

# **SALINAS RURAL FIRE DISTRICT**

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## **FIRE REGULATIONS FOR PORTABLE EXTERIOR FESTIVAL COOKING**

These regulations shall apply to festival cooking booths and/or commercial cooking trailers as specified within each regulation.

### **Booth Construction/Location:**

1. Temporary membrane structures, tents and canopies shall not be located within 20 feet of property lines, building, temporary membrane structures, other tents and canopies, parked vehicles or internal combustion engines. For the purpose of determining required distances, support ropes and guywires shall be considered as part of the temporary membrane structure, tent or canopy. If conditions warrant, distance may be reduced as approved by the Chief. Exception: Separation distance between temporary membrane structures, tents and canopies, not used for cooking, is not required when the aggregate floor area does not exceed 15,000 square feet. (UFC §3205.2)
2. Cooking booths must be separated from non-cooking booths by 10 feet. (UFC §2504.3.2)
3. The sidewalls, drops and tops of all tents, canopies and temporary membrane structures shall be of flame-retardant material or shall be made fire retardant in an approved manner. All floor coverings, bunting, flammable decorations or effects, including sawdust when used on floors or passageways, shall be made fire retardant in an approved manner. (UFC Section 3207)
4. In accordance with Title 19, California Code of Regulations, Article 4-335: each section of the top and sidewalls in large tents shall have a durable label, permanently affixed, bearing the following information:
  - a. The Seal of Registration
  - b. If treated fabric, the name and registration number of approved application concern and approved chemical used, and the date of treatment
  - c. If registered fabric, the trade name and registration number of the approved fabric, and the date of production.
5. In lieu of attached labels, the required information may be applied directly to the fabric by print, stamp or stencil.

6. Small tents shall have a permanently affixed label bearing the information stated above or shall comply with the provision specified in CPAI-84 (1975). (Title 19 Article 4-335)
7. Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height.

### **Cooking Equipment**

1. All cooking equipment shall be of 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 booth, trailer or eating area.
  - c. No storage of fuel in booth, trailer or eating area.
  - d. Fuel shall be stored away from heat sources and combustibles.
3. Butane or LPG equipment shall conform to the following:
  - a. The maximum size for individual LPG tanks shall be 125 gallons and aggregate maximum quantity of 500 gallons. (Uniform Fire Code Table 8204-A, Footnote 4)
  - b. Tanks shall have a shutoff valve.
  - c. Stove must have an on/off valve.
  - d. Hoses must be of type approved for use with this equipment.
  - e. Tank must be far enough away from stove to be shut off in case of fire -- not under table with stove on top. Cabinets with built-in propane carriers are allowed
  - f. Tank must be protected from damage and secured in upright position. Tanks up to 10 gallons can be stored in "milk crate" type containers.
  - g. Tanks shall be located outside of booths and must have a pressure regulator. (UFC §3216.4.2)
  - h. No storage of extra butane or propane tanks in booth.
  - i. Tank shall be turned off when not in use.
4. "Case-fue" type butane cooking appliances are allowed when used in accordance with the manufacturer's specifications.
5. All connections must be tested and may be done with soap and water solution.
6. A minimum of 18 inches shall be provided between the booth backdrop material and cooking appliances. Clearance may be reduced as approved by the Chief.
7. A minimum of 16 inches shall be provided between deep fat frying appliances/woks and open flame cooking appliance.
8. A competent adult shall attend every cooking fire and appliance until completely extinguished.

**Deep Fat Fry / Flambé Cooking:**

Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall conform to booth construction requirements as previously outlined, but the top of the enclosure shall be OPEN or, when required by the Health Department, shall be provided with METAL SCREENING with a minimum height of 7 feet.

**Charcoal Barbecue Cooking:**

1. Charcoal cooking shall be performed only in areas away from public access and shall be located a minimum of 10 feet from any booth with a minimum of 15 feet from any permanent structure.
2. Charcoal barbecue cooking is prohibited inside of booths.
3. ONLY commercially sold charcoal lighter fluid or electric starters may be used; **no gasoline, kerosene, etc.**
4. No storage of starter in booth.
5. Coals shall be disposed of only in metal containers that have been designed for such use and approved by the Chief. **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 as approved by the Chief.
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 Chief. **Dumping coals in trash containers is prohibited!**

**Fire Extinguishers:**

Each booth shall be provided with a minimum 2-A:10-B:C rated portable fire extinguisher. Note that deep fat or flambé type cooking operations requires min. 40-B:C dry chem. rating. Outside cooking areas shall have additional 2-A:10B:C extinguishers. Fire extinguishers shall conform to the following: (UFC § 2504.3.3 & 2504.4.4)

1. The fire extinguisher must be mounted or secured so that it will not fall over.
2. It must be visible and accessible and away from the cooking area.
3. It must be serviced within the last 12 months, with a service tag attached or it must have a date of manufacture printed on label (or) dated receipt affixed to the extinguisher showing purchase within the last 12 months.

