



**SAN JOSE FIRE DEPARTMENT
OUTDOOR SPECIAL EVENTS STANDARDS
(2017 PILOT POLICY: Use of Gas Generator Option)**

All Outdoor Special Events within the jurisdiction of the City of San José shall comply with all applicable regulations pursuant to the California Health and Safety Code and California Fire Code.

SCOPE

This standard shall apply to all individual cooking booths, mobile food trucks, vendor booths, tents, and any other permitted activities within a Special Event template.

PERMITS AND APPROVAL

Permits and approval may be required based upon the scope of operation and information submitted in the outdoor special event application.

DEFINITIONS

Cooking Booth: Any food service location that prepares food in a fixed location by a heating or cooking process including but not limited to grilling, frying, barbecuing, flambéing, deep fat frying, baking, warming or boiling.

Vendor Booth: All booths except cooking booths.

Food Truck: A mobile food facility that prepares food by a heating or cooking process including but not limited to grilling, frying, barbecuing, flambéing, deep fat frying, baking, warming or boiling.

Tent: A structure, enclosure or shelter, with sidewalls or drops, constructed of fabric or pliable material supported by any manner except by air or the contents that it protects.

Canopy: A structure, enclosure or shelter, without sidewalls or drops, constructed of fabric or pliable material supported by any manner except by air or the contents that it protects.

COOKING BOOTHS & VENDOR BOOTHS

1. All fabrics or membranes covering food booths shall bear a conspicuous and durable label indicating the material is flame resistant. Labeling and wording must be consistent with the requirements of Title 19 of the California Code of Regulations.
2. Decorative materials must be inherently fire resistive, or must be treated with fire retardant paint or spray.
3. Flooring material used within a cooking booth and under cooking equipment shall be non-combustible or fire retardant treated material.

4. Each cooking booth and vendor booth shall have an exit, minimum 3 feet wide by 6'8" in height. (Booth framing shall not intersect exit path.)
5. Cooking booths shall have a minimum clearance of 10 feet on at least two sides, and a minimum clearance of 10 feet from all vendor booths.
6. Each vendor booth shall have a minimum clearance of 20 feet on at least one side with a minimum distance of 10 feet from any cooking booth.
7. Each vendor booth that utilizes a 10"x 10" canopy **shall provide a means for securing the canopy to the ground/surface or it shall be removed.**

FIRE DEPARTMENT ACCESS

1. All outdoor special events shall provide an unobstructed fire department access lane to accommodate emergency vehicle traffic of no less than 20 feet
2. Fire hydrants and fire department connections (FDC) shall have a minimum clearance of 5 feet on all sides from all outdoor event activities, structures, and vehicles.

FIRE EXTINGUISHERS

1. Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A:10B:C. (5lb dry chemical extinguisher)
2. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of 2A:10B:C shall not exceed 75 feet.
3. In addition, Booths that will be frying shall have a Class K Type fire extinguisher. (wet chemical)
4. Fire extinguishers shall be visible and accessible at all times.
5. Fire extinguishers shall be serviced annually and have a tag affixed indicating date of service.
6. Each generator location shall be provided with a fire extinguisher with a minimum 40B:C rating. The extinguisher shall be located near the generator and accessible at all times.

FRYING & OPEN FLAME COOKING

1. Frying is defined by the American Heritage College dictionary as "To cook over direct heat in hot oil or fat" (The American Heritage College, 1993).
2. Frying is prohibited inside booths and shall be located a minimum distance of 18 inches from booth sidewalls and drops and 3 feet from open flame cooking devices.
3. Frying locations shall not be accessible to the general public.
4. Frying equipment shall be equipped with a temperature regulating device or another SJFD approved method of regulating temperature.
5. Each frying booth shall have a Class K Type fire extinguisher.

CHARCOAL COOKING

1. Charcoal cooking and storage of lighter fluid is prohibited inside booths.
2. Charcoal cooking shall be located a minimum distance of 10 feet away from tents, canopies, and membrane structures.
3. Charcoal cooking shall be located a minimum distance of 10 feet away from combustible structures and combustible materials including trees and vehicles.
4. Coals shall be disposed in metal containers approved by SJFD. Containers will be filled with water and coals soaked for a minimum of 30 minutes prior to disposal. Containers shall be provided by the vendor or event organizer.

