



Special Event Cooking Requirements and Recommendations

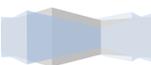
The Everett Fire Department is committed to promoting public safety and ensuring that your event is successful and safe. The purpose of these guidelines is to familiarize event promoters and vendors with fire and life safety requirements enforced by the Everett Fire Department.

General Requirements:

- Electrically powered food cooking devices may be approved for use in tents or canopies (non- cooking) as long as the devices do not produce flames, smoke, or grease laden vapors.
- Exposed open flame cooking devices shall not be used within booths, tents, or canopies that have combustible overhangs without the approval of the Everett Fire Marshal's Office.
- All devices and appliances shall be utilized on fire-resistant surfaces, with adequate clearance from any combustible materials.
- Exposed open flame cooking devices may be used within cooking booths that are non-combustible.
- LP-gas used for cooking/warming shall be located outside of tents or canopies with safety release valves pointed away from the structure.
 - **Exception:** Compressed gas cylinders with a maximum water capacity of not more than 2.7 lbs.
- All LPG gas cylinders not in use with cooking or heating equipment shall be stored outside the cooking booth in a secure location and be protected against tampering.
- Tanks shall be secured and protected from damage and secured in the upright position.
- Open flame or other devices emitting flame, fire, or heat, shall not be located in or within 20 feet of a tent or canopy which is not considered a cooking booth.

LPG (Liquefied Petroleum Gases)

- LP-gas used for cooking/warming shall be located outside of tents or canopies with safety release valves pointed away from the structure.
- Tanks shall be secured and protected from damage and secured in the upright position
 - **Exception:** Compressed gas cylinders with a max. Water capacity of not more than 2.7 lbs.
- All LPG gas cylinders not in use with cooking or heating equipment shall be stored outside the cooking booth in a secure location and be protected against tampering.



Deep Fat Frying

- Deep frying is regulated as an exposed open flame device with additional conditions.
- Deep frying includes cooking equipment made specifically for deep fat frying, as well as any appliance containing oil being heated.
- Deep fat fryers shall not be used within booths, tents, or canopies that have combustible overhangs without approval of the Everett Fire Marshal's Office.
- It is recommended that when using a deep fat fryer outside, a non-combustible (metal) overhang is used or a metal covering for the fryer be available for use in case of rain.
- Where deep fat fryers are installed adjacent to exposed open flame cooking devices they shall be separated by 16 inches or a non-combustible baffle at least 8 inches in height.

Solid Fuel (Wood or Charcoal)

- Cooking devices that use wood or charcoal for fuel are open flame devices and shall not be used within booths, tents, or canopies that have combustible overhangs without the approval of the Everett Fire Marshal's Office.
- Solid fueled cooking devices shall be kept away from combustible materials. The distance shall be dependent on the size of the cooking equipment and shall be approved by the Everett Fire Marshal's Office.

Electric Cooking/warming Equipment

- Electric cooking equipment would include microwave and electric ovens, electric steam tables, and electric cook top griddles.
- Electrically powered food cooking devices may be approved for use in tents or canopies (non-cooking) as long as the devices do not produce flames, smoke, or grease laden vapors.
- All devices and appliances shall be utilized on fire-resistant surfaces, with adequate clearance from any combustible materials.
- If electrically powered cooking appliances are utilized on a table, the table shall be flame-resistant, or a flame-resistant covering shall be placed under the appliance.

Warming Devices

- Devices utilizing gel or wick type fuels which do not create grease-laden vapors may be used within cooking booths provided the surface beneath the warming device is covered with foil and there is 36" clearance to any combustible materials.
- Electric warming may be used within structures that are not considered cooking booths, provided they do not produce smoke, flames, or grease laden vapors.



Fire Extinguishers

- For all cooking operations (excluding large deep fat fryers) require a minimum 2A:10BC rated fire extinguisher, which is easily accessible.
- Deep fat fryers require a Class K extinguisher, which is easily accessible.
- Extinguishers shall be visible; not obscured from view.
- Portable fire extinguishers shall be inspected annually and shall have a current inspection tag.
- A receipt showing the purchase date may be securely affixed to the extinguisher. This will comply with the first year requirement.

Electrical Setups

- All electrical service shall be per the current local electrical code.
- All electrical service must be GFCI protected.
- Only listed power strips with circuit breaker protection are allowed as multi-plug adapters.
- Flexible electrical cords (extension cords) shall be grounded (3-wire), adequately protected, secured from mechanical and environmental damage, and free from splices.
- All extension cords shall be of the 3-wire grounded type.
- Extension cords shall be protected from foot traffic and other damage.
- Generators and other internal combustion power sources shall be separated from tents, canopies or membrane structures by a minimum of 20 feet and shall be isolated from contact with the public by fencing, enclosure or other approved means.

Housekeeping

- Trash containers shall be emptied regularly.
- Combustible materials shall not be allowed to accumulate so as to cause a fire hazard.
- All cooking surfaces shall be cleaned to prevent the accumulation of grease.

*This information sheet provides the minimum requirements for exterior cooking booths. Additional fire and life safety requirements may be necessary depending on the particular situation. These requirements will be at the discretion of the fire code official. During fire department inspection vendors should be prepared to make any necessary changes in order to comply with these requirements.

