



## **Fire Safety Requirements**

### **For Eugene Outdoor and Indoor Events Involving: Assemblies, Carnivals, Fairs, Exhibitions, and Tents**

Co-Authored By

Eugene Fire & EMS  
Fire Prevention Section

&

Lane County Fair Grounds & Saturday Market

**2007-2008**

revised 7/2007

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### Introduction

This booklet outlines the fire safety practices found in the Fire and Building Codes adopted by the City of Eugene. Lane County Fairgrounds, Saturday Market, and the Eugene Fire Department are committed to insuring the safety of all participants at community events and have jointly created this booklet for your use.

### Purpose

This booklet consolidates and summarizes fire safety requirements, to be used by event promoters. Several positive outcomes will be accomplished by those who comply with the procedures outlined.

- The promoter can use this booklet to advise vendors of the fire safety requirements for each event.
- Event delays and upset vendors will be avoided.
- Consistent application of the code and inspection requirements year-to-year.
- This booklet is a tool to assist the promoter in laying out the event and creating a detailed floor or site plan that will be reviewed by the Fire Department.
- During the Fire Department review of the permit application, if the floor or site plan does not comply with specific safety codes, the promoter will be advised of necessary changes that must occur before the event begins.

### General Information

1. Call the Eugene Fire Prevention office at (541) 682-5411 to find out if an event requires a permit if this pamphlet is unclear.
2. All events must comply with the contents of this booklet, whether or not a permit is required. The Fire and Building Codes apply to all events.
3. Permit applications can be obtained at the Eugene Fire Prevention office at 1320 Willamette St., or at the Lane County Fairgrounds office, 796 W. 13<sup>th</sup> Ave. if the event is at the Fairground. the department web site. You can go to [www.eugene-or.gov/](http://www.eugene-or.gov/) and select the Fire Marshal's Office under City Quick Links to find the permit application form.
4. Cost of a permit is \$225.00, which covers the permit application review, processing, and a one hour inspection. Additional staff and inspection time will be charged at \$9.50 per .1 hour per staff person. **Overtime** inspections are a two hour minimum at \$220.00 and \$11.00 per .1 hour per staff person exceeding two

hours. If staff must be drafted, the charge will be a four-hour minimum, \$440.00. **Reinspections** are \$95.00 per hour for each person.

## Permit Definitions

**Assembly:** the temporary gathering of 50 or more persons for such purposes as deliberation, education, instruction, worship, entertainment, amusement, drinking, and dining. **A permit is required when the occupant load exceeds 3,000 people.**

**Carnival:** a mobile enterprise principally devoted to offering amusement or entertainment to the public in, upon, or by means of temporary structures, rides or any combination of both. **A permit is required when the number of rides and/or structures exceed 20.**

**Fair:** an enterprise principally devoted to the exhibition of products of agriculture or industry in connection with the operation of amusement rides or devices, or concession stands. **A permit is always required.**

**Exhibition:** an event in which the display of products or services is organized to bring together the provider and user of the products or services. **A permit is required when the number of vendors exceed 15 or when the number of vendors exceed 10 and cooking booths are involved. Vendors can have more than one display.**

**Tent or Canopy:** a temporary structure, enclosure or shelter constructed of fabric or pliable material supported by any manner. **A permit is required when a tent exceeds 1,500 square feet or when a canopy exceeds 2,000 square feet.**

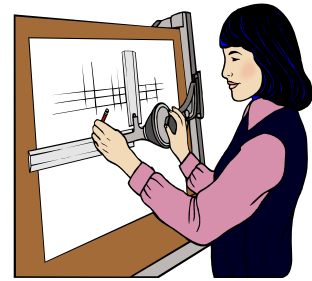
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## Subjects

### 1. Seating or Site Plans for Indoor or Outdoor Events

Detailed plans will eliminate most of the problems that occur when a Fire Marshal does an inspection. Promoters with events that require a permit must attach a scaled or detailed floor or site plan to the permit application. A plan will assist the Fire Department in determining if the event will be safe and in compliance with codes.

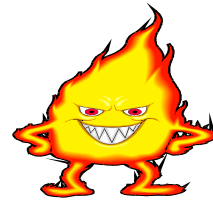


The plans **must show** the following (provide what is applicable).

- The location and width of all exit doors, aisles in large exhibitor areas, and the main event aisle ways.
- The location, size, and identification number of exhibits, booths, cooking booths, and other displays spaces.
- The location and **size** of propane (LPG) containers.
- The location and width of the fire lanes and the location of fire hydrants.
- The distance from tents to property lines, fences, and structures.
- The location of fire extinguishers, exit lighting, and exit signs.

### 2. Candles and Other Open Flame Use

Candles and other open flame devices have been the cause of many fires. Listed below are the permitted and safe uses of open flame devices.



