



FIRE DEPARTMENT  
"An All-Risk Organization"

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## Hot Food Vendor Requirements Sacramento City Fire Department

The use of food booths is regulated by the Fire Department and the Sacramento County Health Department. These requirements apply to single vendor, freestanding booths. Cooking within tents containing seating is subject to additional requirements. All food vendors are subject to inspection prior to an event.

**Failure to comply with the following regulations may result in closure of the location.**

### **Flame Retardant Requirements**

The sidewalls, drops and tops of tents and canopies shall be of flame resistant material or treated with a flame retardant in an approved manner. A California State Fire Marshal tag shall be permanently fixed to the structure.

### **Open Flame**

Open flame or devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal, or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 ft. of the tent, canopy or membrane structure while open to the public unless approved by the fire code official.

### **Portable Fire Extinguishers**

A portable fire extinguisher shall be provided for each food booth. The minimum size for the extinguisher is 2A 10B: C (5 lbs.). If a Deep Fat Fryer is being used, a K TYPE extinguisher shall also be provided. Extinguishers shall have a current California State Fire Marshals tag. The extinguishers shall be attached in an accessible and visible location, between 3 and 5 feet above the ground.

### **Location**

Food booths shall have a clearance of at least 20 feet on two sides. The booth shall not be located within 20 feet of any rides or devices. Cooking that produces sparks or grease-laden vapors shall not be conducted within 20 feet of a structure.

**Gas Stoves**

All gas stoves, BBQ's and burners shall be listed by either Underwriters Laboratories (UL) or the American Gas Association (AGA).

**Deep Fat Fryers**

Deep Fat Fryers shall not be used in food vendor tents. If a Deep Fat Fryer is to be used it shall be outside the tent and at least 20 feet from the outside wall of the tent. If a Fryer is used in conjunction with a BBQ, it shall be at least 3 feet away from the BBQ. Deep Fat Fryers also require the addition of a K TYPE fire extinguisher.

**Bar -B -Q's**

BBQ's are not permitted within the food booth. Fuel for the BBQ shall be kept at least 10 feet away from the BBQ. BBQ's shall be located at least 20 feet from a structure or combustible materials. BBQ's and other open flame devices, located outside of structures shall be secured from falling and contact by the public.

**Fuel**

Fuel tanks (LPG) shall be stored outside of the structure. The tanks shall also be located away from public access. The size of the tank shall be limited to 7 gallons, unless otherwise approved. Fuel tanks shall be secured from falling. Safety release valves shall be pointed away from the structure.

**Smoking**

Smoking is not allowed at anytime within the food booth, or within 25 feet of any fuel source.

**Generators**

Generators shall be located a minimum of 20 feet from tents or canopies. They shall also be isolated from contact with the public by approved means. The refueling of hot generators is not allowed.

A copy of these regulations shall be posted in the structure and signed by the vendor. By signing this form the vendor agrees to comply with these regulations. The signed copy will be available on request for review by the Fire Department.

Should you have any questions, contact: Steve Bodick at the Sacramento Fire Department Prevention Division, 808-1633

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Vendor's signature and date of event

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Booth Name