



7.0 Fire Safety Standards For Outdoor Food Vendors

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Requirements:

These standards apply to individual tents, temporary structures, trailers or membrane structures used for outdoor food and fair booths. Any tent in excess of 800 square feet may require a separate permit.

A. Cooking Booth Construction and Location

- All fabrics or membranes covering cooking booths shall be certified flame retardant or treated with a fire-retardant paint or spray. Tents shall have a permanently affixed label bearing the identification of size and fabric material type.
- Each cooking booth shall have at least one exit-way, a minimum three (3) feet wide and 6'8" high. Booth frames shall not obstruct exit paths.
- Cooking booths shall have a minimum clearance of ten (10) feet on at least two sides with clearance of at least ten (10) feet from any vendor booth.

B. Cooking Equipment

- All cooking equipment shall be of an approved type, and open-flame cooking shall be located a minimum of 18 inches from booth back/side drop materials.
- Propane equipment shall conform to the following:
 - a. Shut off valves shall be provided at each fuel source;
 - b. The booth operator shall test all connections for leaks with a soap and water solution;
 - c. Fuel tanks shall be protected from damage and secured in an upright position;
 - d. Hoses shall be of a type approved for use with the equipment and fuel type;
 - e. Tanks not in use shall be turned off;
 - f. Extra fuel tanks shall not be stored in booths;
 - g. Unused fuel cylinders shall be stored in a secured upright position.

C. Electrical Power

- Generators shall be placed only in locations approved for festival use.
- Generators shall have the fuel capacity to operate uninterrupted for the event operating hours. If refueling is required, the generator must be shut down and cooled.
- Smoking and open flames shall be prohibited within 25 feet of refueling operations
- Extension and appliance cords shall be in good condition without splices, deterioration or damage.
- Extension cords shall be of a grounded type, and approved for exterior use.

D. Fire Extinguishers

- Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A:10B:C.
- Booths with deep fat frying or flambé cooking shall be equipped with an extinguisher rated for class "K" fires.
- Cooking booths shall be equipped with visible and accessible fire extinguishers mounted adjacent to the exit.
- Each generator shall be provided with a fire extinguisher with a minimum 1A:20B:C rating. The extinguisher shall be located near the generator and accessible at all times.
- All fire extinguishers shall be serviced and tagged annually by a certified company in accordance with NFPA 10

E. Miscellaneous

- All cooking areas shall be cleaned regularly to prevent the build-up of grease.
- All fire hydrants must be kept clear 10 feet in all directions.

F. Fire Safety Tips

- Do not wear loose-fitting clothing while cooking.
- Remove trash accumulation regularly.
- Do not leave cooking unattended.
- In case of an emergency, dial 9-1-1.