- Food preparation will limit flammable liquid use to 1 oz containers or 1 quart containers that limit flow to 1 oz.
- If the preparation is at the table, a wet towel will be available to smother a possible fire.
- Class 1 and 2 flammable liquids (like kerosene and gasoline) and propane shall not be used for decorative lighting indoors.
- Use approved liquid or solid fuel non-spill containers for decorative lighting. Decorative lighting shades must be non-combustible.
- Candelabra with flaming candles shall be secured in place and located away from combustibles and people.

### 3. Combustible Materials and Waste Disposal

Combustible merchandise being displayed should be limited to a reasonable quantity. Reserve supplies will be kept in closed containers and stored neatly. Waste materials, such as empty cardboard boxes and packing materials, must be removed from the exhibit area daily. Promoters shall ensure that trash pickup is provided for the event and the exhibitors daily.

### 4. Cooking Equipment and Food Warming Devices

Listed below are approved cooking/warming appliances:

- Microwave and electric ovens
- Electric steam tables
- Electric cook top griddles
- Electric single well deep fat fryer or wok



- Natural gas cooking appliances meeting the requirements below:
  1. Piping materials, shut off valves, and connections used to attach the appliance to the building's natural gas system shall be inspected and approved by the Lane County Building Official's office for Fair Ground buildings.
  2. During the Fire Department's inspection, the inspection approval document from the Lane County Building Official's office (682-5807) must be available for review.
- Gas fired appliances shall be placed on a non-combustible surface. If the manufacturer's instructions require the equipment to be vented to the outside, it must be done
- Single-well cooking equipment using cooking oils shall:
  1. have lids for immediate use to cover and smother a fire
  2. be limited to 288 sq. inches of cooking surface
  3. be placed on a non-combustible surface
  4. be separated from other single-well cooking equipment by a minimum horizontal distance of 2 ft.
- Multi-well deep fat frying equipment is **prohibited** unless an approved self-contained hood and ventilation, and suppression system is provided.
- Propane/butane use is **prohibited** indoors.
- A 2A:10BC fire extinguisher and wet towel are available in each cooking area and a **"Type K"** extinguisher if deep fat frying or WOKs are used.

5. Decorative Materials (not display merchandise)

Decorative materials are used to make a vendor area more attractive or interesting. Many of the materials used such as wooden lath, decorative cloth for booth walls, and plastic or foam signs, are a fuel source for fast developing fires. The following requirements apply to decorative materials:

- Combustible decorative materials shall be flame resistant, excluding table covers.
- Wood less than 1/4" thick shall be treated with a flame-retardant coating.
- Foam plastic objects including mannequins, murals, and signs shall cover less than 10% of a wall, ceiling, or floor area.

**Note: Tablecloths do not need to be flame resistive.**

**Note: If the material is not flame resistant, flame resistant products can be purchased and applied to the material by the vendor or by a professional. Also, refer to booklet items 11 and 12.**

6. Electrical Cords, Protection, and Use

*Outdoor events will require an electrical permit from the Eugene Building Dept., 99 W 10<sup>th</sup> Ave, for temporary wiring and equipment for carnivals, circuses, exhibition, fairs, and similar attractions.*

Unprotected electrical cords are prone to damage. A damaged cord can be the cause of a fire resulting from an electrical short and injuries or death can occur from electrocution. To maintain a safe environment, apply the following criteria to the use of electrical type cords:

- **Not Allowed** are household, small thin type extension cords. Spliced cords or home made receptacles.



- Cords subjected to foot or equipment traffic shall be protected from damage.
  - Cords 3/8" or less in diameter shall be covered with hard plastic "office cord covers" or an approved alternate method.
  - Cords equal to or larger than 3/8" in diameter shall use a plywood ramp style cover, or an approved alternate method.
  - All **cord covers** must be secured in place using tape, nails, or other methods.
- **Consult the Appendix** for this section on page 11 for more details and pictures that specify the correct use of extension cords and power taps.

7. Existing Occupant Loads Assigned to a Structure

A building or room used for exhibits, entertainment, feeding or instructing more than 50 people is assigned an occupant load, that is, a maximum number of people permitted inside the area. It is the responsibility of the promoter and the building owner to see that the maximum number of people allowed in the area is not exceeded.



- Pre-established occupant load limits shall be maintained by the facility management and promoter.
- A means to monitor the number of people in a room shall be used. One method would be to use hand-held counters to track incoming and outgoing people.
- The code provision of using "standby personnel" for the sole purpose of maintaining the pre-established occupant load limit may be a requirement for selected permits.

