
- Install tamper-proof port caps on the fire department connection(s).

Note: FDC INSPECTION

- On a walkabout of district it was noticed that the FDC is in need of repair.
- Both swivel adapters have been removed and caps are missing from FDC.
- Notice of violation written, employee of restaurant was going to forward to building owner/manager.
-

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	August 17, 2018	Satisfactory	FP General	Kuva, Lorne

Note: Reinspection

NSD of Range suppression system is now up to date, Feb 2019

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	August 2, 2018	Satisfactory	FP General	Price, Fraser

1 - Commercial Cooking Equipment	Status Satisfactory
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Dump system is out of date.

Note: Re-Check

Re-Check Complied with previous order.



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Property Address: **1 W CORDOVA ST**
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- ABC Fire Extinguisher - Satisfactory - NSD 06/19
- Hoods - Satisfactory - NSD 12/19
- Extinguishers Mounted
- K Class - Satisfactory - NSD - 06/19
- Emergency Lighting System - Satisfactory - NSD 01/19

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	August 1, 2018	Unsatisfactory	FP General	Kuva, Lorne

Violation Notice: Issued **Received by:** Restaurant Staff **Position:** [None selected]

1 - Commercial Cooking Equipment **Status** Unsatisfactory

Dump system is out of date.

Note: Reinspection

Reinspection.
Range suppression not actioned as of yet.
Contacted VanFire to confirm the service date of tomorrow at 8 am.
This is confirmed with both restaurant staff and VanFire. Will follow up and confirm compliance.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	July 1, 2018	Unsatisfactory	FP General	Kuva, Lorne

Violation Notice: Issued **Received by:** Josh Mueller **Position:** Employee

1 - Commercial Cooking Equipment **Status** Unsatisfactory

Dump system is out of date.

2 - Emergency Lighting **Status** Satisfactory

ASTTBC Tag over NSD

3 - Fire Extinguishers (Portable) **Status** Satisfactory

ASTTBC tag past NSD

Note: Inspection

Met with kitchen staff.
Emerg Lighting - Jan 2019
K - June 2019
Range Suppression - Apr 2018
Hood - Dec 2018

NOV to have the Seating area ABC mounted and to have the Range Suppression System serviced and tagged.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	June 4, 2018	Unsatisfactory	FP General	Gorseth, Nils

Violation Notice: Issued **Received by:** Kevin Curley **Position:** Manager

1 - Commercial Cooking Equipment **Status** Unsatisfactory

The kitchen hoods, ductwork and exhaust fan system require cleaning by a professional cleaning contractor.



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Property Address: **1 W CORDOVA ST**
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2 - Emergency Lighting **Status** Unsatisfactory
ASTTBC Tag over NSD

3 - Fire Extinguishers (Portable) **Status** Unsatisfactory
ASTTBC tag past NSD

Note: NOV issued

- spoke with mnager Kevin Curley 778.837.7225
- issued NOV ofr emerg. lights, extinguishers and coom. hood vent cleaning

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	January 25, 2018	Satisfactory	FP General	Lehwald, Evan

Note: RIOK

RIOK

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	January 6, 2016	Satisfactory	FP Restaurants	Short, Chris

1 Fire Department Access. - 0140 Provide access to all floor areas **Status** Satisfactory

Article 2.5.1.3.
Roof and Floor Area Access

Sentence:
v 1) Access shall be provided to all floor areas and roofs for fire fighting purposes.

Note: FDM errors but all work done

FDM errors but all work done.
Notice issue last visit on January 6, 2016.
Signed by Ella Muehbronn, 604-974-1147.
This visit met with Stefan the owner.
Ducts cleaned.
Suppression tested and tagged. K class done and Extinguishers done.
Emergency Lighting tested and tagged.
Rear exit cleared.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Restaurant	January 6, 2016	Unsatisfactory	FP Restaurants	Short, Chris

Violation Notice: Issued **Received by:** Aga Darnes **Position:** Manager

1 Fire Department Access. - 0140 Provide access to all floor areas **Status** Unsatisfactory

Article 2.5.1.3.
Roof and Floor Area Access

Sentence:
v 1) Access shall be provided to all floor areas and roofs for fire fighting purposes.



