



Special Event Guidelines Outdoor and Portable Cooking

The following requirements have been established based on the International Fire Code as amended by the State of California and City of San Diego and must be met when open flame cooking devices are used for food preparation at an outdoor special event.

You are responsible for meeting or exceeding the following requirements for the management of all open flame and cooking areas:

Tent/Booth Construction and Location

- Tents/booths must be located a minimum of twenty feet (20') from any permanent structure. Should conditions warrant, the distance may be reduced when approved by the Fire Marshal.
- Exit openings must be a minimum six feet (6') wide and 6 feet 8 inches (6' 8") in height.
- Vehicles must be parked a minimum of twenty feet (20') away from the tent/booth.
- Cooking tents/booths must be separated from non-cooking tents/booths by ten feet (10').
- A physical barrier must separate all cooking activities from the public.
- All fabric or pliable canopy covers, side/backdrops and decorative material must either be:
 - Inherently fire-resistive and labeled as such; or
 - Treated by a State Fire Marshal licensed applicator; or
 - If the tent/booth is owner-occupied, the material may be treated by the owner with a State Fire Marshal approved fire retardant chemical. A flame test conducted by the Fire Marshal may be required.



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Portable Cooking Equipment

All cooking equipment and its use must meet or exceed the following requirements:

COLEMAN STOVES OR EQUIVALENT

- No gasoline or kerosene may be used.
- No fueling of a stove may be conducted in the tent/booth.
- No storage of fuel in the tent/booth.
- A minimum of five feet (5') of clearance must be maintained between the public and all cooking devices.

BUTANE OR PROPANE EQUIPMENT

- The maximum size of LPG tanks that can be used inside of a tent/booth is 1.5 gallons or less.
- LPG tanks with more than 1.5 gallons must be stored outside of the tent/booth.
- Tanks must have a shut-off valve.
- Stoves must have an on-off valve.
- Hoses must be of an approved type for use with the equipment.
- Tanks must be protected from damage and secured in the upright position.
- Tanks located outside of tents/booths must have a pressure regulator if in excess of five (5) gallon capacity.
- Butane or propane tanks cannot be stored in tent/booths.
- Tanks must be turned off when not in use.
- All connections must be tested prior to use. Testing may be done with a soap and water solution.
- A minimum of eighteen inches (18") must be provided between the tent/booth backdrop material and cooking appliance. This clearance may be reduced with the permission of the Fire Marshal.
- A minimum of sixteen inches (16") must be provided between deep fat frying appliances, woks, and open flame stoves. An alternative to the sixteen inches (16") separation requirement includes the provision of a sixteen-inch (16") in height, full width splashguard.



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CHARCOAL BARBECUE COOKING

- Charcoal barbecue cooking is prohibited inside tents/booths.
- Charcoal cooking must be performed only in areas away from public access and shall be located a minimum of 5 feet (5') from any booth with a minimum of 10 feet (10') from any permanent structure.
- Only commercially sold charcoal lighter fluid or electric starters may be used (no gasoline, kerosene, etc.).
- Storage of starter fuel in the tent/booth is not permitted.
- Coals must be disposed of only in metal containers that have been designated for such use and are approved by the Fire Marshal. Dumping of coals in trash containers is prohibited.

DEEP FAT FRYING/FLAMBÉ COOKING

- All cooking operations must be located in a separate enclosure where only cooking operations are performed.
- Such enclosures must conform to tent/booth construction requirements, however, the top of the enclosure must be open or, when required by the San Diego County Health Department, shall have a metal/flame retardant screening that is a minimum height of seven feet (7').

Fire Extinguisher Requirements

- Each tent/booth must have a minimum 2-A-10B: Class C rated portable fire extinguisher.
- Any cooking operation involving combustible cooking media (e.g. vegetable or animal oils and fats) will also require a 2-A: K Class K fire extinguisher in addition to the Class C extinguisher.
- Each extinguisher must be mounted and secured in a manner that it will not fall over yet be easily accessed in the case of an emergency.
- Each extinguisher must be visible and accessible and located away from the cooking area.



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- Each extinguisher must have been serviced within the last year and have a California State Fire Marshal service tag attached.

Housekeeping

- Only non-combustible materials should be used in cooking areas and around other heat sources.
- Trash containers should be emptied regularly.
- Clean all cooking surfaces regularly to prevent the build-up of grease.
- Coals must be placed in water before disposal. Disposal must not utilize the storm water system.

Additional Fire Safety Tips

- Know where the fire extinguisher is for each tent/booth and how to use it.
- Do not leave food cooking unattended.
- Do not wear loose-fitting clothing when cooking.
- In case of an emergency, call 9-1-1.