8. Exhibit Booth and Display Requirements

- The travel distance within a booth or a vendor's exhibit area to an accessible exit aisle shall not exceed 50 ft.
- Booths constructed of combustible materials, foam, wood (< 2" x 4"), cloth, and/or **plastic tarps shall comply with items 5 and 11** (flame retardants).
- Each level of multi-story (stacked) booths or displays shall be sprinklered (if in a sprinklered building) including the uppermost level of the booth or display if it has a ceiling.
- Booth, table and display areas shall be clearly marked so exhibits do not occupy or extend into exits and aisles. **Do not block exit doors or fire alarm horns and pull stations, and fire extinguishers.**



- A single-level exhibit greater than 300 sq. ft. and covered with a ceiling shall be sprinklered (if in a sprinklered building) .
- A single exhibit or group of exhibits with ceilings (less than 300 sq. ft.) do not need to be sprinklered. If the aggregate ceiling area exceeds 300 sq. ft., the exhibits shall be separated a minimum 10 ft. from each other to maintain a 300 sq. ft. limit.
- Vehicles, RVs, boats, tents and similar exhibited products do not require sprinklers.
- Vehicles, RVs, boats, and tents having over 100 sq. ft. of roofed area shall be provided with an approved smoke detector(s), unless all fire ignition

sources, such as batteries and power sources are disconnected during non-supervised times.

9. Exits and Aisle Use

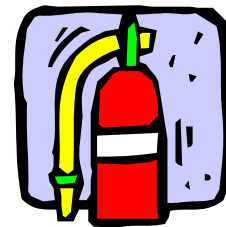
It is important that all exits are available for use by men, women, and children at all times and especially during a fire, earthquake, or other emergency.



- Aisles and exits shown on the approved floor or site plans shall be kept clean, clear, and free from obstructions.
- Easels, signs, displays, and other objects shall not encroach into aisles and exits from the booth, display, or stage areas.
- Facility exits, stairs, corridors, and vestibules shall not be used in any way except for exiting. **Do not block exit doors.**

10. Fire Extinguishers

Many events have an abundance of combustible merchandise, displays, and decorations. Fires have occurred at events because of electrical shorts, a heat source (light bulbs) too close to combustible materials, and cooking fires. When a fire is small, a fire extinguisher can usually put out the fire.



However, by the time someone finds a building fire extinguisher, fights their way back through the departing crowd, the fire will often be too large to extinguish. Therefore, the following criteria provide reasonable fire suppression capability.

- **Each event shall have** portable extinguishers, the **minimum size** must be a U.L. classification **2A 10B:C** and cooking areas using oil must have a **40B:C**, and when deep fat frying or using WOKs a “**Type K**” is required.
- Extinguishers shall have a **current service tag** (serviced within the last 12 months), and be visible and accessible in the booth at all times.
- Event promoters shall **use the matrix below** to determine the placement criteria for portable extinguishers. After the criteria are determined the extinguisher locations shall be drawn on the site plan.
- If the promoter does not exercise the option to have each vendor provide an extinguisher, then the other options of providing an extinguisher every 50’ or 75’ of travel distance must have the extinguishers mounted off the floor. The extinguisher must be easily accessible, visible, and the top portion must be no higher than 4’ above the floor.

Portable Extinguisher Matrix for Indoor Events			
Type of Event	Extinguisher Placement Requirements X indicates the event requirement		
Select the category that most resembles your event.	Maximum foot travel distance to extinguishers, 75'.	Maximum foot travel distance to extinguishers, 50'.	<b>Option:</b> Promoter may opt to have every vendor provide an extinguisher.
Animal show with or without display vendors		X	X
Antique show		X	X
Boat show with or without display vendors		X	X
Book show	X		



Career fair	X		
Cooking booths using oil	<b>Every cooking booth shall have one 40BC portable extinguisher, deep fat frying or the use of WOKs require a Type K extinguisher</b>		
Concert, graduations, similar people events	X		
Craft show or flea markets		X	X
Gem, gun, knife, or railroad shows with minimal display combustibles	X		
Industrial equipment show, without fueled equipment	X		X
Industrial equipment show, with fueled equipment		X	X
Motorhome/RV show		X	X
Vehicle shows		X	X
<b>Note:</b> These are minimums and during the review of the permit application the reviewer may determine additional portable extinguishers are required.			

<b>Portable Extinguisher Matrix for Outdoor Events</b>			
<b>Type of Event</b>	<b>Extinguisher Placement Requirements</b>		
	<b>X indicates the event requirement</b>		
Select the category that most resembles your event. If the category is not shown, consult with the Fire Marshal's office.	Maximum foot travel distance to extinguishers, 75'.	Maximum foot travel distance to extinguishers, 50'.	Option: Promoter may opt to have every vendor or booth have an extinguisher.
Carnival midways	X		X
Carnival rides	<b>Every ride shall have at least one 2A 10BC portable extinguisher</b>		
Cooking booths using oil, any event	<b>Every cooking booth shall have at least one 40BC portable extinguisher, deep fat frying or the use of WOKs require a Type K extinguisher</b>		
Fair midways	X		X
Fireworks	<b>Every discharge area shall have at least one 2A 40BC extinguisher</b>		
Street markets or fairs	X		X
Tents, see section 16			
<b>Note:</b> These are minimums and during the review of the permit application the reviewer may determine additional portable extinguishers are required.			

