REGULATIONS FOR FESTIVAL VENDORS & OUTDOOR COOKING BOOTHS

LOCATION, MAINTENANCE OF FIRE DEPARTMENT ACCESS AND OTHER GENERAL REQUIREMENTS (EXHIBIT A1/A2)

1. Booth shall be located a minimum of 20 feet from any permanent structure.

2. Cooking booths must be separated from other booths by 10 feet.

3. Fire lanes and access to be maintained at all times. Fire lanes shall be a minimum of 20 feet in width with unimpaired vertical clearance of 13 feet 6 inches. Nothing shall project into the 20-foot-wide fire lane.

4. All fabric or pliable canopy covers, side and back drops, and decorative material must be inherently fire-resistant and labeled as such and treated by a State Fire Marshal licensed applicator. If the booth is owner occupied, it may be treated by the owner by the use of State Fire Marshal approved fire retardant chemicals. All booth materials are subject to testing by the Fire Department.

5. A copy of the State Fire Marshal approved tag shall be affixed to any fabric material (Exhibit B)

6. The Fire Prevention Office must approve generators or gas/diesel-powered equipment. Use of flammable/combustible liquids requires special review.

See attached guidelines.

EXITING FROM BOOTH

1. Exits are required for each booth.

2. Exit openings shall be a minimum of 3 feet in width and 6 feet, 8 inches in height.

3. Exit pathways leading to an exterior safe area shall not be less than the width of the exit door and must be maintained clear at all times.

ELECTRICAL EXTENSION CORDS

1. All cords must be plugged directly into an approved receptacle and shall only serve one (1) appliance unless approved by the Fire Department.
2. The current capacity amperes shall not be less than the rated capacity of the appliance or fixture. (It is recommended that extension cords be a minimum of 12 AWG size and rating.)

3. Only extension cords in good repair, absent splices, cracking or deterioration, or damage shall be used.

4. Extension cords must be of the grounded type when serving grounded appliances or fixtures. Use of G. F. I’s is recommended.

5. Extension cords must be located in a manner so as not to create a safety hazard by people walking and tripping on the cord.

**COOKING EQUIPMENT (PORTABLE)**

1. All cooking equipment shall be of an approved type. All hoses, fittings, couplings etc., must be approved for use with cooking equipment.

2. Combustible material must be at least 5 feet from any open flame.

3. Butane or propane equipment shall conform to the following:
   - The maximum size of L. P. G. tanks used for cooking is ten gallons.
   - Tanks must be located outside of the booth at least 5 feet from the booth, any exit door or passageway and cooking equipment.
   - Tanks must be secured in an upright position (attached to a stationary object) and must be protected from damage.
   - No storage of spare butane or propane tanks allowed in booths.
   - Tanks should have an on-off value and be in the closed position when not in use.
   - After April 1, 2002, propane cylinders not equipped with an OPD must be retrofitted with the device before refilling can occur or properly disposed of and replaced with an OPD-equipped cylinder.

4. Stoves must have an on/off valve.

**MOBILE FOOD VENDORS WITH PERMANENTLY AFFIXED COOKING EQUIPMENT, EQUIPPED WITH HOOD AND DUCT EXTINGUISHING SYSTEM**

1. Cooking equipment shall be equipped with a commercial kitchen hood and duct fire extinguishing system in compliance with UL300 standards (wet-chemical).

2. Fire extinguishing system shall be current with service and inspection records.

3. Fire extinguishing system shall be equipped with a State Fire Marshal certification tag (see Exhibit C)

4. A Class K type fire extinguisher shall be placed within the vehicle in an accessible location near the cooking equipment.
5. A dry-chemical type fire extinguisher with Class A, B, & C type use shall be provided as required by the Department of Transportation (D.O.T.).

**CHARCOAL OR WOOD BARBECUE COOKING**

1. Charcoal barbeque cooking is prohibited inside of booths.

2. Only commercially sold charcoal fuel may be used.

3. Charcoal cooking shall be performed in areas away from public access and shall be located a minimum of 10 feet from any booth with a minimum of 20 feet from any permanent structure.

4. Only commercially sold charcoal lighter fluid or electric starters may be used. (No gasoline, kerosene, etc.)

5. No storage of starter fluid in 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 of coals in trash containers is prohibited!*

**OPEN FLAME STERNO**

1. Sternos used for heating food must be secured to a noncombustible surface to prevent tipping.

2. All combustibles must be stored at least 5 feet from any sterno.

3. Sternos must have lid to smother fire in case of emergency.

4. Sternos should only be lit when in use.

5. Maintain at least 1 inch of water in lower chaffing dish when using sterno.

**DEEP FAT FRY/FLAMBÉ COOKING**

1. Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall be noncombustible construction, and the top of the enclosure shall open or when required by the Health Department, shall be provided with metal screening with a minimum height of 7 feet.