Vancouver Fire and Rescue Services

Property - Inspection History Report

Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
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2 Fire Department Access. - 0150 Provide appropriate keys for all areas **Status Satisfactory**

Article 2.5.1.3.
Roof and Floor Area Access

Sentence:

- v 2) Where access doors are locked from exit stairs to floor areas, keys in conformance to Sentence 2.5.1.6.(2) shall be provided and kept in a lock box in a location visible and accessible to fire fighters.

Note: Missing Fire Department Connection

Missing Fire Department Connection.
Could not inspect upper area.
Will contact owner 9 W Cordova to do entire building in New Year.
Notice to replace Fire Department Connection.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Occupant Load	July 31, 2015	Satisfactory	FP General	Nygaard, Gary

Note: FI412424 137 People

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Permit	July 29, 2015	Satisfactory	FP General	Nygaard, Gary

Note: approved sidewalk patio

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Kitchen Suppression Trip Test	April 20, 2015	Satisfactory	FP General	Macaulay, Colin

Note: Note

Scott Kelly Project manager 250-372-5576 ext123 c 250-320-2203

Sent email to Scott to have saimese FD connection to be capped off as will not be in use until reno is done on SRO upstairs

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Occupant Load	December 16, 2014	Satisfactory	FP Capt Plans Review	Crump, Hugh

Note: OCCUPANT LOAD FI 411985

DINING 107

STAFF 18

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	February 24, 2014	Satisfactory	B	Harvey, Sean



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Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

1 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status Satisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

2 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty **Status Satisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues. [See Appendix A]

Appendix:
A-2.6.1.9.(3) Commercial Cooking Equipment.
Depending on the amount of cooking equipment usage, the entire exhaust system, including grease extractors, should be inspected at intervals not greater than seven days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. In general, exhaust systems should be cleaned at intervals not greater than 12 months, but in the case of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than three months.

Note: note

This restaurant is closed. Please close chain off. Inspection items marked as satisfactory but most likely they were not rectified. Please see previous notes

thanks

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	February 14, 2014	Unsatisfactory	B	Harvey, Sean

1 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status Unsatisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

2 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty **Status Unsatisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues. [See Appendix A]

Appendix:



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Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
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A-2.6.1.9.(3) Commercial Cooking Equipment.

Depending on the amount of cooking equipment usage, the entire exhaust system, including grease extractors, should be inspected at intervals not greater than seven days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. In general, exhaust systems should be cleaned at intervals not greater than 12 months, but in the case of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than three months.

Note: note

Told by kitchen manager that work had been done to venting system by owner that rendered the system unserviceable by ASTTBC technician

In essence, ASTTBC tech would not tag NFPA 96 because he/she regarded the venting system to be unsafe

Kitchen manager stated that he tried to have system checked but due to above issues he could not get problem rectified

Unsure if proper permits were obtained to do work

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	February 5, 2014	Unsatisfactory	B	Harvey, Sean

1 Means of Egress. - 1420 Remove obstructions from means of egress **Status** Satisfactory

Article 2.7.1.6.
Maintenance

Sentence:

1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:

A-2.7.1.6(1) Means of Egress.

Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status** Unsatisfactory

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

3 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty **Status** Unsatisfactory

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues. [See Appendix A]

Appendix:

A-2.6.1.9.(3) Commercial Cooking Equipment.

Depending on the amount of cooking equipment usage, the entire exhaust system, including grease extractors, should be inspected at intervals not



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Property Address: **1 W CORDOVA ST**
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greater than seven days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. In general, exhaust systems should be cleaned at intervals not greater than 12 months, but in the case of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than three months.

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	December 3, 2013	Unsatisfactory	B	Harvey, Sean

1 Means of Egress. - 1420 Remove obstructions from means of egress **Status** Unsatisfactory

Article 2.7.1.6.
Maintenance

Sentence:

1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:

A-2.7.1.6(1) Means of Egress.

Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status** Unsatisfactory

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

3 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty **Status** Unsatisfactory

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

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Note: note

Had meeting with manager and was informed about a problem with the kitchen ventilation system. Called building owner and was told to call other manager. This manager informed that work had been done on vent system by owner and that now no fire protection company will confirm suppression system viability at this address. Called Acme Fire (whose non compliant tag is currently on system) and was informed

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	November 15, 2013	Unsatisfactory	B	Harvey, Sean



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Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

1 Means of Egress. - 1420 Remove obstructions from means of egress **Status** Unsatisfactory

Article 2.7.1.6.
Maintenance

Sentence:

1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

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A-2.7.1.6(1) Means of Egress.

Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status** Unsatisfactory

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

3 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty **Status** Unsatisfactory

Article 2.6.1.9.
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Sentence:

3) Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned at frequent intervals to prevent surfaces from becoming heavily contaminated with grease or other residues. [See Appendix A]

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A-2.6.1.9.(3) Commercial Cooking Equipment.

Depending on the amount of cooking equipment usage, the entire exhaust system, including grease extractors, should be inspected at intervals not greater than seven days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. In general, exhaust systems should be cleaned at intervals not greater than 12 months, but in the case of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than three months.

Note: note

No compliance on any of the issues

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	November 1, 2013	Unsatisfactory	B	Harvey, Sean

1 Means of Egress. - 1420 Remove obstructions from means of egress **Status** Unsatisfactory

Article 2.7.1.6.
Maintenance

Sentence:

1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:

A-2.7.1.6(1) Means of Egress.

Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape



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Property Address: **1 W CORDOVA ST**
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is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system	Status Unsatisfactory
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Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

3 Commercial Cooking Equipment. - 4830 Hoods, vents, and ducts extremely dirty	Status Unsatisfactory
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Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
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A-2.6.1.9.(3) Commercial Cooking Equipment.
Depending on the amount of cooking equipment usage, the entire exhaust system, including grease extractors, should be inspected at intervals not greater than seven days to determine if grease or other residues have been deposited within. When grease or other residues are in evidence as deposits within the hood, grease removal devices, or ducts, the system should be cleaned. In general, exhaust systems should be cleaned at intervals not greater than 12 months, but in the case of deep fat cooking, char broiling or similar cooking operations, the systems should be cleaned at intervals not greater than three months.

Inspection Class Company General	Inspected Date September 17, 2013	Status Satisfactory	Assigned To A	Inspector Sherriff, Adrian
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Inspection Class Company General	Inspected Date July 15, 2013	Status Satisfactory	Assigned To A	Inspector Grimminck, Patrick
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1 Means of Egress. - 1420 Remove obstructions from means of egress	Status Satisfactory
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Article 2.7.1.6.
Maintenance

Sentence:
1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:
A-2.7.1.6(1) Means of Egress.
Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Means of Egress. - 1450 Remove unauthorized locking device from exit door	Status Satisfactory
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Article 2.7.2.1.
Exit Doors

Sentence:
v 6) The requirements of Sentence (5) shall not apply to:

Clause:
a) doors of rooms where persons are under legal restraint,



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Property Address: **1 W CORDOVA ST**
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- b) doors in a care and detention occupancy where patient safety may be compromised by uncontrolled egress,
- c) doors to and from high security areas where the Fire Chief has approved the door locking devices, and
- d) doors equipped with electromagnetic locks conforming to the Building By-law requirements, provided there is an acceptable means of unlocking these doors in an emergency.

3 Fire Doors. - 1530 Remove all door wedges and unauthorized hold open devices **Status** Satisfactory

Article 2.2.2.4.v
Inspection and Maintenance

Sentence:

- 2) Doors in fire separations shall be inspected by the owner or occupant at intervals not greater than 24h to ensure that they remain closed unless the door is equipped with a hold-open device conforming to the building by-law.
- 3) Doors in fire separations shall be operated at intervals not greater than 1 month to ensure that they are properly maintained in accordance with sentence (1), as specified in the fire safety plan prepared to conformance with Section 2.8.
- 4) Doors in fire separations shall not be locked, wedged or otherwise held open.

4 Fire Extinguishers. - 2610 Provide extinguishers **Status** Satisfactory

Article 6.2.1.1.
Selection and Installation

Sentence:

- 1) Portable extinguishers shall be selected and installed in conformance with NFPA 10, "Portable Fire Extinguishers" and with the requirements of this By-law.

5 Fire Extinguishers. - 2640 Provide Type K extinguisher **Status** Satisfactory

Article 6.2.3.6.
Extinguishers for Commercial Cooking Equipment

Sentence:

- 1) Acceptable portable extinguishers shall be provided to protect commercial cooking equipment. [see Appendix A].

