



Fire Chiefs Association of **Santa Cruz County**
FIRE PREVENTION OFFICERS SECTION

FIRE PREVENTION STANDARDS	DATE: July 1, 2001	NUMBER: FP0-011
	APPROVED:	REVISED:
	TITLE: Festival Booths and Tents	

Plans & Permits:

1. The promoter shall submit a site plan showing locations and type of booth, vehicle traffic flows, available parking, pedestrian traffic, fire lanes, fire hydrants, fire suppression equipment (i.e. fire extinguishers) and exit paths shall be included.
2. Promoter shall submit an application for permit to erect booths for cooking and non-cooking purposes; tents in excess of 200 square feet; or canopies in excess of 400 square feet.

Booth Construction/Location:

1. Booth enclosures shall not exceed 400 square feet in size or 20 feet in the largest dimension - whichever is larger.
2. Booths shall be located a minimum of 20 feet from any permanent structure. If conditions warrant, distance may be reduced as approved by the Fire Marshal.
3. Cooking booths may be clustered in groups not exceeding 20 lineal feet. Cooking booths must be separated from non-cooking booths by 10 feet. An exit aisle shall be provided as in **ATTACHMENT A**.
4. Non-cooking booths may be clustered in groups not exceeding 500 aggregate square feet or 50 lineal feet, whichever is the least dimension. An exit aisle shall be provided as in **ATTACHMENT A**.
5. All fabric or pliable canopy covers, side/back drops material 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 and subject to a flame test. The used chemical container and dated sales receipt shall be made available.

6. Flooring material used with festival cooking booths, and under all equipment, shall be non-combustible or fire retardant treated, as approved by the Fire Marshal.

All other tents, booths or enclosures using sawdust, shavings or other combustible material on the floor or ground shall be made flame resistant or when approved by the Fire Marshal, shall be kept adequately damp when tent is occupied.

7. Booth EXIT openings shall be a minimum of 3' wide by 6'-8" tall.
8. Vehicles shall be parked a minimum of 20 feet from booth.
Exception: Vendors refrigerated vehicles needed for storage of perishable goods. Location of vehicle shall be shown on the site plan at time of submittal.

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 in conformance with the following conditions:
 - a. No gasoline or kerosene is to be used.
 - b. No refueling of stoves in booth.
 - c. No storage of fuel in booth.
3. Butane or propane equipment shall conform to the following:
 - a. The maximum size for LPG tanks used inside of booths is 10 gallons per appliance.
 - b. Each inside cooking appliance may have a maximum of 10 gallons of LPG fuel stored outside of the booth.
 - c. Cooking equipment used outside of booth may have larger quantities only when approved by the Fire Marshal.
 - d. Manifolding of LPG tanks shall be approved by the Fire Marshal.
 - e. Tanks shall have a shut-off valve.
 - f. Stove must have an on/off valve.
 - g. Hoses must be of type approved for use with the fuel and equipment.
 - h. Tank must be far enough away from stove to be safely shut off in case of fire – not under table with stove on top.
 - i. Tank must be protected from damage and secured in an upright position.
 - j. No storage of extra butane or propane tanks in booth.
 - k. Turn off tank when not in use.
4. Each vendor shall test the hose connections with a soap and water solution to ensure no leaks are present.

5. A minimum of 18 inches shall be provided between the booth back/side drop material and cooking appliances. Clearance may be reduced or lengthened as required by the Fire Marshal.
6. A minimum of 18 inches shall be provided between deep frying appliances/woks and other open flame devices.

Deep Fat Fry/Flambe' 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. Deep fat frying or flambe' cooking operations shall be located outside the booth, in an area not subject to overhead contamination (trees, leaves, etc.) and no closer than 18" from any combustible material.
3. The cooking area shall not be accessible by the general public.
4. Deep-frying equipment must be equipped with a temperature regulating device (thermostat) or other method of regulating temperatures as approved by the Fire Marshal.

Barbeque Cooking:

Propane, charcoal and wood barbeque cooking shall adhere to the following regulations:

1. Barbeque cooking is prohibited inside of booths.
2. Barbeque cooking shall be performed in areas away from public access and shall not be located within 10 feet of exits, aisles, passageways or combustible materials. Gas, solid and liquid fuel burning cooking equipment located outside of a tent, canopy or temporary membrane structure shall not be located within 10 feet of such structures. Barbeques shall not be in an area subject to overhead contamination (trees, leaves, etc.).
3. Only commercially sold charcoal fuel, lighter fluid or electric starter may be used.
4. Wood barbeques shall be prohibited from using scrap wood as fuel.
Exception: Only that amount used as kindling to start a wood fire.
5. No storage of starter fuel, wood or LPG within the booth.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Marshal.

Dumping coals in trash containers is prohibited!!!

Specialized Outside Cooking Appliances:

Specialized cooking appliances or methods shall be used in areas away from public access and shall not be located within 10 feet of exits, aisles, passageways or combustible materials. Gas, solid and liquid fuel burning cooking equipment located outside of a tent, canopy or temporary membrane structure shall not be located within 20 feet of such structures.

Fire Extinguishers:

Each booth up to 400 Square feet shall be provided with a minimum of one 2A10BC rated portable fire extinguisher.

Note: Deep fat or flambé type cooking operations will require an additional 40BC portable fire extinguisher.

Fire extinguishers shall conform to the following:

1. The fire extinguisher must be mounted adjacent to the exit way from the booth and secured so that it will not fall over.
2. It must be visible, accessible and away from cooking area.
3. It must be currently serviced and have an approved CSFM service tag affixed to it.

Miscellaneous:

1. The Fire Marshal encourages the use of non-combustible materials in the cooking areas.
2. Combustible waste shall not be allowed to accumulate on the grounds either inside or outside of booths. Such waste shall be stored in approved containers until removed from the premises. All combustible waste shall be removed at least once a day or more often as conditions warrant.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.
4. Gasoline powered generators are prohibited unless specifically approved by the Fire Marshal.
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 receipt or empty containers may serve as proof. A flame test may be required to determine if materials are treated properly.
6. Compressed gas cylinders shall be secured in an upright position, with valve plugs in place if so equipped.

FIRE SAFETY TIPS:

1. Young children are not allowed in cooking areas.
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.
6. Know where the fire extinguisher is located and how to use it.