



Cooking and LPG Use at Special Events

January 2019

PURPOSE: To establish requirements for cooking operations within special events.

SCOPE: This document pertains to all special events whether public or private utilizing vendors which cook foods.

DEFINITIONS

Canopy A temporary structure, enclosure or shelter constructed of fabric or pliable materials supported in any manner other than by air or the contents it protects, which is open, without side walls or drops on 75 percent or more of the perimeter.

Cooking Booths - Those tents, canopies or other structures that are used solely for the purposes of cooking. No other uses permitted except the sales of the food cooked.

Temporary Structure - Any enclosure or shelter constructed of materials as described in the 2015 International Fire Code, as amended, and erected for a period of less than 180 days.

Tent - A structure, enclosure, or shelter, with or without sidewalls or drops, constructed of fabric or pliable material supported by any manner except by air or the contents it protects.

POLICIES

Cooking Booth/Structure

1. Cooking booths shall be grouped together in single rows, spanning 100 lineal feet or less in distance. See **Figure 1** on back. Groups of cooking booths shall be separated from all other non-cooking vendors by at least 20 feet unobstructed clearance in all directions unless otherwise approved.
2. If fire lane is required, it may be part of the 20 feet separation. No obstructions in or over the fire lane permitted.
3. There is no limit on the number of grouped cooking booths or where they are located within the event.
4. Gas, liquid and solid fuel-burning equipment designed to be vented, shall be vented to the outside air. Such vents shall be equipped with spark arrestors where required. Where vents/flues are used, all portions of the structure shall not be less than 12 inches from the flue/vent.
5. No combustibles within 10 feet of cooking appliances.
6. Tents shall have a permanently affixed label bearing the identification of size and fabric or material type.

Cooking Fuels

LPG

1. One cylinder per cooking appliance plus one cylinder (same size), additional storage, permitted for each cooking booth.
2. Safety valves on LPG cylinders shall be pointed away from tent/canopies/structures.
3. LPG cylinders shall be located outside of cooking booths (unless otherwise approved).
4. LPG cylinders shall be located remotely from all exits for each vendor as well as adjacent vendors.
5. LPG cylinders shall be uniformly and remotely located amongst each cooking vendor. See **Figure 2** on back.
6. Cylinders shall be protected against damage, tampering and other hazards.
7. Cylinders shall be securely fastened to a suitable object or to each other to prevent unauthorized movement.

8. No smoking signs are posted within 10 feet of the cylinders. Wording for signs shown in **Figure 3** on back.
9. Any individual vendor utilizing more than 125 gallons (water capacity) of LPG will apply for an LPG Permit and meet all applicable code requirements. The permit must be submitted and approved a minimum of 1 week before the event. Permit requirements are more restrictive than noted in this document. **If during the inspection, a vendor is found to have more than 125 gallons (water capacity) of LPG, that vendor must immediately reduce the LPG to below 125 gallons or the vendor will not be allowed to participate in the event.** To determine the amount of LPG being used, complete **Table 1** on back.

SOLID FUELS

1. All cooking that produces sparks or grease laden vapors shall not be performed within 20 feet of a tent unless otherwise approved.
2. A metal receptacle with a secure lid must be provided for the sole purposes of collecting hot ashes, smoldering coals, cinders, etc. This receptacle must not be used for general trash/rubbish.

Miscellaneous

1. One 2A: 10BC rated extinguisher required for any/all cooking activities (including food trucks within the event).
2. One, 1.5 gallon Class K (wet chemical) extinguisher, in addition to above extinguisher, is required for up to 4 cooking appliances utilizing solid fuels, or vegetable or animal fats and oils (including food trucks within the event). A 2.5 gallon pressurized water extinguisher may be used in lieu of the Class K extinguisher for solid fuels only.
3. Food trucks located within the event shall be equipped with a Type 1 hood above all cooking appliances that produce grease laden vapors.
4. Deep fat fryers must be provided with a metal lid to cover the hot oil in case of rain.

Owner/Operator Name	Signature	Date
Vendor Business Name (Printed)		

I, the above signee, am or represent a responsible party for the vendor stated above, acknowledge that I have read and understand the requirements contained within this document. Additionally, I understand that I am responsible for ensuring these requirements are adhered to. I also understand that not following these requirements may prevent my participation in this event and/or future events.



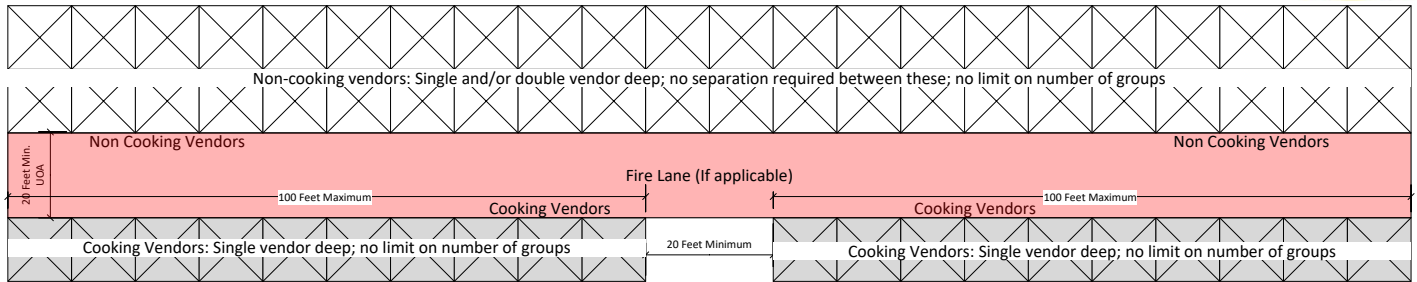


Figure 1 Example of spacing/grouping for cooking vendors

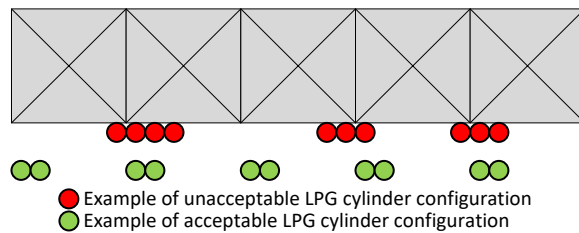


Figure 2 LPG cylinder uniformity examples



Figure 3 No smoking sign example

Table 1 - LPG Pounds to Gallons of Water Capacity Conversion Table.

Column 1 Size/type of Cylinders	Column 2 Number of Cylinders	Column 3 Gallons of Water Capacity	Column 4 Total Gallons of LPG in Water Capacity
Cylinder LPG capacity in pounds (lbs)	Total number of cylinders at capacity	Constant	For Column 4: Multiply Column 2 with Column 3
5		1.4	
20		5.7	
33.5		9.6	
40		11	
60		17	
100		29	
150		43	
For all other tank and cylinder sizes contact the Division of the Fire Marshal 719.385.5978			
Total Gallons of LPG in Gallons of Water Capacity at 80% fill (Add all individual gallon amounts in Column 4)			Gallons

If the total Gallons of Water Capacity is greater than 125, then an LPG Use Permit is required!
Contact the Division of the Fire Marshal

