

MONTEREY COUNTY REGIONAL FIRE DISTRICT PREVENTION DIVISION

COOKING BOOTH REQUIREMENTS INSPECTION FORM

PERSO	ON IN CHARGE: BOOTH NUMBER:
DOING BUSINESS AS:	
I = Indicates the requirement checked applies to this booth and the requirement must be met.	
	Tent RatingCSFMASTMTREATMENTChain and secure any fuel or high-pressure bottlesto a stationary object or a container that will prevent the bottle from tipping over.Provide for safe conditions of fuelto a stationary object or a container that will to a stationary object or a container that will
	 Provide 18-inch clearance between booth backing and cooking appliances. Provide 36-inch clearance around any heat source from combustible materials. Move any cooking appliance that emits grease-laden vapors, (deep fat fryer, griddle etc.) to the exterior of the booth. Provide 16 inches clearance between deep fat fryer/woks and open flame cooking appliance. Charcoal and wood barbecues outside. A competent adult shall attend every cooking fire and appliance until completely extinguished. Provide a minimum of one 2-A:10-B:C fire extinguisher for booth near exit readily available. Provide one 40-B:C fire extinguisher for deep fat fryer cooking (§2504.3.3) Provide one 2-A:10-B:C fire extinguisher for cooking area outside booth.
	Fire extinguisher needs one-year servicing. Buy New Extinguisher Cobtain one from fire extinguisher contractor Maintain one 36-inch aisleway out of the booth for exiting purposes. Remove hazardous conditions or situations immediately. Provide for proper safety of electrical connections and uses. Fire lane shall be kept clear at all times. Remove trash accumulations regularly. Clean all cooking surfaces and remove grease.
	An inspection will be conducted at your booth during the first two days of the event.

Failure to comply with one or more of the fire safety regulations may result in the closure of your booth.

INSPECTOR'S NAME (PRINT) INSPECTOR'S SIGNATURE DATE & TIME