

STANDARDS FOR OUTDOOR CARNIVALS AND FAIRS

For Use by Unidocs Member Agencies or where approved by your Local Jurisdiction

Authority Cited: California Fire Code (CFC)

These standards apply to individual tents, or membrane structures less than 400 square feet in area used as outdoor carnival and fair booths. Permits and approval shall be in accordance with requirements of the local Fire Code Official.

A. Definitions

For the purposes of this document, the following definitions shall apply:

Cooking Booth - Booth where food is prepared by a heating or cooking process such as, but not limited to, grilling, frying, barbecuing, flambé, deep-fat frying, baking, warming or boiling.

Deep Fat Frying - Any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

Vendor Booth - Any booth other than a cooking booth.

B. Cooking Booth Construction and Location

1. All fabrics or membranes covering cooking booths shall be certified flame-retardant or treated with a fire-retardant paint or spray.
2. Decorative materials shall be inherently fire-resistive or shall be treated with a fire-retardant paint or spray.
3. Flooring materials used within cooking booths and cooking equipment shall be nonabsorbent and as approved by the County Department of Environmental Health and local Fire Code Official.
4. Each cooking booth shall have at least one exit-way, a minimum 3' wide and 6'-8" high. Booth frames shall not obstruct exit paths.
5. Cooking booths shall have a minimum clearance of 10' on at least two sides with clearance of at least 10' from any vendor booth.
6. A minimum 10' separation shall be provided between every 10 connected cooking booths.

Note: For Item Nos. 1 and 2, a flame test may be required for noncertified flame-retardant or treated materials. A field flame test shall require a sample of material measuring 2" by 12".

C. Cooking Equipment

1. All interior cooking equipment shall be of an approved type, and open-flame cooking shall be located a minimum of 18" from booth back/side drop materials.

2. Camping type stoves may be used only under the following conditions:
 - a. Fuel types shall be approved by the Fire Code Official;
 - b. Kerosene or gasoline shall not be used to fuel stoves;
 - c. Liquid fuel shall not be added to stoves inside booths;
 - d. Fuel capacity for each appliance shall not exceed 2 gallons;
 - e. Extra fuel shall not be stored inside booths.
3. Butane and propane equipment shall conform to the following:
 - a. Maximum fuel quantity inside each booth shall not exceed 10 gallons;
 - b. Separate shut-off valves shall be provided at each fuel source;
 - c. Cooking appliances shall have an ON-OFF valve to safely shut off the appliance in case of fire;
 - d. The booth operator shall test all connections for leaks with a soap and water solution;
 - e. Fuel tanks shall be protected from damage and secured in an upright position;
 - f. Fuel hoses and connections shall be of a type approved for use with the equipment and fuel type;
 - g. Tanks not in use shall be turned off;
 - h. Fuel tanks not in use shall not be stored in booths;
 - i. Maximum outside fuel storage is ten (10) gallons. Used and unused fuel cylinders shall be stored in a secured position; and
 - j. Each fuel tank shall be equipped with its own approved regulator.

Note: Specialized cooking equipment used outside of booths may have larger tanks when approved by the Fire Code Official.

D. Vendor Booth Construction and Location

1. Each vendor booth shall have at least one exit-way, a minimum of 3' wide by 6'8" high. Booth frames shall not obstruct exit paths.
2. Vendor booths shall have a minimum clearance of 20' on at least one side, with clearance of at least 10' from any cooking booth.
3. A 10' wide separation shall be provided for every 200 lineal feet of vendor booths.

E. Electrical Power

1. Generators shall be diesel fueled. Gasoline generators are prohibited.
2. Generators shall be placed only in locations approved by the Fire Code Official. Generators must be secured from public access.
3. Generators shall not be refueled during event hours. Extra fuel shall not be stored during event hours.

4. Smoking and open flames shall be prohibited within 25' of refueling operations.
5. Extension cords shall be of a grounded type and approved for exterior use.
6. Each generator shall be provided with its own 40-B:C rated fire extinguisher.

F. Charcoal Cooking

1. Use only an electric starter or commercially sold lighter fluid.
2. Charcoal cooking and storage of lighter fluid is prohibited inside booths.
3. Charcoal cooking shall be located a minimum of 10' away from booths and secured from public access.
4. Charcoal cooking shall be located at least 10' away from combustible structures and parked vehicles.
5. Coals shall be disposed of in metal containers approved by the Fire Code Official. Used coals must be hauled off-site by the food vendor unless a disposal site has been provided by festival organizers.

G. Deep Fat Frying, Flambé, and Open Flame Cooking

1. Deep-fat frying, flambé and open-flame cooking operations shall be located outside of booths and no closer than 18" from any combustible material.
2. Cooking areas shall not be accessible to the public.
3. Deep-fat frying equipment shall be equipped with a temperature-regulating device or other method of regulating temperatures approved by the Fire Code Official.
4. A minimum of 3' clearance shall be maintained between deep-fat frying and flambé or open-flame cooking.

H. Fire Extinguishers

1. Each cooking booth shall be equipped with a fire extinguisher having a minimum rating of 2 A:10-B:C. Booths with deep-fat frying or flambé cooking shall be equipped with a Class "K" rated fire extinguisher.
2. Cooking booths shall be equipped with visible and accessible fire extinguishers mounted adjacent to the exit.
3. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of 2-A:10 B:C shall not exceed 75'.
4. Each generator shall be provided with a fire extinguisher having a minimum 40-B:C rating. The extinguisher shall be located near the generator and accessible at all times.

5. All fire extinguishers shall be serviced and tagged annually by a State-licensed contractor.

I. Miscellaneous

1. All compressed gas cylinders shall be secured in an upright position.
2. All cooking areas shall be cleaned regularly to prevent the build-up of grease.

J. Fire Safety Tips

1. Know where fire extinguishers are and how to use them.
2. Do not leave cooking unattended.
3. Do not wear loose-fitting clothing while cooking.
4. Remove trash accumulation regularly.
5. Keep combustible materials away from heat sources.
6. In case of an emergency, dial 9-1-1.