11. Flame Retardants and Flame Resistive Materials

Flame retardants are used to treat different types of materials so fire spread by these materials will be inhibited. Some materials cannot be treated, such as most plastic tarps. Flame retardants that are applied by the booth vendor to a booth's combustible construction and decorative materials (see item 5) will require the booth vendor to provide the flame retardant product information to the inspecting Deputy Fire Marshal.



Flame resistive materials must be accompanied with a label, package wrapper declaring the material to be flame resistive, or other proof of flame resistive treatment.



12. Flame Test, discontinued

Prior policy offered the use of a field flame test to help evaluate the flame resistive properties of a material. That practice is no longer acceptable because field tests performed by the staff in the Fire Prevention office provided inconclusive and conflicting test results.

13. Propane, Use of

Propane gas used indoors is extremely hazardous. Several high-dollar loss fires have occurred because propane gas leaked from its container and equipment connections have caught fire. Extreme care must be taken when changing propane gas cylinders.



Indoor Use

- The use of propane inside of buildings is **prohibited except for:**
- There is special cooking equipment approved (listed) by U.L. The equipment is limited to the use of two 10 ounce bottles of butane. This equipment is permitted to be used in the City of Eugene.
- For demonstrations and public exhibitions (not cooking), propane containers are limited to 12 pound water capacity and 20 feet separation between containers.

Outdoor Use

- Propane cylinders less than 500 water gallons in size must be at least 10' from the structure.
- Propane cylinders 500 water gallons in size must be at least 25' from the structure (not allowed under building eaves).
- Propane cylinders must be set on a firm foundation or be adequately secured and protected from potential damage.



14. Revocation of Permit

Any permit issued may be suspended or revoked by the Fire Marshal's office when it is determined an item from the list below applies.

- It is used by a person other than the Permittee.
- It is used for a location other than for which it was intended.
- Any of the conditions or limitations set forth in the permit have been violated.
- The Permittee fails, refuses, or neglects to comply with any order or notice duly served by a Fire Department representative.
- There has been any false statement or misrepresentation of information provided in the application or plans on which the permit issuance was based.

15. Seating, Use of Chairs

Seating plans for chair arrangements in a structure or tent must be provided as outlined in Item 1. If the number of chairs exceeds 300, the chairs must be bonded together in groups of three or more. In the case of emergency exiting from the area, the bonded chairs will be less likely to be tipped-over or scattered about, thereby not becoming exit obstructions.

## 16. Tents and Canopies, Outdoor Use

Any tent exceeding 1,500 sq. ft. or canopy exceeding 2,000 sq. ft. must get a permit from the Fire Marshal's office. **According to Item 1 in this booklet, tented events will need a site plan and large tents will need a floor plan.**

When applicable apply the following items:

- Tents and canopies shall be roped, braced, and anchored.
- Tents and canopies shall be made of fire-retardant material, floor covering, and decorative materials shall be flame retardant.
- Post "No Smoking" signs inside.
- No open flame devices are allowed inside, also refer to item 17 for cooking appliances.
- Provide one "2A-10BC" (5 lb.) fire extinguisher (FE) for every 3,000 sq. ft. of floor area and within 75' travel distance, **and at least one "Type K" fire extinguisher is to be within 30' of every cooking area deep fat frying or using WOKs.** Also refer to Item 17 below.
- Provide **clearance** around tents and canopies a 12' fire department access lane.
- Tents and canopies must be 20' from any building or property line.
- Tents and canopies with up to 199 people must have two 6' **exits**; with 200-499 people, there must be three 6' **exits**; with 500-999 people, there must be four 8' **exits**; and with 1,000-2,000 people, there must be five 10' **exits**, and add an **exit** for each 1,000 people. All exits must be evenly spaced around the tent perimeter.
- The **number of occupants** is determined by taking the floor area of the tent and divide by 15 (for an exhibit or tables and chairs) or divide by 7 (for chairs only) or by 5 (for standing only) for the event.
- Provide exit signs at each exit. Exit signs must be lighted and have a second source of power if the tent has a capacity of over 100 people.

## 17. Tents and Canopies, Outdoor Use for Cooking Booths

(also **consult the Appendix** for this section on page 15)

At fairs and carnivals, most cooking happens in a fabric or plastic tent or canopy type booth. Because the booths are made of combustible materials and most cooking equipment can be the cause of an accidental fire, the following criteria apply to cooking booths.

