

COOKING VENDOR REQUIREMENTS

1) Small, temporary canopies (anything under 400 square feet) are not required to have a permit, per the Canon City Fire Protection District's adopted fire code, however they do need to bear a label that states that the fabric meets the flame propagation requirements of NFPA 701. (This should cover most, if not all of the pop up type shelters that are out there, but if you dig out your old "Army canvas canopy" be careful...this requirement could definitely affect you!)

2) A minimum of (1) 2A:10B-C (ABC) that has been serviced and tagged by a qualified company within the last year, is required at each cooking area.

3) *Additionally to #2*, a minimum of (1) 1.5 gallon, Class "K" extinguisher that has been serviced and tagged by a qualified company within the last year, is required at each cooking area that utilizes more than 1 cup hot oil for cooking of any kind (IE: deep fryers, woks, kettles, etc..).

4) A metal lid will need to be available, in case of rain, to cover any cooking media being used in an outdoor area where hot oil is in use.

5) Any pressure cylinders will need to be securely fastened to an adequate stationary object to avoid tipping and/or falling. (IE: propane tanks, CO2 bottles, helium bottles, etc...)

6) Any self-contained mobile units that are fitted with cooking appliances and hood suppression systems will need to bear a tag from a qualified company, showing testing and servicing within the last 6 months.

****The above items should cover most areas of concern, but may not be inclusive of all hazards found upon inspection****

**** The Canon City Fire Protection District's adopted 2006 International Fire Code and other safe practices were used to compile this handout. ****

If you have any questions please contact:

Ron Cook
Fire Inspector
Canon City Fire Protection District
rcook@canonfire.org
719-275-8666

