

Hot Food Vendor Booth Requirements

The following fire safety requirements apply to individual vendor freestanding booths. Cooking within tents that contain seating is subject to additional requirements and restrictions noted under the section titled Tents and Canopies. All food vendors are subject to inspection prior to a festival or event. Failure to comply with the following requirements may result in closure of the individual food booth until reasonable compliance is achieved.

□ **Location of Cooking Equipment**

- Cooking activities that involve use of grease producing equipment or equipment with open flames shall not be located under tents or canopies.
- All public access to cooking equipment must be restricted by a minimum of 24" clearance.

□ **Portable Fire Extinguishers**

- A portable fire extinguisher shall be provided for each food booth. Fire extinguishers shall have a minimum UL rating of 2A10BC, which generally is accomplished by a 5-pound multi-purpose fire extinguisher. If cooking involves the use of a deep fat fryer, a Type K wet chemical fire extinguisher shall also be provided. Fire extinguishers shall have a current service tag provided by a fire extinguisher service company or proof of purchase within the previous 12-months. Fire extinguishers shall be placed in an accessible and visible location near the cooking area.

□ **Location**

- Food booths that use open flame ranges, grills, griddles or fryers shall not be located within 10 feet of structures or carnival rides.

□ **Gas Stoves**

- All gas stoves and burners shall be listed by either Underwriters Laboratories (UL) or the American Gas Association (AGA)

□ **Deep Fat Fryers**

- Deep fat fryers shall not be used inside of food vendor tents. Use of deep fat fryers shall be outside of tents and at least 18-inches from the outside wall or footprint of the tent or canopy, on a solid surface to prevent falling or tipping, and shall be located to limit contact by the public. If a fryer is used in conjunction with a barbeque the two appliances shall be located at least three (3) feet away from each other. Deep fat fryers also require the addition of a Type K wet chemical fire extinguisher. Deep fat fryers shall be provided with a metal lid to cover the hot oil in case of rain.

Outdoor Festival and Special Event Guidelines

July 11, 2018

- **Bar-B-Ques and Charcoal cooking**
 - Barbeques shall not be used inside of food vendor tents. Use of barbeques shall be outside of tents and at least 18-inches from the outside wall or footprint of the tent or canopy, on a solid surface to prevent falling or tipping, and shall be located to limit contact by the public. If a fryer is used in conjunction with a barbeque the two appliances shall be located at least three (3) feet away from each other. Fuel for the barbeque shall be kept at least 10 feet away from the barbeque. Barbeques shall be located at least 10 feet from structures or combustible materials.
- **Fuel Tanks and Cylinders**
 - Hot food vendors are allowed one (1) propane or LPG cylinder per cooking appliance in use and one (1) spare cylinder per cooking appliance, not to exceed four (4) spare cylinders in any single vendor booth. Maximum size of propane tanks for vendor booths is forty (40) pounds. All fuel cylinders must be equipped with overfill protection devices and the hoses and piping between the fuel source and appliance must be in good repair. Fuel cylinders must be secured to prevent falling, securing cylinders to popup tent legs is not allowed. Fuel cylinders must be kept away from public access.
- **Smoking**
 - Smoking is not allowed at any time within a food booth, or within 25 feet of any fuel source, tank or cylinder
- **Generators**
 - Generators shall be located a minimum of 20 feet from tents or canopies. They shall be isolated from contact with the public in an approved manner. Refueling of hot generators is not allowed.
- **Vehicles**
 - All vehicles (not including mobile food trucks and trailers) must be out of the vendor area as soon as unloading and loading has taken place.

A copy of this section shall be posted in the structure/booth and signed by the vendor. By signing this form the vendor agrees to comply with these regulations. The signed copy will be available on request for review by the Fire Department.

Questions or requests for further information should be directed to the Poudre Fire Authority Community Safety and Services Division at (970) 416-2891

Vendor Signature and Booth name

Date

Mobile Food Vendors (food trucks)

The following fire safety requirements apply to food truck and trailers. All food vendors are subject to inspection prior to a festival or event. Failure to comply with the following requirements may result in closure of the individual food booth until reasonable compliance is achieved.

Location-

- Mobile food vendors shall not be located closer than 10' to any structure, or any other food truck/trailer.
- Mobile food vendors shall not block access to and fire hydrant, fire department connections (FDC's) or designated event fire lanes.
- Mobile food vendors shall not obstruct entrances or exits from buildings
- Exits of mobile units shall not be obstructed

Electrical-

- No extensive use of extension cords
- Breaker boxes and junction boxes shall have proper covers
- All wiring must be in conduit
- Improper use of electrical accessories and overloading of circuits prohibited

Propane Cylinders

- A Maximum of two (2) 100 lb. propane cylinders are allowed
- All propane tanks must be DOT approved and within requalification date. Painting of tanks that obscure tank manufacturing or qualification information is not allowed.
- All tanks must be securely mounted to the exterior of the vehicle in such a way that would prevent the tank from detaching from the vehicle in the event of a crash. Tanks are not allowed in the following areas:
 - On the front or exterior sides of vehicles
 - Below the lowest part of the vehicle frame
 - Inside the passenger compartment or in improperly vented beds or trunks of vehicles.
- Fuel systems shall be shut OFF when the vehicle is in motion

Outdoor Festival and Special Event Guidelines

July 11, 2018

Ventilation Systems-

- Enclosed vehicles must be equipped with a working ventilation system that meets the requirements of NFPA 96 chapter 5. This ventilation system must be in operation any time cooking equipment is being used.

Kitchen Hood Suppression Systems-

- When required, a kitchen hood suppression system shall be installed, and shall be inspected every 6 months.

General Fire Safety Requirements-

- All mobile food vendors must be equipped with a working UL listed carbon monoxide detector.
- All mobile food vendors must be equipped with a working UL listed flammable gas leak detector, compatible with the fuel system being used (propane or natural gas)
- All mobile food vendors must be equipped with signage indicating "NO SMOKING" inside and outside, and "EMERGENCY SHUT OFF" at the location of the propane shut off for the vehicle.
- Generators must be securely mounted as not to impact propane systems or extend into the public right of way.

A copy of this section shall be posted in the mobile food truck/trailer and signed by the vendor. By signing this form the vendor agrees to comply with these regulations. The signed copy will be available on request for review by the Fire Department.

Questions or requests for further information should be directed to the Poudre Fire Authority Community Safety and Services Division at (970) 416-2891

Mobile food vendor signature and vehicle name

Date