



FIRE PREVENTION DIVISION STANDARD DETAILS & SPECIFICATIONS

SUBJECT: Outdoor Carnivals and Fairs

SPEC NO: 11-M
EFFECTIVE DATE: 01/01/13
REVISED:

SCOPE

This standard shall apply to the location, construction and use of temporary booths utilized for cooking, merchandise sales and/or display at carnivals and fairs. Fabric-covered booths or other membrane structures with sidewalls that are in excess of 400 square feet, or that are without sidewalls, and are in excess of 700 square feet must comply with the additional requirements set forth in the Fire Code for Temporary Tents and Membrane Structures.

PERMITS AND APPROVAL

Permits are required for outdoor carnivals and fairs. Fees may also be required for plan reviews and/or inspections depending upon location and size of event.

DEFINITIONS

Cooking Booths - Booths where food is prepared by a heating or cooking process such as but not limited to grilling, frying, barbecuing, flambé, deep fat frying, baking, warming, and boiling.

Deep Fat Frying - Any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

Vendor Booths - All booths other than cooking booths.

REQUIREMENTS

Access Roadways:

When booths are set up along access roadways an unobstructed width of not less than 20 feet shall be maintained unless otherwise approved by the authority having jurisdiction.

Cooking Booth Constructions and Location:

1. All fabrics or membranes covering cooking booths must be certified flame retardant or treated with a fire retardant paint or spray.
2. Decorative materials must be inherently fire resistive, or must be treated with a fire-retardant paint or spray.

Note: For items 1 and 2 a flame test may be required for non-certified flame retardant or treated materials. A field flame test will require a sample of material measuring 2 inches by 12 inches.

3. Each cooking booth shall have at least one exit, 3 feet wide by 6'8" high (booth frame shall not obstruct exit path).
4. Cooking booths shall have a minimum clearance of 10 feet on at least two sides.
5. Cooking Booths shall have a clearance of at least 10 feet from any vendor booth.
6. A 10-foot wide separation shall be provided for every 100 lineal feet of continuous cooking booths

Cooking Equipment:

1. All interior cooking equipment shall be of an approved type and open flame cooking shall be a minimum of 18 inches from booth back/side drop materials.
2. Camping type stoves may be used only with approved fuel under the following conditions:
 - Do not add liquid fuel to stoves in booth.
 - Maximum of two gallons of fuel capacity for each appliance is allowed with no additional fuel storage inside of booth.
 - Do not use kerosene or gasoline.
3. Butane or Propane equipment shall conform to the following:
 - Cooking appliances must have an on-off valve and be located far enough away to safely shut off in case of fire.
 - Shut-off valves must be provided at each fuel source.
 - Hoses type must be approved for use with the equipment and fuel type.
 - Tanks must be protected from damage and be secured in an upright position.
 - Storage of extra butane or propane tanks **will not be** allowed in the booth.
 - Tanks not in use must be turned OFF.
 - Maximum quantity for use inside booths is 10 gallons.
 - Propane BBQ's shall be located outside, a minimum of 10 feet away from all booths and in areas where public access is prohibited.
 - The booth operator shall test all connections for leaks with soap and water solution prior to use.
 - Unused fuel cylinders shall be stored in a secured position. Maximum outside storage is 10 gallons.

Note: Specialized-cooking equipment, used outside of the booth may have larger tanks, when approved by the authority having jurisdiction.

Vendor Booth Construction and Location:

1. Each vendor booth shall have at least one exit way, a minimum of 3 feet wide by 6'8"

- high (booth frame shall not obstruct exit path).
2. Vendor booths shall have a minimum clearance of 20 feet on at least one side with clearance of at least 10 feet from any cooking booth.
 3. A 10-foot wide separation shall be provided for every 200 lineal feet of vendor booths in a single row or every 100 lineal feet of vendor booths in a double row (refer to diagram).
 4. Candles or open flame is prohibited without prior approval of the authority having jurisdiction.

Electrical Power:

1. Generators shall be placed in approved locations for festival use.
2. Refueling of generators is prohibited during event hours. No extra fuel shall be stored during event hours.
3. During approved refueling times, no smoking or open flames will be allowed within 25 feet of the refueling operation.
4. Extension cords shall be of a grounded type, approved for exterior use and be in good condition (no cuts or exposed wires, no electrical tape).

Flambé/Open Flame Cooking/ BBQ:

1. Use only an electric starter or commercially sold lighter fluid.
2. Charcoal/wood burning cooking and storage of lighter fluid is prohibited inside booths.
3. Flambé/Open Flame Cooking/BBQ Cooking shall be located a minimum of 10 feet away from booths and in areas where public access is prohibited.

Exception: Fully enclosed BBQs may be less than 10 feet with prior approval of the authority having jurisdiction.

4. Flambé/Open Flame Cooking/BBQ Cooking shall not be under a canopy or overhand of any type.
5. Flambé/Open Flame Cooking/BBQ Cooking shall be 10 feet away from combustible structures and parked vehicles.
6. Coals shall be disposed in metal containers approved by the authority having jurisdiction.

Deep Fat Frying/ Wok:

1. Deep fat frying, Wok cooking operations shall be located outside the booth and no closer than 18 inches from any combustible material.
2. The cook area shall be located in an area where public access is prohibited.