Appendix:

A-6.2.3.6.(1) Class K Extinguisher.

Portable fire extinguishers must meet NFPA 10 for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats). The extinguisher should be listed and labelled for Class K (kitchen) fires. A placard should be conspicuously placed near the extinguisher that states that the fire protection system shall be activated, prior to using the fire extinguisher.

6 Exit Lighting / Emergency Lighting. - 2850 Inspect test and tag all emergency lights **Status** Satisfactory

Article 6.7.1.7.
Inspection of Emergency Lights

Sentence:

- 1) Except as provided in Article 6.7.1.6., emergency lights shall be inspected and tagged at intervals not greater than 12 months to ensure that they are functional.



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Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
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7 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system **Status Satisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

8 Commercial Cooking Equipment. - 4832 Instructions Posted **Status Satisfactory**

Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:
5) Instructions for manually operated fire extinguishing installations shall be posted conspicuously in the kitchen as part of the fire safety plan.

Note: RIOK

Riok

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	June 12, 2013	Unsatisfactory	A	Grimminck, Patrick

Violation Notice: Issued **Received by:** Randy Schultz **Position:** Manager

1 Means of Egress. - 1420 Remove obstructions from means of egress **Status Unsatisfactory**

Article 2.7.1.6.
Maintenance

Sentence:
1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:
A-2.7.1.6(1) Means of Egress.
Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Means of Egress. - 1450 Remove unauthorized locking device from exit door **Status Unsatisfactory**

Article 2.7.2.1.
Exit Doors

Sentence:
v 6) The requirements of Sentence (5) shall not apply to:

- Clause:
- a) doors of rooms where persons are under legal restraint,
 - b) doors in a care and detention occupancy where patient safety may be compromised by uncontrolled egress,
 - c) doors to and from high security areas where the Fire Chief has approved the door locking devices, and
 - d) doors equipped with electromagnetic locks conforming to the Building By-law requirements, provided there is an acceptable means of unlocking these doors in an emergency.

3 Fire Doors. - 1530 Remove all door wedges and unauthorized hold open devices **Status Unsatisfactory**

Article 2.2.2.4.v
Inspection and Maintenance



Vancouver Fire and Rescue Services

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Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

Sentence:

- 2) Doors in fire separations shall be inspected by the owner or occupant at intervals not greater than 24h to ensure that they remain closed unless the door is equipped with a hold-open device conforming to the building by-law.
- 3) Doors in fire separations shall be operated at intervals not greater than 1 month to ensure that they are properly maintained in accordance with sentence (1), as specified in the fire safety plan prepared to conformance with Section 2.8.
- 4) Doors in fire separations shall not be locked, wedged or otherwise held open.

4 Fire Extinguishers. - 2610 Provide extinguishers	Status Unsatisfactory
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Article 6.2.1.1.
Selection and Installation

Sentence:

- 1) Portable extinguishers shall be selected and installed in conformance with NFPA 10, "Portable Fire Extinguishers" and with the requirements of this By-law.

5 Fire Extinguishers. - 2640 Provide Type K extinguisher	Status Unsatisfactory
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Article 6.2.3.6.
Extinguishers for Commercial Cooking Equipment

Sentence:

- 1) Acceptable portable extinguishers shall be provided to protect commercial cooking equipment. [see Appendix A].

Appendix:

A-6.2.3.6.(1) Class K Extinguisher.

Portable fire extinguishers must meet NFPA 10 for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats). The extinguisher should be listed and labelled for Class K (kitchen) fires. A placard should be conspicuously placed near the extinguisher that states that the fire protection system shall be activated, prior to using the fire extinguisher.

6 Exit Lighting / Emergency Lighting. - 2850 Inspect test and tag all emergency lights	Status Unsatisfactory
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Article 6.7.1.7.
Inspection of Emergency Lights

Sentence:

- 1) Except as provided in Article 6.7.1.6., emergency lights shall be inspected and tagged at intervals not greater than 12 months to ensure that they are functional.

7 Commercial Cooking Equipment. - 4820 Inspect test and tag kitchen suppression system	Status Unsatisfactory
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Article 2.6.1.9.
Commercial Cooking Equipment

Sentence:

- 2) Except as required in Sentences (3) to (5), the use, inspection and maintenance of commercial cooking equipment exhaust and fire protection systems shall be in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Equipment."

