



Tucson Fire Department

Exterior Cooking Booth Information

It is the commitment of the Tucson Fire Department to help provide a safe environment for both booth operators and the general public. In order to achieve this, the following requirements shall be met when cooking devices are used at outdoor special events. Fire department personnel will inspect venues either before or during the event to assure compliance. If you have any questions or require further assistance please call (520) 791-4502.

Definitions:

Canopy: A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner except by air or the contents that it protects, and is open without sidewalls or drops on 75 percent or more of the perimeter. Canopies having an area in excess of 900 square feet require a permit.

Cooking Booth: A tent, canopy or booth which utilizes *exposed* open flame cooking devices, open flames, or flammable and combustible liquids within 20' of the structure. These cooking/warming devices shall not be inside or under any covered structure.

Exceptions: 1.) Devices utilizing gel or wick type fuels which do not create grease laden vapors provided the surface beneath the warming device is covered with foil and there is 36" clearance to any combustible materials. 2.) Non-exposed open flame cooking devices (e.g. kettle corn or griddles) if approved by the fire code official.

Exposed Open Flame Cooking Device: A cooking or warming device utilizing a flame where the flame is not shielded and/or is readily visible. This definition would include most types of BBQ devices.

Vendor Booth: (See non-cooking booth) All booths, tents, and canopies ~~except~~ not defined as cooking booths.

Non-cooking Booth (Vendor Booth): A tent, canopy or booth which does not have any *exposed* open flame cooking devices, open flames, or flammable and combustible liquids within 20' of the structure.

- 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.

Non-Exposed Open Flame Cooking Device: A cooking or warming device utilizing a flame where the flame producing fixture is an integrated component of the device and contained within the device by non-combustible barriers or shielding so that the flame is not readily visible or exposed to combustible material. This definition would include some types of steam tables and griddles with an integrated non-exposed open flame.

Tent: A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner except by air or the contents that it protects. Tents having an area in excess of 400 square feet require a permit.

Vendor Booth: (See non-cooking booth) All booths, tents, and canopies ~~except~~ not defined as cooking booths.

Booth Construction and Location:

- All materials covering cooking booths shall be composed of flame-resistant material or are to be treated with an approved flame retardant (Documentation required).
- All cooking booths shall be provided with at least one exit. The exit shall have a minimum clear width of at least 3 feet and be a minimum of at least 6 foot 8 inches in height. This exit shall remain clear and free from obstructions at all times.
- Cooking booths shall be separated from vendor booths by a minimum of 20 feet. Tents or canopies used for cooking shall be separated from tents or canopies used for any other purpose by a minimum of 20 feet.

Exception: Booths that serve refreshments are not required to have a 20-foot separation from cooking booths.

- Booths shall be constructed in a manner to provide necessary structural integrity. Booth construction shall be subject to approval by the fire code official.
- If cooking/warming appliances are utilized on a table the table shall be flame-resistant, or a flame-resistant covering shall be placed under the appliance.
- Cooking devices shall be isolated from the by a physical barrier. Cooking areas shall not be accessible by the public.
- Cooking equipment shall not be located near the cooking booth exit to protect the booth's exit path in the case of an emergency.

Cooking Equipment:

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 an approved exhaust hood as required by the Tucson Mechanical Code.
- 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 an approved exhaust hood as required by the Tucson Mechanical Code.
- 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 an approved exhaust hood as required by the Tucson Mechanical Code.
- 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 fire code official.

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.