



Redlands Fire Department Fire Protection Guideline

Title: Special Events

Number: FG-101

Revision: B

Date: 1/1/2017

Scope: To provide guidance for individuals participating in special events involving cooking operations and displaying.

Description:

Tents, Awnings, and Canopies

Cooking operations that involve the production of grease laden vapors, such as frying, grilling and char-broiling (vertical and/or horizontal) shall not be performed under a tent, canopy, or awning (herein referred to as tent). Cooking within these structures is prohibited as it creates an increased fire and life safety hazard to the public, as well as individuals working in and around the tent.

In cooperation with the San Bernardino County Health Department, the Redlands Fire Department requires that all cooking operations involving frying, grilling, and char-broiling (vertical and horizontal) are conducted outside of the tent. Outside cooking operations shall be protected from above with the use of a non-combustible screen or solid surface material that will protect the cooking surface from potential contaminants.

The outdoor cooking area shall be protected from the public by use of a protective barrier such as fencing, screening, or other material that will reduce the likelihood of injury to the public. Food preparation and serving directly from the outside equipment is not permitted, food is required to be taken or passed into the tent utilizing a pan and cover technique.

A single ABC dry chemical fire extinguisher with a rating of 2A:10B/C is required for each tent that is performing cooking operations; in addition, cooking operations that involve deep frying are also required to have a class 'K' extinguisher. All extinguishers shall be readily visible and accessible for immediate use in the event of a fire.

Food Trucks and Trailers

Food trucks and food trailers must comply with the requirements within the California Fire Code. This includes the inspection, testing, and maintenance of a commercial kitchen suppression systems (i.e. Ansul system) and portable fire extinguishers. While



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some jurisdictions allow cooking operation without a suppression system, the City of Redlands has adopted the California Fire Code, which includes this requirement. Those vendors that arrive and do not have a commercial kitchen suppression system that has been inspected within the previous six (6) months will not be permitted to participate in the event. In addition, those utilizing a deep fryer will be required to have a type “K” fire extinguisher that has been inspected within one (1) year. All vendors will be required to have a single 2A: 10 B/C fire extinguisher that has been inspected within one (1) year.

NOTICE: A copy of the receipt/certification showing that the commercial kitchen suppression system has been serviced within a six (6) month period is required at the time of event application.

Fire Inspection

The Redlands Fire Department will conduct fire safety inspections and enforce fire protection standards for all special events. Inspections will verify that all participating concessionaires have met the required fire safety standards.

The following regulations are where most violations are found:

1. All vendors will be required to have a single ABC portable dry chemical fire extinguisher with a rating of 2A:10 B/C that has been inspected within one (1) year. A service tag is required to be on the extinguisher
2. Food concessionaires utilizing a deep fryer will be required to have a type “K” fire extinguisher that has been inspected within one (1) year. A service tag is required to be on the extinguisher. This requirement is in addition to the required ABC dry chemical fire extinguisher.
3. Food concessionaires that produce grease laden vapors shall have a commercial kitchen suppression system (i.e. Ansul systems) in order to protect the cooking area. The suppression system shall have been inspected within the previous six (6) months and shall have a service tag attached at or near the manual discharge handle.
4. Extension cords shall be of appropriate size for the electrical circuit load, the use of cube blocks, multi-tap adaptors, and un-fused plug strips are not permitted.
5. All trash and rubbish shall be kept in approved containers and provided with tight fitting lids. Ensure good housekeeping is maintained in and around the concession area.



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6. Portable LP-gas containers, piping, valves and fittings used to fuel cooking shall be adequately protected and secured from falling.
7. All tents, temporary membrane structures, canopies and side walls shall be non-combustible flame retardant materials, or treated with a fire proofing solution and maintained in a manner to protect the material.

Please remember that the Redlands Fire Department's primary concern is for your safety and that of your patrons. The prevention of fires due to avoidable causes is the desired effect of these regulations and our inspections.

If there are any questions please contact this office at (909) 798-7601.

Thank you for your cooperation,

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