



SAN DIEGO FIRE-RESCUE

COMMUNITY RISK REDUCTION DIVISION

GUIDELINE TITLE	GUIDELINE NUMBER
PORTABLE COOKING AT SPECIAL EVENTS	E-1.2

In order to increase fire safety for both booth operators and the general public, the following requirements shall be met when open flame cooking devices are used during an outdoor special event.

I. BOOTH CONSTRUCTION AND LOCATION

- A. Booths shall be located a minimum of 20 feet from any permanent structure. *If conditions warrant it, the distance may be reduced when approved by the Fire Marshal*
- B. Cooking booths must be separated from non-cooking booths by 20 feet.
- C. All fabric or pliable canopy covers, side/back drops and decorative material must either be:
 - 1. Inherently fire-resistive and labeled as such;
 - 2. Treated by a State Fire Marshal licensed applicator; or
 - 3. If the booth is owner-occupied, the material may be treated by the owner with a State Fire Marshal approved fire retardant chemical (Note: a flame test may be required).
- D. Exit openings shall be a minimum of 6 feet wide and 6 feet, 8 inches in height.
- E. Vehicles shall be parked a minimum of 20 feet from the booth.

II. COOKING EQUIPMENT

- A. All cooking equipment shall be of an approved type.
 - 1. Coleman stoves or equivalent shall conform to the following requirements:
 - a. No gasoline or kerosene may be used.
 - b. No re-fueling of any cooking equipment may be done in the booth.
 - c. There may be no storage of fuel in the booth.
 - d. A minimum of 5 feet of clearance must be maintained between the public and all cooking devices.
 - 2. Butane or propane equipment shall conform to the following requirements:
 - a. The maximum size of LPG tanks that can be used inside of a booth is 1.5 gallons or less.
 - b. LPG tanks with more than 1.5 gallons shall be stored outside of the booth.
 - c. Tanks shall have a shut-off valve.
 - d. The stove shall have an on-off valve.
 - e. Hoses shall be of an approved type for use with the equipment.
 - f. The tank must be protected from damage and secured in the upright position.
 - g. Tanks located outside of booths must have a pressure regulator if in excess of 5-gallon capacity.



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- h. There may be no storage of butane or propane tanks in the booth.
 - i. The tank must be turned off when not in use.
 - j. All connections must be tested prior to use. Testing may be done with a soap and water solution.
 - k. A minimum of 18 inches shall be provided between the booth backdrop material and cooking appliance. *Clearance may be reduced as approved by the Fire Marshal.*
 - l. A minimum of 16 inches shall be provided between deep fat frying appliances, woks, and open flame stoves. An alternative to the 16-inch separation requirement would be to provide a 16-inch in height, full width splash guard.
- 3. Charcoal Barbecue Cooking shall conform to the following requirements:
 - a. Charcoal barbeque cooking is prohibited inside of booths.
 - b. Charcoal cooking shall be performed only in areas away from public access and shall be located a minimum of 5 feet from any booth with a minimum of 10 feet from any permanent structure.
 - c. Only commercially sold charcoal lighter fluid or electric starters may be used *No gasoline, kerosene, etc.*
 - d. Storage of starter fuel in the booth is not permitted.
 - e. Coals shall be disposed of only in metal containers that have been designated for such use and are approved by the Fire Marshal. Dumping of coals in trash containers is prohibited.
- 4. Deep Fat Frying/Flambé Cooking shall conform to the following requirements:
 - a. Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed.
 - b. 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/flame retardant screening with a minimum height of 7 feet.

III. FIRE EXTINGUISHERS

- A. Each booth shall be provided with a minimum 2-A:10B:C rated portable fire extinguisher. Any cooking operation involving deep fat fryers (e.g. vegetable or animal oils and fats) will also require a Class K fire extinguisher with a minimum 1.5-gallon capacity.
- B. Fire Extinguishers shall conform to the following:
 - 1. The extinguisher shall be mounted and secured so that it will not fall over.
 - 2. The extinguisher must be visible and accessible, and located away from the cooking area.
 - 3. The extinguisher must be serviced within the last year and have a California State Fire Marshal service tag attached.

IV. HOUSEKEEPING

- A. Only non-combustible materials should be used in the cooking areas and away from heat sources.
- B. Trash containers should be emptied regularly.
- C. Clean all cooking surfaces regularly to prevent the build-up of grease.



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V. ADDITIONAL FIRE SAFETY TIPS

- A.** Know where the fire extinguisher is located and how to use it.
- B.** Do not leave food cooking unattended.
- C.** Do not wear loose-fitting clothing when cooking.
- D.** In case of an emergency, call 9-1-1.

For any additional information, please contact Special Events at (619) 533-4388.