

# FIRE PREVENTION PLAN

NCI-Frederick  
Fort Detrick, Maryland

This *Fire Prevention Plan* is intended to provide employees with basic information on the major fire hazards and control methods at the NCI-Frederick in accordance with 29 CFR 1910.39. For more information, contact the Environment, Health & Safety Program in Building 426 at 301-846-1451.

## 1.) Major fire fuel sources hazards, their proper storage and handling, and available fire control equipment:

### Fuel Source Hazard

### Proper Storage & Handling

### Fire Control Equipment

Accumulation of ordinary combustibles, such as paper, cardboard, office trash, other combustible wastes.

Daily housekeeping activities to remove these items from the workplace; Periodic inspections to ensure adequate housekeeping.

Multipurpose dry chemical fire extinguisher; Automatic sprinkler systems in many buildings.

Flammable and combustible liquids – reagents in laboratory areas, gasoline and diesel fuel in maintenance areas.

Store in approved containers in flammable storage cabinets or flammable storage rooms.

Multipurpose dry chemical fire extinguisher; Installed dry chemical or inert gas extinguishing systems in flammable storage rooms.

Flammable solvent waste.

Store in approved waste containers; Periodic satellite accumulation area inspections and weekly removal by Waste Management staff.

Multipurpose dry chemical fire extinguisher.

## 2.) Major potential fire ignition sources and their control procedures:

### Ignition Source

### Control Procedure

Energized electrical equipment.

Do not store flammable and combustible materials in close proximity to energized electrical equipment.

Hot Work, such as welding, grinding, soldering, similar operations producing heat, spark, or flame.

Follow the NCI-Frederick Hot Work Permit Procedure, Chapter C-18 in the Safety Operations Manual.

Laboratory operations involving heat or flame producing equipment.

Follow the manufacturer's recommendations for equipment use and maintenance. Keep flammable and combustible materials away from heat or flame producing equipment.

<u>Ignition Source (continued)</u>	<u>Control Procedure</u>
Cooking and food warming equipment.	Potential fires in the food preparation area of the Building 549 are controlled by installed wet chemical suppression systems. Building 549 is also protected by an automatic sprinkler system.
Portable space heaters	Space heaters must meet certain design requirements to be used at the NCI-Frederick. An inspection and tagging program ensures that approved heaters are used safely.
Coffee makers and hot plates.	These items must be placed on surfaces that are not easily combustible. Additionally, these items must be turned off or disconnected at the end of the day.
Smoking	No smoking is allowed on the NCI-Frederick campus. Dispose of smoking trash (e.g., matches, cigarette butts) in designated receptacles.

**3.) Personnel responsible for maintenance of fire suppression systems:**

Testing and maintenance of portable fire extinguishers, fire detection and alarm systems, and fire suppression systems is performed through a sub-contract with a vendor specializing in these activities. The Environment, Health & Safety Program, conducts fire extinguisher inspections and periodic fire prevention inspections.

**4.) Personnel responsible for controlling fire fuel source hazards:**

Supervisors at all levels are responsible for the control of fuel source hazards in their area of responsibility. Employees are also responsible for maintaining a fire-safe work environment and reporting any unsafe conditions to their supervisor. In addition, periodic fire prevention inspections are performed by EHS to assist supervisors and employees in identification of potential fuel source hazards.