- Apply the tent criteria from Item 16.
- Cooking booths must have 10' of clearance on two sides.
- **Appliances with open-flame cooking tops, fryers, skillet frying, and WOKS can not be located in a tent or under a canopy.** Since the Health Department requires cooking operations to be covered, the following can be applied to the previously describe appliances:
  - A secondary hard lid covering the appliances, made of fire-resistive material, and separated by a minimum of 3 feet behind the main booth and from adjacent tents or canopies can be used.
  - **Exception** to having a second and separated cooking area which would permit deep-fat frying, WOKs, and open flame cooking to occur in the main booth. Refer to drawing examples at the end of this document.
    1. Use non-combustible siding and roofing materials to construct the main booth or



2. The main booth has a metal hood that vents out the top of the booth and the hood perimeter extends a minimum of 6" beyond all edges of cooking appliances.

- When using WOKs or when deep fat frying, each booth must have a **“Type K”** fire extinguisher. Booths with other types of cooking must have a 40BC type fire extinguisher. Fire extinguishers must have a tag attached showing the fire extinguisher was serviced within the last twelve months.
- Cooking or heating equipment must not be within 10' of exits or exit aisles.
- Propane or flammable liquids must not be stored inside.
- Propane cylinders less than 500 water gallons in size must be **at least 10' from the booth.**
- Propane cylinders 500 water gallons in size must be **at least 25' from any booth.**

## 18. Vehicles

Vehicles create a unique fire concern. Most buildings were never built with the intention of putting gas fueled vehicles inside. Because of the amount of flammable fuel a vehicle can contain, the codes considered the hazard and will only allow vehicles to be displayed within a mall, or structure if the following conditions are met:



- Batteries shall be disconnected or use a disconnect switch.
- Fuel tanks shall be locked or sealed to prevent tampering.
- Vehicles shall not block or obstruct exits.
- Refueling and fuel storage shall occur outside of a structure in an approved area.
- Vehicles that are leaking fuel are not permitted indoors.

## 19. RV's and Camping Trailers

The State code requires a clear space separation of 10 ft between buildings, units or parking spaces that are used for overnight occupied use. Consult with the Lane County Fair Ground office for details specific to their events for overnight parking.

## Appendix for Section 6, Extension Cords

Extending power from the “temporary power source” with extension cord and power tap use is covered in the sections below:

### 1. Definitions:

Ampacity: the current in amps (amperes) that a wire can carry, example: an extension cord rated at 15 AMPS can carry power to a portable heater that is rated and can use up to 15 AMPS

Extension Cords: a flexible cord of any length with 1 male connector and 1 or more female connectors

Multiplug Adapter: a device that plugs into a receptacle, allows the receptacle to provide more power to equipment than it was designed for, such as cube adapters, plug adapters, and strip plugs

Power Tap: a flexible cord with 1 male connector and 2 or more female receptacles, and it has overcurrent protection and must be directly connected to a receptacle

Portable Appliance: a device capable of being hand-carried or is easily moved in normal use

### 2. IFC 605.5 Extension Cord and Flexible Cord Use

- 605.5 -extension cords will not be a substitute for permanent wiring
- extension cords will not be affixed to structures; extended through walls, ceilings or floors or under doors or floor coverings
- extension cords will only be used with portable appliances

- 605.5.1 -extension cords shall be plugged into: an approved receptacle, power tap, or multiplug adapter
- extension cords shall only serve 1 portable appliance unless it is an approved multiplug extension cord
- 605.5.2 -extension cords ampacity will not serve equipment with a higher ampacity demand
- 605.5.3 -extension cords shall not be spliced or damaged
- 605.5.4 -extension cords shall be grounded when serving grounded equipment

*Commentary: For carnivals, fairs, and exhibitions, the use of extension cords (in accordance with item 2.) in good repair and properly sized for the load is permitted. Use the conversion formula below to determine cord overload. Based on the definitions, extension cords can have end connectors with multiple female receptacles and can be extended from a receptacle, power tap, or multiplug adapter.*

Watts to Amp conversion formula: watts = W, voltage = V, amps = A  $W / V = A$

Example: (10) 100 watt bulbs =1,000 watts, voltage = 120. 1,000 W divided by 120 V = 8.3 A

### **Multiplug Adapters:**

Multiplug adapters shall be listed for use and the ampacity rating of each shall not be exceeded. Multiplug adapters shall only be plugged into a permanent receptacle.



### **Extension Cords:**

Extension cords shall be listed for their use and the ampacity rating of each shall not be exceeded. Extension cords shall only serve one portable appliance except for approved multiplug extension cords.



## Power Taps:

Power taps shall be listed for their use and the ampacity rating of each shall not be exceeded. Power taps shall only plug into a permanent receptacle.



## Approved uses of extension cords, power taps, and multiplug adapters:

1. **Extension cord** plugged into an approved receptacle and serving only one portable appliance.



2. In a permanent receptacle an approved **multiplug extension cord** is serving two portable appliances and its ampacity is not exceeded.



3. In a permanent receptacle an approved **power tap** (power strip) is serving two portable appliances and its ampacity is not exceeded.





4. In a permanent receptacle an approved **power tap** (power strip) is serving two portable appliances, and extension cord with an appliances and the **power tap's** ampacity is not exceeded.