8 Commercial Cooking Equipment. - 4832 Instructions Posted	Status Unsatisfactory
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Article 2.6.1.9.



Vancouver Fire and Rescue Services

Property - Inspection History Report

Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

Commercial Cooking Equipment

Sentence:

- 5) Instructions for manually operated fire extinguishing installations shall be posted conspicuously in the kitchen as part of the fire safety plan.

Note: Means of egress

Restaurant owner and building owner are working on a solution to have the east door open and have proper panic hardware installed. This is a heritage building. 2nd means of egress is chained locked ordered them to remove chain immediately.

Kitchen suppression and k-type extinguisher are out of date.

Emergency lighting and 5lb extinguishers is out of date and not mounted on the wall.

Inspection Class Company General	Inspected Date April 29, 2013	Status Unsatisfactory	Assigned To A	Inspector Grimminck, Patrick
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1 Means of Egress. - 1420 Remove obstructions from means of egress **Status** Unsatisfactory

Article 2.7.1.6.
Maintenance

Sentence:

- 1) Means of egress shall be maintained in good repair and free of obstructions. [See Appendix A]

Appendix:

A-2.7.1.6(1) Means of Egress.

Where a fire escape is ordered to be replaced or rebuilt, a Professional Engineer's certification is generally required to ascertain that the fire escape is structurally sound. The authority comes from Sentence 1.4.4.1.(1) of this By-law.

2 Means of Egress. - 1450 Remove unauthorized locking device from exit door **Status** Unsatisfactory

Article 2.7.2.1.
Exit Doors

Sentence:

- v 6) The requirements of Sentence (5) shall not apply to:

Clause:

- a) doors of rooms where persons are under legal restraint,
- b) doors in a care and detention occupancy where patient safety may be compromised by uncontrolled egress,
- c) doors to and from high security areas where the Fire Chief has approved the door locking devices, and
- d) doors equipped with electromagnetic locks conforming to the Building By-law requirements, provided there is an acceptable means of unlocking these doors in an emergency.

3 Fire Doors. - 1530 Remove all door wedges and unauthorized hold open devices **Status** Unsatisfactory

Article 2.2.2.4.v
Inspection and Maintenance

Sentence:

- 2) Doors in fire separations shall be inspected by the owner or occupant at intervals not greater than 24h to ensure that they remain closed unless the door is equipped with a hold-open device conforming to the building by-law.

- 3) Doors in fire separations shall be operated at intervals not greater than 1 month to



Vancouver Fire and Rescue Services

Property - Inspection History Report

Property Address: **1 W CORDOVA ST**
Building Name: **Bauhaus restaurant in SRO**

FH District: **02**
FPO District: **77**

ensure that they are properly maintained in accordance with sentence (1), as specified in the fire safety plan prepared to conformance with Section 2.8.

4) Doors in fire separations shall not be locked, wedged or otherwise held open.

4 Fire Extinguishers. - 2610 Provide extinguishers **Status** Unsatisfactory

Article 6.2.1.1.
Selection and Installation

Sentence:

- 1) Portable extinguishers shall be selected and installed in conformance with NFPA 10, "Portable Fire Extinguishers" and with the requirements of this By-law.

5 Fire Extinguishers. - 2640 Provide Type K extinguisher **Status** Unsatisfactory

Article 6.2.3.6.
Extinguishers for Commercial Cooking Equipment

Sentence:

- 1) Acceptable portable extinguishers shall be provided to protect commercial cooking equipment. [see Appendix A].

Appendix:

A-6.2.3.6.(1) Class K Extinguisher.

Portable fire extinguishers must meet NFPA 10 for the protection of cooking appliances that use combustible cooking media (vegetable or animal oils and fats). The extinguisher should be listed and labelled for Class K (kitchen) fires. A placard should be conspicuously placed near the extinguisher that states that the fire protection system shall be activated, prior to using the fire extinguisher.

Note: Exit door

No proper hardware on Fire escape

Note: K extinguisher

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Company General	May 16, 2012	Satisfactory	D	Wilkinson, Justin

Inspection Class	Inspected Date	Status	Assigned To	Inspector
Order Search	February 25, 2010	Satisfactory	FP General	Hayre, Deepk

Note: 2nd Floor Vacant

basement run as restaurant