



FIRE SAFETY REQUIREMENTS FOR COOKING AT OUTDOOR FOOD AND STREET FAIRS

The City of Spokane has established fire safety requirements pertaining to the use of portable cooking appliances and food trucks/trailers at outdoor food and street fairs. The use of portable cooking appliances utilizing propane, wood, or charcoal briquettes as fuel, and the installation of tents or temporary membrane structures shall comply with the following fire safety requirements.

1. Food Booth Layout

- a) Arrangements on site shall allow adequate spacing to comply with the above-mentioned requirements. Cooking and heating equipment shall not be located within 10 feet of exits, the public, or combustible materials.
- b) Booth configurations at an outdoor venue must be approved by the Spokane Fire Department and shall not be altered without prior review and approval.
- c) Additional storage shall be off site, in an area not accessible to the public, and approved by the Authority Having Jurisdiction.

2. Tents, Canopies, and Food Booths shall be made of fire resistive or flame retardant treated material. Proof of fire resistive or flame retardant treated materials shall be available for inspection on site:

- a) Identification of temporary tent or canopy, size, and fabric or material type.
- b) For flame resistant materials, the necessary information to determine compliance.
- c) For flame retardant treated materials, the date that the temporary membrane structure, tent, canopy, and/or other combustible materials were last treated with an approved flame retardant product.
- d) The trade name and type of flame retardant utilized in the flame retardant treatment.
- e) The name of the person and firm that applied the flame retardant.

3. Fire Extinguishers

- a) One or more fire extinguisher with a current service tag affixed shall be provided for each

cooking area. NOTE: Newly purchased extinguishers must have the sales slip indicating the date of purchase. Required fire extinguishers must be serviced annually and shall have a certification tag indicating recent testing and certification date.

- b) Extinguishers shall be accessible at all times and placed away from the appliance.
- c) A minimum of one 1.5 gallon Class-K rated fire extinguisher is required when cooking with equipment using solid fuels, vegetable oils, or animal fats. If you have more than four fryers, an additional Class-K fire extinguisher must be located within 30 feet of the appliance(s).
- d) In addition to an approved extinguisher, a water hose, or a pressurized water spray can of at least two gallon capacity shall be provided for each barbecue area.
- e) Booths lacking required fire extinguishers or possessing outdated fire extinguishers may be ordered to cease cooking immediately. Cooking may resume when the code required fire extinguisher or extinguisher service has been provided and the booth has passed a re-inspection.

4. Propane Fueled Appliances (cooking and heating)

- a) Appliances shall be equipped with two shutoff valves – one located on the propane cylinder, and another located in an accessible location between the appliance and the propane cylinder.
- b) A pressure regulator shall be installed on the propane or natural gas supply hose, between the storage cylinder and the appliance. The regulator shall be installed as close as possible to the storage cylinder and outside the booth.
- c) All propane and compressed natural gas cylinders shall be located outside tents and food booths. Cylinders (in use or stored) shall be secured from falling or being knocked over, be located a minimum of five (5) feet from cooking and heating appliances, and be located in areas not accessible to the public.
- d) When not in use, the gas supply must be completely shut off and the valve protection caps in place on all bottles.
- e) A leak test shall be performed each morning on all propane or natural gas connections prior to using any cooking appliances, and after changing of each cylinder. Each vendor cooking with propane or natural gas shall provide and maintain a soapy water solution in a spray bottle on site to perform daily leak tests.
- f) Cooking and heating appliances, hoses, and connectors shall be approved for use with the fuel being used. All handles, knobs, and control valves shall be in good working condition. Faulty cooking appliances, hoses, and connectors shall be removed from service immediately.
- g) Cooking appliances shall be shut down immediately whenever there is a smell of LPG, and an investigation shall be performed to determine the source of the leak. If the origin of the leak cannot be determined, call 9-1-1 and request Fire Department assistance.

5. **Cooking Equipment**

- a) Appliances shall carry the approval of a nationally recognized testing group (U.L., F.M., etc.).

6. **Commercial Barbeque**

- a) Barbecue unit with cooking surface greater than 805 sq. in. shall be located a minimum of 10 feet from tents, five (5) feet from cooking booths and combustible materials, and shall be constantly attended while in use.
- b) A metal container with a lid shall be provided to deposit burning, glowing, or smoldering charcoal briquettes, wood chips, logs, and embers at the end of each cooking day, and prior to transport. This container shall be located away from the booth, and a metal lid shall cover the container at all times.

7. **Portable Generators**

- a) Generators shall be kept a minimum of 20 feet from tents and food booths and be located in an area not accessible to the public. Flammable and combustible liquid storage shall be stored outside, in an approved manner, not less than 50 feet from tent or booth. Refueling of the generator shall not take place less than 20 feet from tent or booth.

8. **Combustible Waste**

- a) Waste and rubbish shall not be stored inside or within 30 feet of tent or booth used for cooking.

9. **Lighting and Extension Cords**

- a) Wiring and power cords shall be in compliance with the International Fire Code section 605. Extension cords shall not be daisy chained. All electric heating or cooking appliances shall be plugged directly into an outlet, not an extension cord. Power strips and multi plug power taps shall have overcurrent protection and be plugged directly into an outlet.
- b) Extension cords shall not become trip hazards, that cords and wiring are not located under mats, and that lights are approved for the applicable use. Extension cords are to be of minimal length, designed for outdoor use, and of approved type (UL Listed).

10. **Food Trucks and Food Trailers shall comply with all of the above noted requirements that are applicable to them. In addition:**

- a) Vehicle or trailer shall have a current vehicle license and registration.
- b) If cooking with medium or light duty appliances, open flame, or producing grease laden vapors, then a range hood with an FM200 suppression system is required.

- c) If equipped with a range hood suppression system, then the system must have all appropriate tags indicating that the system has been inspected and tested by a licensed range hood suppression system service technician within the past six months.

NOTE: These requirements are applicable within the City of Spokane. Failure to comply with any of these requirements may result in not being able to cook at a venue. Additional penalties may include Civil Infractions.

Your cooperation is needed to ensure a minimum level of fire safety is maintained. If you have any questions, please contact the Spokane Fire Department Fire Marshal's Office:

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