

Cooking and LPG use at Special and/or Temporary Events

PURPOSE: To establish requirements for cooking operations within tents and mobile units at Temporary or special events.

SCOPE: This document pertains to all special events whether public or private utilizing vendors with cooking operations.

POLICIES: All cooking operations shall be inspected and approved by the Fire Prevention Bureau prior to the initiation of cooking operations.

Submit a site layout plan including; separation distances, the locations of fire apparatus access roads, property lines, and structures prior to day of the event for approval. Make an appointment at least 24 hours prior to the event with the fire inspector for site inspections prior to any cooking operations. Include with the site layout plan; dimensions, separations, and operations of each tent or space.

Cooking Tents

- Cooking tents **less than 400 sq. ft.** and less than 15 ft at the highest point may be grouped together in a single row provided with a **10 ft separation of unobstructed, non-used, safety space** between each cooking tent, including trailers, storage etc. The group of cooking tents shall be separated by a minimum of **20 ft unobstructed, non-used, safety space in all directions.**
- Cooking Tents larger than 400 sq. ft. and/or taller than 15 ft at the highest point may **not** be grouped and shall be separated by at minimum of 20 ft unobstructed, non-used, safety space in all directions.
- A required fire lane may be part of the required 20ft separation. If so, 20ft is absolute minimum. No obstructions in or over the fire lane are permitted.

Cooking Tent Covering and Fabric

- **Cooking tents and sidewalls shall be constructed of materials meeting the flame propagation criteria of NFPA 701 or California State Fire Marshal Flame Retardant Certificate. A label shall be permanently affixed to the tent structure. If tents are self treated, they shall be freshly treated each year and a copy of the specifications of the treatment material shall be available to the fire inspector. A sample piece of the covering shall be available for field destructive testing.**
- Tents with walls or sides shall maintain a minimum of **3 ft clearance from all cooking appliances and surfaces.**

Equipment and Cooking Trailers

- Equipment trailers by the same vendor may be allowed to be next to the tent, however at least a **10 ft unobstructed, non-used, safety space on each side of that vendor** is required.
- Cooking units on trailers etc, by the same vendor may be allowed to be next to the tent, however at least a **10 ft unobstructed, non-used, safety space on each side of that vendor** is required.

LPG

- LPG cylinders shall be located **outside of cooking tents with no less than 1 foot** from the exterior of the structure.
- Safety valves on LPG cylinders shall be pointed away from the tent.
- Cylinders shall be protected and securely fastened to a suitable object to prevent tampering and/or tipping over.
- No cylinders greater than 24 gallons (water capacity) are allowed.

Solid Fuels

- All cooking utilizing solid fuels must be done under open air and **not** located under any tent or membrane structure. Solid Fuel cooking by the same vendor may be allowed in a space next the tent with at least a **10 ft unobstructed, non-used, safety space required on each side that vendor**.
- A metal receptacle with a secure lid shall be provided for the sole purposes of collecting hot ashes, smoldering coals, cinders, etc. This metal receptacle shall not be used for general trash/rubbish. Contents of metal receptacle shall be extinguished, cold to the touch and removed from the event site by the operator at the end of each day and may not be left overnight.

Fire Extinguishers

- A minimum of one fire extinguisher with a rating of 2A:10BC is required for all cooking activities. **All fire extinguishers shall have a current service tag attached.**
- A minimum of one Class K (wet chemical) fire extinguisher, in addition to the above extinguisher, is required for cooking appliances utilizing deep oil. Deep fat fryers shall be provided with a metal lid to cover the hot oil in case of rain. **All fire extinguishers shall have a current service tag attached.**

For addition questions, please contact Logan City Fire Department at 435-716-9515