

FIRE CODES FOR EXHIBITOR COOKING

2411.1 Installation-Heating or cooking equipment, tanks, piping, hoses, fittings, valves, tubing and other related components shall be installed as specified in the *International Mechanical Code* and the *International Fuel Gas Code*, and shall be approved by the code official.

2411.2 Venting-Gas, liquid and solid fuel-burning equipment designed to be vented shall be vented to the outside air as specified in the *International Fuel Gas Code* and the *International Mechanical Code*. Such vents shall be equipped with approved spark arresters when required. Where vents or flues are used, all portions of the tent, air-supported, air-inflated or tensioned membrane structures, temporary membrane structures or canopies shall be not less than 12 inches from the flue or vent.

2411.3 Location-Cooking and heating equipment shall not be located within 10 feet of exits or combustible materials.

2411.4 Operations-Operations such as warming of foods, cooking demonstrations and similar operations that use solid flammables, butane or other similar devices which do not pose an ignition hazard, shall be approved.

2411.5 Cooking tents-Tents where cooking is performed shall be separated from other tents, air supported, air inflated or tensioned membrane structures, temporary membrane structures or canopies by a minimum of 20 feet.

2411.6 Outdoor cooking-Outdoor cooking that produces sparks or grease-laden vapors shall not be performed within 20 feet from a tent, air-supported, air inflated or tensioned membrane structures, temporary membrane structure, temporary membrane structure or canopy.

2411.7 Electrical heating and cooking equipment-Electrical cooking and heating equipment shall comply with the *ICC Electrical Code*.

2412.1 General-LP-gas equipment such as tanks, piping, hoses, fittings, valves, tubing and other related components shall be approved and in accordance with *the International Fuel Gas Code* and Chapter 38. Services must be ordered through our facility provider. Please coordinate your needs directly with you assigned Event Manager.

2412.2 Location of containers-LP-gas containers shall be located outside. Safety release valves shall be pointed away from the tent, air-supported, air-inflated, air-inflated or tensioned membrane structure, or canopy.

PROPANE USAGE – No propane tanks are allowed in the building. Please see assigned Event Manager concerning any questions regarding propane usage at the GRBCC.

Festival and Tradeshow Booths

Section 1--- Requirements

1.1 Fire extinguishers - Cooking booths. All cooking booths at festivals, fairs, carnivals and trade shows or exhibition events will require at least one listed 2-A, 10-B: C portable fire extinguisher with current inspection date tag. All cooking booths where deep fry cooking is performed using vegetable or animal oils or fats, at least one listed Type 'K' fire extinguisher with current inspection date tag, will be required. All cooking booths exceeding 20 feet in any dimension will require a minimum of two 2-A, 10-B: C fire extinguishers with current date tags attached, mounted in a location that is fully visible and readily accessible. (Type 'K' fire extinguishers are for use only for cooking grease or oil fires (class "B" fires) and are not to be used, or substituted for the required 2A, 10B:C fire extinguishers, for use on other classes of fires.)

Please Note: All events featuring "Deep Fryers". Must have a Standby Fire Watch.