

Montana State Fire Marshal
CANNABIS FACILITIES CODE REQUIREMENT OVERVIEW/CHECKLIST
Please fill out and return to the Fire Marshal's Office- lisa.fischer@mt.gov

In the State of Montana, **ALL buildings** intended for commercial use, whether it be new construction or a change from the original designated use of an existing building, are subject to review and approval by the State Building Codes Bureau **PRIOR to occupancy**.

Prior to purchase, lease, or occupancy of an intended Cannabis Facility, please contact the State Building Codes Bureau for an occupancy designation (for new construction) and/or a change of use and occupancy classification (if an existing building). The Occupancy designation determines the building's suitability with regards to allowable height and area, construction type and fire protection systems required for the facility and establishes the Building and Fire Codes applicable to the building and its processes. The Fire Official is charged with maintaining the building/facility to those designated fire and life safety codes, for the life of the building. For occupancy designations and/or information regarding any required permits for building, plumbing and mechanical installations, contact the State Building Code Bureau at: (406) 841-2056 Email: buildingcodes@mt.gov

BUSINESS/ APPLICANT INFORMATION	
Occupancy Name:	Responsible Party:
Street Address:	City/State/Zip
Phone:	Licensing Agency Contact:
Property Owner:	Phone:
Occupancy Classification:	Extraction: NO YES Type:

TYPE OF FACILITY (check all that apply)

- ☐ Grow facility with processing/packaging; less than maximum allowable quantities of hazardous materials (Group F-1); See page 2 for a list of maximum hazardous material quantities.
- ☐ Grow facility/Green House without processing/packaging (Group U)
- ☐ Extraction facility with less than maximum allowable quantities of hazardous materials (Group F-1)
- ☐ Grow facility with processing/packaging, greater than maximum allowable quantities of hazardous materials (Group H-3 or H-2)
- ☐ Bakery/Edible Manufacturing (Group F-1)
- ☐ Retail Sales /Dispensary (Group M Mercantile)
- ☐ Testing Laboratory (Group B Occupancy)
- ☐ Grow Supply Store (Group M)

☐ PROVIDE AND ATTACH A FLOOR PLAN OF THE WHOLE FACILITY WITH ALL ROOMS IDENTIFIED:

GENERAL CODE REQUIREMENTS

ACCESSIBILITY

Accessible toilet rooms must be provided as per requirements for all other commercial buildings

MEANS OF EGRESS

The number of exits and means of egress is designed based on occupant load of facility, egress capacity and travel distances

Buildings are allowed to be secured from unauthorized entry however, every occupant, at any time, shall be able to evacuate the building without the use of a key, tool or special knowledge or effort.

All Door locking hardware shall be of an approved type. (Single motion release or panic hardware)

FIRE PROTECTION SYSTEMS:

Provide Fire extinguishers rated 2A10BC or better; wall mounted <60" off the floor, visible and accessible within 75' of travel distance; annual service required by a licensed service provider

Where carbon dioxide (CO₂) is used to enhance growth, emergency alarms are required to alarm at the high and low levels with shut off at tank and room.

Fire area <12,000 square feet; <3 stories; combination of all areas <25,000 square feet= no fire suppression sprinklers needed.

High piled rack storage: storage on racks >12' may require sprinklers in the rack system depending on classification of commodity of plants and growing containers

<two stories =Fire alarm not required

HAZARDOUS MATERIALS:

Maximum Allowable Quantities in use/storage per building or control area:

Butane/Propane

- 150lbs allowed storage
- 150lbs closed loop = 300lbs total

To accommodate for the fluctuations in tank pressure as temperatures change, propane cylinders are filled at 42% water capacity.
wc 735 x 0.42= 308.7 pounds (1 pound of propane=0.236 gallons)

Ethanol Alcohol (Class IB flammable liquid)

- 120 liquid/gallons (pounds) storage
- 120 liquid/gallons (pounds) closed loop = 240 gallons total

Carbon dioxide (Asphyxiant) – Compliant with IFC 5307

Extraction process system: OPEN ☐ CLOSED ☐

ROOM/AREA REQUIREMENTS:

PUBLIC AND COMMON AREAS

Means of egress and exit pathways readily distinguishable and accessible: appropriate signage and/or illuminated exit signs and emergency lighting-

- IFC 1013.1 Where required (exit signs)
- Not required "exception 1" Rooms or areas that require only one exit

Door hardware is of an approved kind (single action)- IFC 1010.2.1 Unlatching

GROW ROOMS:

Door hardware is self-releasing from the inside without special knowledge or effort- IFC 1010.2 Door operations

Pathways to exits are always clear and unobstructed

Ground fault protection for equipment, outlets and switches shall be provided and installed by a licensed electrician- NFPA 70

No extension cords

Ventilation in accordance with the mechanical code- Compliant with IMC Chapter 4

CO2 enrichment process requires gas detection and alarms; signage required to identify rooms or areas where containers are located to include tank area

Backflow preventers per plumbing requirements- International Plumbing Code (IPC)

EXTRACTION ROOMS:

Extraction processes utilizing flammable gasses or flammable cryogenic fluids shall NOT be located in a building containing a group A: assembly, E: educational, I: institutional or R: Residential occupancy.

Spaces within the building where hazardous materials are stored, dispensed, used, or handled are Separated from each other and the rest of the building by fire rated construction (1 hour or 2-hour rating)

Requirements when using flammable or combustible materials for extraction:

Separate room- IFC 3903.3 Location

Class I Division I electrical service in the room- Class I Division II outside the room- IFC 5703.1.1

Signage/placards

Emergency shutoff

Winterization/liquid extraction processes where liquid is boiled, distilled, or evaporated, shall be conducted within a hazardous exhaust fume hood rated for exhausting flammable vapors- 10" diameter duct or greater requires suppression or above maximum allowable quantities (MAQ)- IFC 903.2.11.4

KITCHEN/EDIBLE MANUFACTURING/BAKERY

Type II hood for exhaust of heat and moisture produced by appliances

Type I hood for more than 5mg/ M³ of grease laden vapors or the appliance rating is medium, heavy or extra heavy

**** A GOOD SOURCE OF INFORMATION CAN BE FOUND IN THE "APPLYING CODES TO CANNABIS FACILITIES" CODE BOOK, PUT OUT BY THE INTERNATIONAL CODE COUNCIL, WRITTEN BY STEVE THOMAS.**