

	Standard Operating Guideline	
	SOG Name:	Fire Safety for Outdoor Carnivals/Fairs
	SOG Number:	200.21
	Standard:	TBD
	Guideline Owner:	Non-Emergency Operations
	Implementation Date:	May 31, 2017
	Date of Last Revision:	March 4, 2021
	Authority:	Larry H. Williams, Jr, Fire Chief

PURPOSE: To facilitate the professional and thorough accomplishment of fire safety, through inspections at all outdoor Carnivals and Fairs before events begin and during such events.

SECTION 1

1. All Fire Department members shall, when involved in fire prevention inspections, expend their best efforts to accomplish a professional and thorough inspection of each occupancy.
2. Members conducting fire prevention inspections shall be guided by the basic guidelines contained within the adopted codes.
3. This standard shall apply to individual tents, temporary structures, canopies, or membrane structures as specified in Chapter 31 of the International Fire Code (IFC) 2015 edition.

SECTION 2 (Definitions)

Cooking Booths

Temporary structures, where food is prepared by a heating or cooking process such as, but not limited to, grilling, frying, barbecuing, flambé, deep fat frying, baking, warming, and boiling.

Deep fat frying

A cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

Vendor Booths

All booths other than cooking booths.

SECTION 3 (Cooking Booth Construction and Location)

1. All fabrics or membranes covering cooking booths must be certified flame retardant or treated with fire retardant as specified in section 3104.2 of the International Fire Code (IFC) 2015 edition.
2. Decorative materials must be inherently fire resistive or must be treated with a fire retardant as specified in section 3104.2 of the International Fire Code (IFC) 2015 edition.

3. Flooring material used within a cooking booth and under cooking equipment, shall be non-combustible or fire retardant treated.

EXCEPTION: 3/8" plywood or similar material.

Note: For items 1, 2, and 3, a flame test may be required for non-certified flame retardant or treated materials. A field test will require a sample of material measuring 2 inches by 12 inches.

4. Each cooking booth shall have at least one exit way, minimum 3 feet wide by 6' 8" high (booth frame shall not obstruct exit path).
5. Cooking booths shall have a minimum clearance of 10 feet on at least two sides with clearance of at least 10 feet from any vendor booth.

SECTION 4 (Cooking Equipment)

1. Butane or propane equipment shall conform to the following:
 - Cooking appliances must have an on-off valve and located far enough away to be safely shut off in case of fire.
 - Shut-off valves must be provided at each fuel source.
 - Hoses must be of type approved for use with the equipment and fuel type.
 - Tanks must be protected from damage and secured in an upright position.
 - No storage of extra butane or propane tanks is allowed in the booth.
 - Tanks not in use must be turned off.
 - Maximum quantity for use inside booths is ten gallons.
 - The booth operator shall test all connections for leaks with a soap and water solution prior to use.
 - Unused fuel cylinders shall be stored in a secured position. Maximum outside storage is 10 gallons.

Note: Specialized-cooking equipment used outside of the booth may have larger tanks when approved by the authority having jurisdiction.

SECTION 5 (Electrical Power)

1. Generators shall be placed in approved locations for festival use.
2. Refueling of generators is prohibited during event hours. No extra fuel shall be stored during event hours.
3. During approved refueling times, no smoking or open flames are allowed within 25 feet of the refueling operation.
4. Extension cords shall be of grounded type and approved for exterior use.

SECTION 6 (Charcoal Cooking)

1. Use only an electric starter or commercial sold lighter fluid.

2. Charcoal cooking and storage of lighter fluid is prohibited inside booths.
3. Charcoal cooking shall be located a minimum of 10 feet away from booths and in areas away from public access.
4. Charcoal cooking shall be 10 feet away from combustible structures and parked vehicles.
5. Coals shall be disposed in metal containers approved by the authority having jurisdiction.

SECTION 7 (Deep Fat/Flammable/Open Flame Cooking)

1. The cooking area shall not be accessible by the public.
2. Deep fat frying equipment must be equipped with a temperature regulating device or other method of regulating temperatures approved by the Fire Department.
3. Any cooking producing a grease laden vapor must be protected by an NFPA 96 compliant hood and UL300 listed fire suppression system.

EXCEPTION:

Cooking equipment is located outside of, and a minimum of 20 feet from tent, temporary structure, or membrane structure.

SECTION 8 (Fire Extinguishers)

1. Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A:10B:C. (5-pound ABC). Booths with deep fat frying or any cooking that produces a grease laden vapor shall be equipped with a class K fire extinguisher in addition to the 2A:10B:C requirement and a NFPA 96 compliant cooking hood with an UL300 compliant hood suppression system installed and designed to protect all cooking equipment.
2. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of 2A:10B: C shall not exceed 75 feet.
3. Fire extinguishers in cooking booths shall be mounted adjacent to the exit and must be visible and accessible.
4. Fire extinguishers shall be serviced annually and be tagged accordingly.
5. Hood suppression systems shall be serviced bi-annually and be tagged accordingly.
6. Cooking hoods shall be cleaned a minimum of bi-annually and be tagged accordingly.
7. Each generator shall be provided with a fire extinguisher with a minimum 40B: C rating. The extinguisher shall be always located near the generator and accessible.

SECTION 9 (Miscellaneous)

1. All compressed gas cylinders shall be secured in an upright position.
2. All cooking areas should be cleaned regularly to prevent the build-up of grease.

(Signature on File)

Larry H. Williams, Jr.

Fire Chief

DOTHAN FIRE DEPARTMENT