2. All combustibles must be stored at least 5 feet from fryers.
FIRE EXTINGUISHERS

Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note: Deep fat cooking operations require an additional 40BC extinguisher and/or Class K type fire extinguisher.

Fire extinguishers shall conform to the following:

- The fire extinguisher must be mounted or secured so that it will not fall over.
- It must be visible, accessible and away from cooking area.
- It must be serviced within the last year with a service tag attached.

HOUSEKEEPING

1. The Fire Marshal encourages the use of noncombustible materials in the cooking areas.

2. Remove accumulations of trash frequently.

3. Clean all cooking surfaces regularly to prevent the buildup of grease.

FIRE SAFETY TIPS

1. Know where the fire extinguisher is located and how to use it.

2. Don’t leave food cooking unattended.

3. Don’t wear loose fitting clothing when cooking.

4. Keep combustibles away from heat source.

5. In case of emergency, call 9-1-1.

6. If a small grease fire occurs, shut off the fuel source to the cooking appliance and smother the pan with a lid or use the fire extinguisher. NEVER MOVE THE PAN! You may injure yourself and spread the fire. Call 9-1-1.

7. If you smell leaking gas, evacuate the area and shut off the gas supply. Notify the Fire Department at 9-1-1.
8. When using an extinguisher remember to use the acronym **P A S S**:

- **P**ull the pin at the top of the fire extinguisher.
- **A**im at the base of the fire approximately 3 feet away.
- **S**queeze the handle at the top of the extinguisher.
- **S**weep the fire in a left to right direction.

**PERMIT PROCESS**

- Fill out the attached Fire Department Responsible Vendor form for an Outdoor Cooking Booth. Submit the vendor form to the Fire Prevention Division at 345 N. El Dorado Street. Vendor will be responsible for satisfying all regulations in their cooking booth area.

- Cooking booth inspections are subject to a Fire Department inspection fee based on current hourly rates. Fees may be waived by the Fire Marshal if the vendor represents a non-profit organization (proof must be included with application).

- A fire safety inspection must be scheduled 24-hours prior to the event. If a Saturday or Sunday inspection is required, then special arrangements will be made. If all requirements are met, you will receive your permit for Outdoor Cooking and a copy of your Responsible Vendor Form for Outdoor Cooking Booth. The permit is good for as long as the event takes place not to exceed one year from initial date of the event. If for any reason you do not satisfy these regulations, you will be denied a permit.

- If you have any questions, contact the Fire Prevention Office at (209) 937-8271.
Note: Cooking Booths are limited to single rows only. Back-to-back rows are not permitted. Maximum length of row is 100 feet.
Festival Cooking Booth

Exhibit A-2

Internal Combustion Engines, Generators, or Parking

Vendor Booth (non-cooking)

Cooking Booth

Deep Fat/Fry Flambe'

Deep Fat Fryer

BBQ

Property Lines

Permanent Structures

Tent/Canopy (requiring a permit)

10 Feet Min.

10 Feet Min.

18 Feet Min.

10 Feet Min.

18 Inches Min.

20 Feet Min.

3 Feet Minimum

10 Feet Minimum

18 inches minimum

3 Feet Minimum

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RESPONSIBLE VENDOR FORM FOR OUTDOOR COOKING BOOTHS

Name of Vendor: ________________________________

Mailing Address: __________________________________________

Telephone Number: _________________________________________

Type of Outdoor Cooking Booth: ________________________________

Date(s) of Function: _________________________________________

Location of Function: _________________________________________

I, ________________________________ (Print Name) hereby represent and warrant that I am the authorized agent of ________________________________ (Print Name of Vendor), with the authority to act on its behalf.

On behalf of said vendor, I have read and understood the Fire Department’s Regulations for Outdoor Cooking Booths (“Regulations”), and I agree to comply with the Regulations at the location and on the date(s) specified above.

I understand and agree that the City of Stockton Fire Marshal (and/or representative thereof) may inspect said vendor’s cooking booth at any time to enforce the Regulations.

I further understand and agree that said vendor shall be held liable for any and all fees and costs related to violations of the Regulations, as determined by the Fire Marshal, in the exercise of his/her sole discretion.

READ, UNDERSTOOD, AND AGREED:

Signature __________________________________________ Date ________________

Name and Title ____________________________________________

Please return this completed form to: Stockton Fire Department
                                        Fire Prevention Division
                                        345 N. El Dorado Street
                                        Stockton, CA 95202