5. In a permanent receptacle an approved **multiplug adapter** is serving two portable appliances and its ampacity is not exceeded.



**Unapproved** uses of extension cords, power taps, and multiplug adapters:

1. **Can not** have an **extension cord** plugged into an **extension cord**, even if it is serving only one portable appliance.
2. **Can not** use a **multiplug adapter** on the end of an extension cord or power tap.
3. **Can not** extend a **power tap** from an **extension cord**

1.



2.



3.



**Appendix for Section 17:** Examples of cooking booth construction or configurations that would be approved for use. The size, design or appearance is not being represented by the drawing only the concept of a cooking booth that will be safe and in compliance with the International Fire Code.

**Appliances with open-flame cooking tops, fryers, skillet frying, and WOKS can not be located in a tent or under a canopy.** Open-flame cook tops are burners with visible flames that heat or make contact with WOKs, skillets, pans, etc. Since the Health Department requires cooking operations to be covered, the following can be applied to the previously describe appliances:

A secondary hard lid covering the appliances, made of fire-resistive material, and separated by a minimum of 3 feet behind the main booth and from adjacent tents or canopies can be used.

**Exceptions** to having a second and separated cooking area that would permit deep-fat frying, WOKs, and open flame cooking to occur in the main booth.

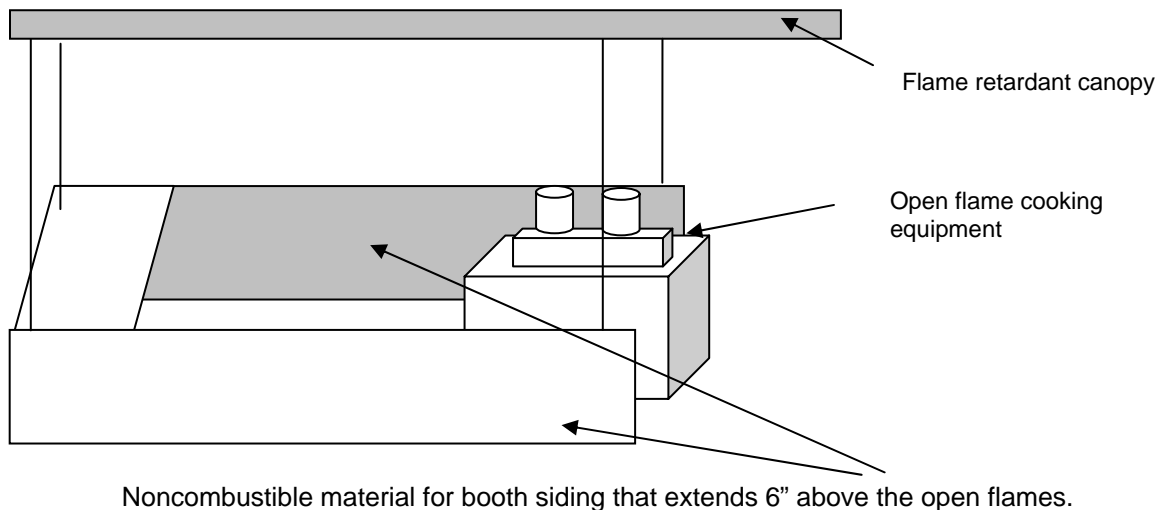
1. Use non-combustible siding and roofing materials to construct the main booth or
2. The main booth has a metal hood that vents out the top of the booth and the hood perimeter extends a minimum of 6" beyond all edges of the cooking appliances.

**Can open flame cooking occur in a booth with non-combustible sides and a flame retardant canopy?**

Open flame cooking can occur in one of two conditions:

