



City of Willowick Bureau of Fire Prevention

30435 Lakeshore Blvd. • Willowick, OH 44095 • Phone: 440-585-1202 • Fax: 440-585-4112

CODE COMPLIANCE GUIDELINE Cooking Regulations for Outdoor Special Events

It is the commitment of the Willowick 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 in place when utilizing portable barbeques, open flame stoves, deep fat fryers, or any other appliance that generates grease laden vapors, etc. Fire Department personnel will inspect venues before and during the event to assure compliance.

DEFINITIONS:

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 200 square feet shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the Lake County Building Department and an inspection from Willowick Fire Prevention Bureau.

Canopy: A structure, enclosure or shelter constructed of fabric or pliable materials supported by any manner, except by air or the contents it protects, and is open without sidewalls or drops on 75 percent or more of the perimeter. Canopies in excess of 400 square feet shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the Lake County Building Department and an inspection from Willowick Fire Prevention Bureau.

Cooking Booth: A structure (tent, canopy, or other construction) where food is prepared by heating or cooking processes such as, but not limited to, grilling, frying, barbecuing, deep fat frying, baking, broiling, boiling, or steaming.

Vendor Booth: All booths, tents, and canopies except cooking booths. Vendor booths may be used for a variety of purposes.

BOOTH CONSTRUCTION AND LOCATION:

- All fabrics or membranes covering cooking booths shall be composed of flame-resistant material or be treated with a flame retardant meeting the flame propagation performance criteria of NFPA 701. Documentation or proof of flame-resistance is required.
- The use of recreational tents for cooking booths is not permitted.
- High heat cooking appliances or those that produce grease laden vapors shall be restricted to free standing canopies with no sides attached during cooking activities.
- Cooking booths shall be separated from other non-cooking tents, canopies, or other structures by a minimum of 20 feet.
- No more than 9 consecutive cooking booths with a total area not to exceed 900 square feet shall be used unless a 12 foot fire break is placed between such sections.
- Cooking booths shall be provided with a minimum of two exits unless otherwise approved by the fire code official. Booth exit opening(s) shall be a minimum of 3 feet in width.
- Cooking booths are limited to single booth rows only. Back-to-Back rows are not permitted.
- Booths shall be constructed in a manner to provide necessary structural integrity. Booth construction shall be subject to approval by the fire code official.

- Occupancy within the cooking booth shall be restricted to those persons necessary for food preparation only. Food may be served from the outer edge of the booth.
- Booth material shall be checked daily for accumulation of grease and any such accumulation shall be immediately removed.

COOKING EQUIPMENT

1. General Requirements

- Cooking devices shall be isolated from the public by at least 5 feet. A physical barrier to maintain this distance shall be provided.
- If cooking appliances are utilized on a table, the table shall be flame-resistant, or a flame-resistant covering shall be placed under the appliance.
- Cooking equipment shall not be located near the cooking booth exit. This is to protect the booth's exit path in the case of an accidental fire.
- Only electrically powered warming devices shall be used within vendor booths, or in tents, canopies or membrane structures that are used for any other purpose besides cooking. These devices are limited to situations that do not pose a risk to occupants involved in other activities within the structure.
- Exposed open flame cooking devices or other 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 feet of tents, canopies or membrane structures unless approved by the fire code official.
- All cooking equipment shall be listed for commercial use.

Deep Fat Frying

- Deep fat frying operations shall be restricted to free standing canopies with no sides attached during cooking activities.
- 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 Devices (Wood or Charcoal)

- Cooking devices that use wood or charcoal for fuel shall be not be used within booths, tents, or canopies without an approved exhaust hood as required by the Ohio Mechanical Code.
- Only commercially sold lighter fluid, electric starters, or kindling shall be used to ignite wood or charcoal fueled equipment. No gasoline or kerosene shall be used.
- 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 Equipment

- Electric cooking equipment would include microwave and electric ovens, electric steam tables, and electric cook top griddles.
- All extension cords shall be listed and of the 3-wire grounded type.
- Extension cords shall be protected from foot traffic.
- Gasoline powered generators shall not be used in booths, tents, canopies or membrane structures.

- 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.
- Electrical cooking equipment shall comply with the building code and NFPA 70.

Steam Tables

- Steam tables which do not pose an ignition hazard shall be approved.

Warming Trays

- The use of gel fuel (Sterno) may be used within cooking booths provided no ignition hazard exists.

LPG (Liquefied Petroleum Gases)

- LPG tanks shall be supplied with a shut-off valve.
- Tanks shall be closed when cooking equipment is not in use.
- Hoses shall be of a type approved for use with LPG equipment.
- Tanks shall be protected from damage and secured in the upright position.
- All LPG equipment connections shall be tested for leaks prior to use. This may be done with a soap and water solution.
- All LPG gas cylinders not in use with cooking equipment shall be stored outside the cooking booth in a secure location and be protected against tampering, damage by vehicles or other hazards.
- LPG gas cylinders with a capacity of 500 gallons or less shall have a minimum separation between the container and structure of not less than 10 feet.
- LPG gas cylinders with a capacity of more than 500 gallons shall have a minimum separation between the container and structure of not less than 25 feet.
- LPG gas cylinder relief valves shall be pointed away from the structure.

Fire Extinguishers

- For all cooking operations that do not use vegetable or animal fats and oils, a minimum 2A:10BC rated fire is required.
- All solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet or less in volume shall have a minimum 2.5-gallon or two 1.5-gallon Class K wet-chemical portable fire extinguishers located within 30 feet of the cooking appliance.
- Where cooking operations involve the use of vegetable or animal fats and oils, Class K fire extinguishers shall be provided in accordance with the following:
 - For up to four fryers having a maximum cooking medium capacity of 80 pounds each:
 - One Class K portable fire extinguisher of a minimum 1.5 gallon capacity.
 - For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds each:
 - One additional Class K portable fire extinguisher of a minimum 1.5 gallon (6 L) capacity shall be provided.
 - For individual fryers exceeding 6 square feet in surface area:
 - Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.
- The required portable fire extinguisher(s) shall be provided within a 30-foot travel distance of the cooking equipment.

- All self contained cooking trailers with fire suppression systems shall have a current inspection tag displayed in a conspicuous location.
- All extinguishers shall be located in a conspicuous location and be readily accessible for immediate use. Extinguishers shall be unobstructed and shall not be obscured from view.
- Portable fire extinguishers shall be inspected annually and shall have a current inspection tag.

Electrical

- Only listed power strips with circuit breaker protection are allowed as multi-plug adapters.
- All extension cords shall be listed and of the 3-wire grounded type.
- Extension cords shall be protected from foot traffic.

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.

General Fire Safety Tips

- Know where fire extinguishers are and how to use them.
- Do not leave cooking unattended.
- Do not wear loose-fitting clothing while cooking.
- In case of an emergency, dial 9-1-1.

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.