3. Deep fat frying/Wok cooking equipment must be equipped with a temperature regulating device.
4. Separation shall be maintained with a minimum of 3 feet clearance between deep fat frying and flambé or open flame cooking.
5. Booths with deep fat frying, wok, or flambé cooking shall be equipped with an extinguisher rated for class "K" fires.

Fire Extinguishers:

1. Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A:10B:C. Booths with deep fat frying or flambé cooking shall be equipped with an extinguisher rated for class "K" fires.
2. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of 2A:10B:C shall not exceed 75 feet.
3. All Fire extinguishers shall be clearly visible and accessible at all times.
4. Fire extinguishers shall be properly maintained with current service tags.
5. Each generator shall be provided with a fire extinguisher with a minimum 40B:C rating. The extinguisher shall be located near the generator and be accessible at all times.

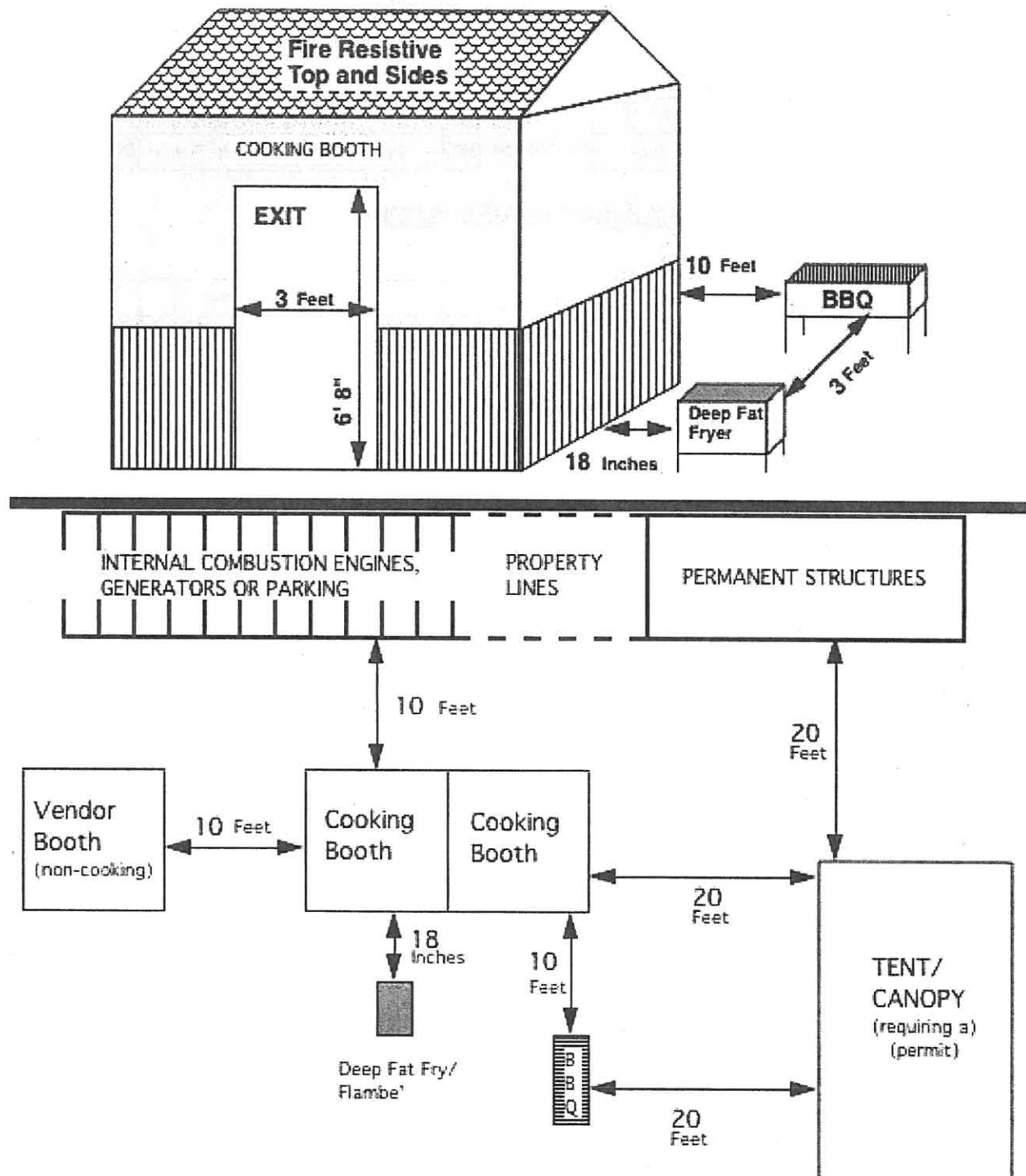
Miscellaneous:

1. All compressed gas cylinders shall be secured in an upright position.
2. Clean all cooking areas regularly to prevent the build-up of grease.

Fire Safety Tips:

1. Know where the fire extinguisher is and how to use it.
2. DO NOT leave cooking unattended.
3. DO NOT wear loose fitted clothing while cooking
4. Remove trash accumulation regularly.
5. Keep combustibles away from heat sources.
6. In case of emergency, DIAL 9-1-1.

FESTIVAL COOKING BOOTHS



FESTIVAL VENDOR & COOKING BOOTH LOCATIONS