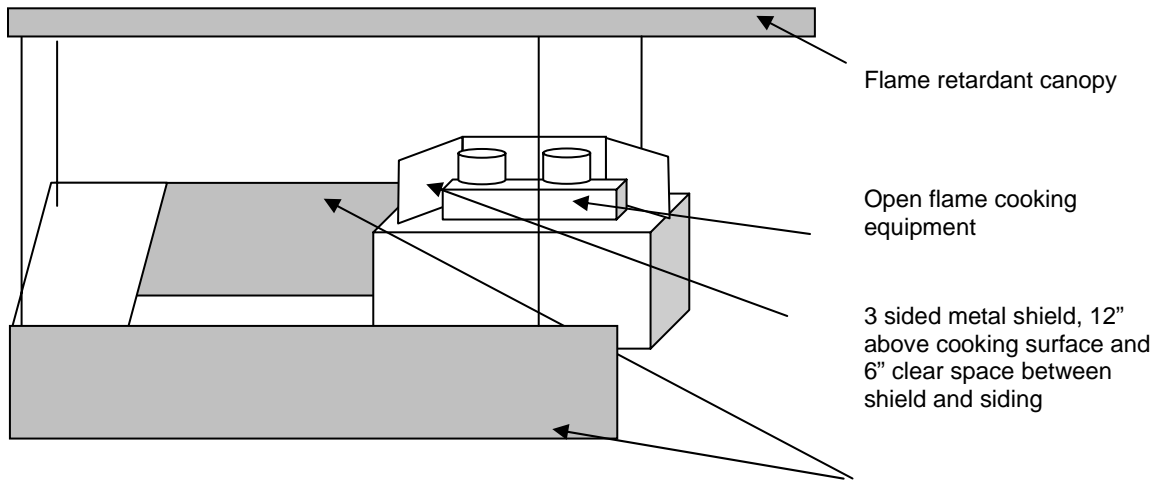
1. If booth sides are constructed of non-combustible materials, the canopy is a flame retardant material, and no frying or deep fat frying of foods occur. or
2. Booth sides were constructed of flame retardant material (proof must be available), three sided metal shields are provided to the rear and sides of the cooking appliance. The shield must extend at least 12" above the cooking surface. The shield must have at least a 6" clearance from the booth siding. The canopy is a flame retardant material, and no frying or deep fat frying of foods occur. Frying or deep fat frying still have to meet the requirement of the first three options (drawings) recently developed for the handout and each booth must have its own non-combustible sides.

**Option 1: Open Flame Cooking with no frying or deep fat frying.**





**Option 2:** Open Flame Cooking with no frying or deep fat frying.

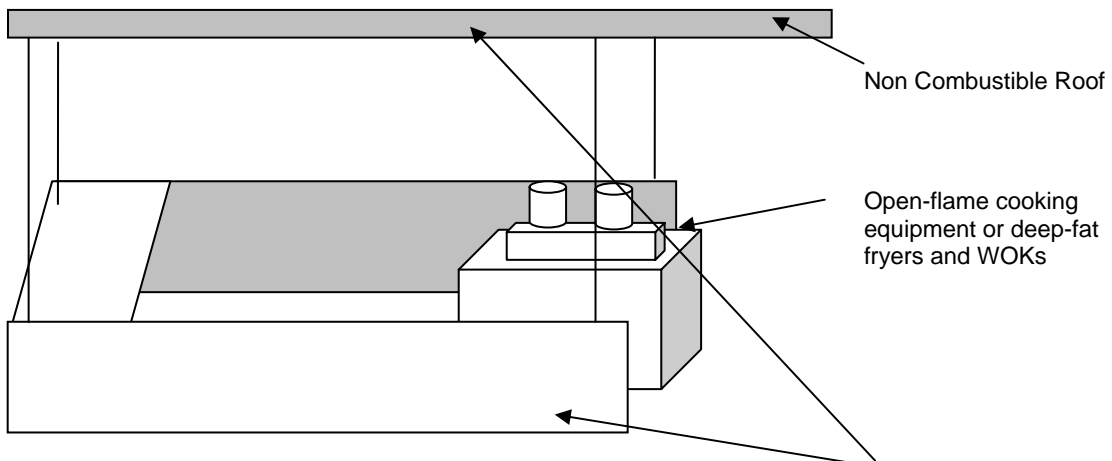


Noncombustible material for booth siding that extends 6" above the open flames.

Refer to these drawings for **additional configuration options** for open flame equipment, deep-fat frying or the use of WOKs.

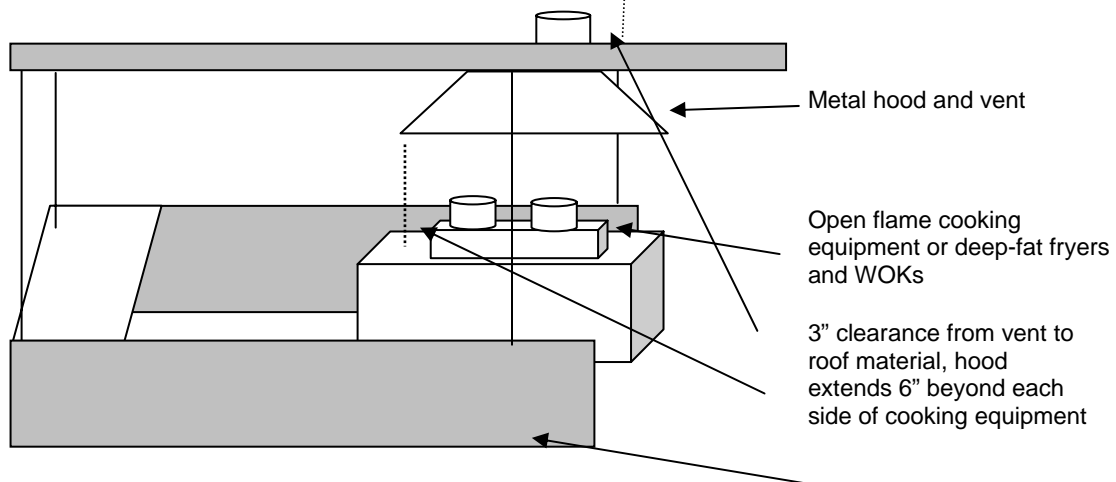
If a booth is constructed with combustible materials i.e., fabric, wood, plastic, etc, it can not have open flame equipment or deep-fat frying and WOK frying cook processes occurring under the booth covering or near its siding.