**Commercial Cooking Trailers:**

Effective August 1, 2001, the following requirement applies to commercial cooking trailers:

1. Commercial cooking trailers shall be equipped with "K" type portable fire extinguisher with a minimum rating of 40-B. The "K" type portable fire extinguisher shall be installed within 30 feet of commercial food heat-processing equipment, as measured along an unobstructed path of travel, in accordance with UFC Standard 10-1. (UFC §1006.2.7, amended)

Effective January 1, 2002, the following requirements apply to commercial cooking trailers:

2. A ventilating hood and duct system shall be provided in accordance with the Mechanical Code for commercial-type heat-processing equipment that *produces grease-laden vapors*. (UFC §1006.1)
3. Approved automatic fire-extinguishing systems shall be provided for the protection of commercial-type cooking equipment. **Exception:** The requirement for protection does not include steam kettles and steam tables or equipment which does not create grease-laden vapors. (UFC §1006.2.1)
4. The system used for the protection of commercial-type cooking equipment shall be either a system listed for application with such equipment or an automatic fire-extinguishing system that is specifically designed for such application. (UFC §1006.2.2)
5. Systems shall be installed in accordance with the Mechanical Code, their listing and the manufacturer's instruction. Other systems shall be of an approved design and shall be of one of the following types:
  - a. Automatic sprinkler system.
  - b. Dry-chemical extinguishing system
  - c. Carbon dioxide extinguishing system
  - d. Wet-chemical extinguishing system(UFC §1006.2.2)

6. The automatic fire-extinguishing system used to protect ventilating hoods and ducts and cooking appliances shall be installed to include cooking surfaces, deep fat fryers, griddles, upright broilers, charbroilers, range tops and grills. Protection shall also be provided for the enclosed plenum space within the hood above filters and exhaust ducts serving the hood. (UFC §1006.2.3.1)
7. Automatic fire-extinguishing systems shall be interconnected to the fuel or current (electric) supply for cooking equipment. The interconnection shall be arranged to automatically shut off all cooking equipment and electrical receptacles which are located under the hood when the system is actuated. (UFC §1006.2.4.1)
8. Shutoff valves or switches shall be of a type that require manual operation to reset. (UFC §1006.2.4.1)
9. A readily accessible manual activation device installed at an approved location shall be provided for dry chemical, wet chemical and carbon dioxide systems. The activation device is allowed to be mechanically or electrically operated. If electrical power is used, the system shall be connected to a standby power system and a visual means shall be provided to show that the extinguishing system is energized. (UFC §1006.2.6)
10. Instructions for operating the fire-extinguishing system shall be posted adjacent to manual activation devices. (UFC §1006.2.6)
11. The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is used. (UFC §1006.2.8)
12. If grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used. (UFC §1006.2.8)
13. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the premises. (UFC §1006.2.8)
14. Extinguishing systems shall be serviced at least every six months or after activation of the system. [UFC §1006.2.6 and CCR Title 19 §904(a)(5)]
15. A service label conforming to CCR Title 19 §906 shall be securely attached to each automatic fire extinguishing system at the time of service. The label shall be of the self-adhesive type with the option of a hanging type for engineered and pre-engineered systems.
16. No person shall engage in the business of servicing automatic fire extinguishing systems without a valid license issued by the California State Fire Marshal. (Health and Safety Code §13196.5)

**Gasoline Powered Generators:**

1. All gasoline-powered generators shall be maintained a minimum of 10 feet from all combustible materials and/or LPG tanks.
2. Refueling procedures:
  - a. Stop engine.
  - b. Use only an approved “safety can”.
  - c. Storage of fuel shall be outside area away from all combustibles or ignition sources.
3. Fire Extinguisher:
  - a. Provide one 2-A:10-B:C rated fire extinguisher.
  - b. Fire extinguisher must be visible and accessible, away from the generator.
  - c. Serviceable fire extinguisher(s) must have been serviced within the previous 12 months and must bear a State of California service tag showing the date of service.
  - d. Non-serviceable fire extinguisher(s) must have been purchased within the previous 12 months and must bear the sales receipt with the imprinted date of sale.

**HOUSEKEEPING & GENERAL SAFETY:**

1. Maintain one 36-inch aisleway out of the booth for exiting.
2. Remove hazardous conditions immediately.
3. Provide for proper safety of electrical connections and uses.
4. Keep fire lane clear.
5. Remove trash accumulations regularly.
6. Clean all cooking surfaces and remove grease.

**FIRE SAFETY TIPS:**

1. Know where the fire extinguisher is located 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.