

STANDARD DETAILS & SPECIFICATIONS

Subject: Fire Regulations for Portable Exterior
Festival Cooking Booths

SCOPE:

This standard shall apply to individual tents, temporary structures or membrane structures less than 200 square feet in area and canopies less than 400 feet in area used as outdoor portable Festival Cooking Booths.

DEFINITIONS:

For the purpose of this standard, certain terms & words are defined as follows:

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: Is any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

Vender Booths: Include all booths other than cooking booths.

AHJ: Authority Having Jurisdiction,
City of Sonora Fire Department

Cooking Booth Construction & Location

1. Booths shall be located a minimum of 20 feet from any permanent structure. If conditions warrant, distance may be reduced as approved by the City of Sonora Fire Prevention Bureau.
2. Cooking booths must be separated from non-cooking booths by 10 feet.
3. All fabric or pliable canopy covers / sides / back drop materials must be:
 - a. inherently fire resistive and labeled as such; or
 - b. Treated by a State Fire Marshal licensed applicator. If the booth is owner occupied, it may be treated by the owner with a State Fire Marshal approved fire retardant chemical (empty can and dated receipt will be required).
4. Flooring material used within festival cooking booths, and Under all equipment shall be non-combustible or fire-Retardant treated, as approved by the Fire Prevention Bureau.
5. Exit openings shall be a minimum of 3 feet wide and 6 feet 8 Inches in height.
6. Vehicles shall be parked a minimum of 20 feet from any Booth.

Cooking Equipment

1. All cooking equipment shall be an approved type
2. Coleman stoves or equivalent may be used only with approved fuel and the following conditions;
 - a. No gasoline or kerosene is to be used
 - b. No fueling of stoves in booths
 - c. No storage of fuel in booths
3. Butane or propane equipment shall conform to the following

- a. The maximum size for LPG tanks used inside of booths is 10 gallons.
 - b. A maximum of 10 gallons of LPG fuel for each cooking appliance may be stored outside of the booth.
 - c. Tanks shall have a shut-off valve.
 - d. Stove must have an off/on valve.
 - e. Hoses must be of type approved for use with this equipment.
 - f. Tank must be far enough away from stove to be shut off in case of fire – not under table with stove on top.
 - g. Tank must be protected from damage and secured in upright position.
 - h. No storage of extra butane or propane tanks in booth.
 - i. Turn off tank when not in use.
4. All connections must be tested and may be done with soap & water solution.
 5. A minimum of 18 inches shall be provided between the booth back/side drop material and cooking appliances. Clearance may be reduced as approved by the Fire Prevention Bureau.
 6. A minimum of 16 inches and shielding shall be provided between deep frying appliances/woks and open flame stoves.

Fire Extinguishers:

Each booth shall have a minimum of one 2A10BC rated portable fire extinguisher. Note that deep fat or flambe' type cooking operations will require a Type K portable fire extinguisher. Fire extinguishers shall conform to the following:

- a. The fire extinguisher must be mounted adjacent to the exit way from the booth and secured so it will not fall over.
- b. It must be visible, accessible, and away from cooking area.
- c. It must be serviced within the last year, with a service tag attached.

Charcoal Barbecue cooking:

1. Charcoal barbecue cooking **is prohibited** inside booths.
2. Only commercial sold charcoal fuel may be used.
3. Charcoal cooking shall be performed only in areas away from the public and shall be located a minimum of 10 feet from any booth/awning with a minimum of 15 feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used; NO GASOLINE, Kerosine, etc.
5. No storage of starter fluid in booths.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping coals in trash containers is **PROHIBITED**.

Wood Barbecue Cooking

1. Wood Barbecue cooking is prohibited inside of booths.
2. Wood barbecue cooking shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be approved by the Fire Prevention Bureau.
4. Fuel wood shall not be stored inside of booths.

5. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping coals in trash containers is PROHIBITED.

Deep Fat Frying / Flambé' Cooking:

1. Deep frying shall be defined as any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.
2. Both Deep fat frying and flambe cooking operations are to be done outside the booth. Both are to be done no closer than 10 feet from combustible material.
3. The cooking area may not be accessible to the general public.
4. Deep fryers must be equipped with a temperature regulating device or other method of regulating temperatures approved by the Fire Prevention Bureau.

Miscellaneous:

1. The City of Sonora Fire Prevention Bureau encourages the use of non-combustible materials in the cooking areas.
2. Remove trash accumulation regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.
4. Gasoline powered generators are prohibited unless specifically approved by the City of Sonora Fire Prevention Bureau.
5. Decorative material must be inherently fire resistive or combustible materials (such as butcher paper or palm leaves) must be treated with a fire retardant paint or spray. The empty can & newly dated receipt may serve as proof. A flame test may be required to determine the materials have been treated properly.
6. Compressed gas cylinders shall be secured in an upright position.
7. All costs for the first-time set-up inspections by the City of Sonora Fire Prevention Bureau will be at the booth operator's expense.

Fire Safety Tips:

1. Know where the location of the fire extinguisher is and how to use it.
2. Do not leave food cooking unattended.
3. Do not wear loose fitting clothing when cooking.
4. Keep combustibles away from heat sources.
5. In case of emergency, dial 9-1-1