5. Area around cooking apparatus shall be cordoned off with caution tape and a minimum distance of 10 feet from public access.

HEATING EQUIPMENT

1. All interior heating equipment shall be of an approved type and located a minimum distance of 18 inches from booth, tent, canopy, or membrane structure sidewalls and drop materials.
2. Heating equipment shall not be located within 18 inches of exits or combustible materials.
3. Outdoor cooking that produces sparks or grease laden vapors shall not be performed within 10 feet of a tent, canopy, or membrane structure.
4. Electrical heating equipment shall comply with the California Electrical Code and be UL listed.
5. Two burner camp type stoves or equivalent may be used outside only with approved fuel under the following conditions:
 - Do not add liquid fuel to stoves in booth, tent, canopy, or membrane structure.
 - Maximum of two gallons of fuel capacity on each appliance with no additional storage inside.
 - No fuel storage is permitted within the booth, tent, canopy, or membrane structure.

LIQUEFIED PETROLEUM GAS (LPG)

1. The use of Propane as a source of fuel for heating is regulated by the National Fire Codes (NFPA58) and the California Fire Code (Chapters 24 and 38).
2. LP-gas equipment such as containers, tanks, piping, hoses, fitting, valves, tubing and other related components shall be approved and in accordance with the California Fire Code and California Mechanical Code.
3. LP-gas containers shall be located outside. All safety release valves shall be facing away from the tent, canopy, or membrane structure. Containers shall not be located in approved fire lanes.
4. Portable LP-gas containers with a capacity of more than 5 gallons shall have a minimum separation of 10 feet from combustible construction, tents, canopies, and membrane structures
5. Portable LP-gas containers, piping, valves and fittings which are located outside and are used to fuel equipment inside a tent, canopy, or membrane structure shall be protected to prevent tampering, damage by vehicles or other hazards and shall be located in an approved location. LP-gas containers shall be secured in an upright position and separated by a minimum distance of 5 feet.
6. Rubber hoses or flexible metal hoses connecting the LP-gas cylinders with appliances must be approved for propane. The letters "LPG" and the symbol "U/L" on the hose are sufficient evidence of acceptability. Rubber hoses shall be fitted with factory made metal fittings.
7. Shut-off valves shall be provided at each fuel source. Tanks not in use shall be secured with all valves capped.
8. Storage of extra butane or propane tanks within tents, canopies, or membrane structures is not permitted.
9. Maximum outside storage of LP-gas containers is 10 gallon capacity per booth.

ELECTRICAL POWER

1. Generators shall be UL certified and placed in locations approved by SJFD for Outdoor Special Events use. Generator placement shall be a minimum of 20 feet away from tents and canopies and their locations shall be inaccessible to the public and cordoned off with caution tape.
2. Each generator shall have a minimum 40B:C rated fire extinguisher near its location and accessible for use.
3. Food trucks with generators are allowed to operate provided they are compliant with the California Mechanical and Electrical Codes.
4. **Under no circumstances shall gasoline be stored in Food Trucks.**
5. Refueling of approved generators is **prohibited during event hours**. No additional fuel shall be stored on site during event hours. During approved refueling times (before or after event hours), no smoking or open flames shall be within 25 feet of refueling operations.
6. Extension cords and cables shall be of a grounded type and approved for outdoor use. Extension cords shall not be frayed, worn, or in pedestrian traffic areas unless they are secured. Cables shall be protected by cable ramps to prevent trampling.
7. All electrical power shall be in locations free from potential water intrusion and not located near gutters or storm drains.

FIRE SAFETY TIPS

1. Know where the nearest fire extinguisher is located and how to use it.
2. DO NOT leave cooking operations unattended.
3. DO NOT wear loose fitting clothing while cooking.
4. DO NOT spray lighter fluid on charcoal that has been previously ignited.
5. Keep combustibles away from heat sources.
6. In case of emergency, stay calm and **DIAL 9-1-1.**