**Option 3:** Open-Flame Cooking or deep fat frying.



If the booth siding and roof are made of noncombustible materials i.e., metal, cement board, sheetrock, etc, then open-flame, deep-fat frying or WOK type equipment can be used in the booth. The booth framework can be of wood.

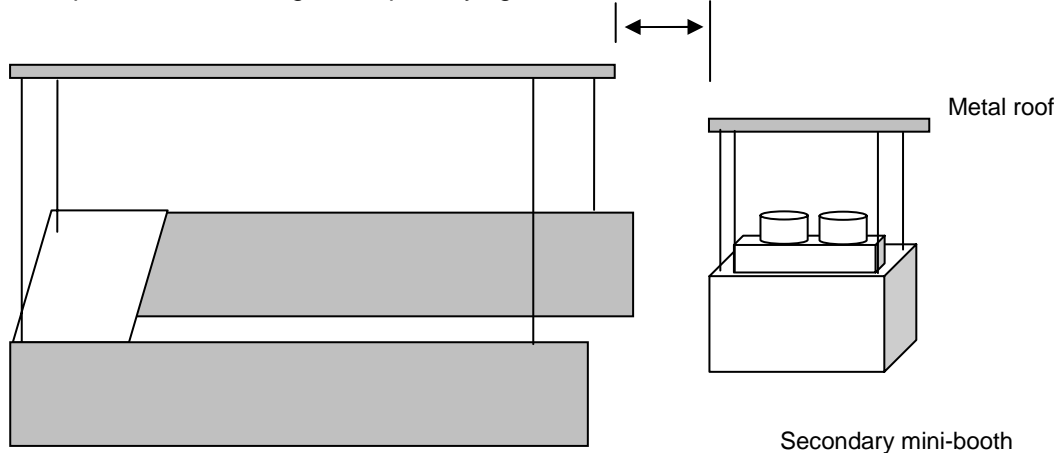
**Option 4: Open-Flame Cooking or deep fat frying and WOKs.**



A booth is can be made of fire retardant treated combustible material e.g., wood, fabric, etc, if:

1. It has a metal hood that vents a couple feet above the roof.
2. The hood extends at least 6" beyond the perimeter of the cooking equipment.
3. The hood vent has at least 3" clearance from the roofing material unless a double-walled vent is used.
4. 12" clear space must be maintained between the cooking equipment and the sides of the booth unless the shield is used from Option 2 then 6" is permitted.

**Option 5: Open-Flame Cooking or deep fat frying and WOKs. 3'**



A booth made of fire retardant treated combustible material e.g., wood, fabric, etc, but without a hood and vent can not have open-flame, deep-fat fryers or WOK type equipment under the booth roof covering or near its sides.

That type cooking equipment can be used if it is separated at least 3' from the sides and roof of the main booth and adjacent booths. The roof covering for the secondary mini-booth must be metal if located within 3' to 5' of the primary booth. Even if it is further away, it is not recommended to use fabric or other combustibles for that roof covering.

**Code References for Each Section:**

IFC is known as the International Fire Code. NFPA is known as the National Fire Protection Association.

Permits are required by the 2003 IFC 105.6

1. Carnivals, fairs, and exhibitions;
2. Places of Assembly; and
3. Tents and Canopies, and Temporary Membrane Canopies

**Document Sections**

1. Plans, IFC 105.2, 2403.6
2. Flames, IFC 308, NFPA 101
3. Combustible materials and waste, IFC 304, NFPA 101
4. Cooking equipment and warming devices, IFC 610, NFPA 101
5. Decorative materials, IFC 604, 805, 806, NFPA 101
6. Electrical cords, IFC 605
7. Occupant load, IFC 1004
8. Exhibit booth, NFPA 101
9. Exits, IFC 1006, 1011, 1017, 1024
10. Fire extinguishers, IFC 906
11. Flame retardants, IFC 803.1.2
12. Flame-resistive treatment and maintenance, IFC 803.1.2, 805.2, 806.2.6, 2404
13. Propane, IFC Chapter 38
14. Revocation of permit, IFC 105.5
15. Seating, IFC 1024.12
16. Tents, outdoors, IFC 2403
17. Tents, cooking, IFC 2404.15
18. Vehicles, IFC 314.4, 2404.18
19. RV's and Camping Trailers

Appendix for section 6, Explanation of the use of extension cords and power taps

Appendix for section 17, Cooking in tents and canopies