



Concession Stands/ Food Tents/ Food Trucks/ Food Vendor Fire Prevention Checklist

Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher.

- ❑ At least one class ABC extinguisher with a minimum of a 4A40BC rating.
 - ❑ Visible & current annual inspection tag
 - ❑ Fully Charged (gauge indicates full)
 - ❑ Located within 30 feet of commercial type cooking equipment

Does the cooking operation produce grease-laden vapors? (grills, fryers)

If so, in addition to the portable extinguisher listed above, their operation requires:

- ❑ Class K rated portable extinguisher that meets the above requirements
- ✚ Does the cooking operation exhaust through a commercial kitchen exhaust hood and duct system?
 - ❑ If so, a commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system must be present with current proof of inspection (tag)
 - ❑ If so, the exhaust hood and duct system shall be cleaned as required and have a valid and current sticker/ tag

Compressed Gas

- ❑ LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled:
 - ❑ Nested and secured by one or more restraints
 - ❑ Secured by one or more restraints to a fixed object

Egress and Emergency Access

- ❑ The placement of the concession operation does not interfere with fire lanes, fire breaks, fire hydrant, or exit access of any proximate structures

Trucks/ Trailers

- ✚ Any truck or trailer shall use wheel chocks to ensure the vehicle from moving
- ✚ Any truck or trailer shall have a minimum separation of 10 feet from any other buildings, structures, vehicles, other cooking operations or combustible materials

Tents

- ✚ All tents or canopies have approved fire resistive rating /tag
- ✚ All tents are properly staked and secured
- ✚ All tents have appropriate fire extinguishers and signage if applicable
- ✚ All tents have a minimum of 20 feet of separation between them and other tents