



Fire Department Standards For Outdoor Food Vendors

These standards apply to individual tents, temporary structures, trailers or membrane structures used for outdoor food and fair booths. Any tent in excess of 400 square feet with side panels or individual tents without sides exceeding 700 square feet will require separate permits.

A. 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. Tents shall have a permanently affixed label bearing the identification of size and fabric material type.
2. Each cooking booth shall have at least one exit-way, a minimum three (3) feet wide and 6'8" high. Booth frames shall not obstruct exit paths.
3. Cooking booths shall have a minimum clearance of ten (10) feet on at least two sides with clearance of at least ten (10) feet from any vendor booth.

B. Cooking Equipment

1. All cooking equipment shall be of an approved type, and open-flame cooking shall be located a minimum of 18 inches from booth back/side drop materials.
2. Propane equipment shall conform to the following:
 - b. Shut off valves shall be provided at each fuel source;
 - c. The booth operator shall test all connections for leaks with a soap and water solution;
 - d. Fuel tanks shall be protected from damage and secured in an upright position;
 - e. Hoses shall be of a type approved for use with the equipment and fuel type;
 - f. Tanks not in use shall be turned off;
 - g. Extra fuel tanks shall not be stored in booths;
 - h. Unused fuel cylinders shall be stored in a secured upright position.

E. Electrical Power

1. Generators shall be placed only in locations approved for festival use.
2. Generators shall have the fuel capacity to operate uninterrupted for the event operating hours. If refueling is required, the generator must be shut down and cooled.
3. Smoking and open flames shall be prohibited within 25 feet of refueling operations
4. Extension and appliance cords shall be in good condition without splices, deterioration or damage.
5. Extension cords shall be of a grounded type, and approved for exterior use.

H. Fire Extinguishers

1. Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A:10B:C. Booths with deep fat frying or flambé cooking shall be equipped with an extinguisher rated for class “ K” fires.
2. Cooking booths shall be equipped with visible and accessible fire extinguishers mounted adjacent to the exit.
3. Each generator shall be provided with a fire extinguisher with a minimum 1A:20B:C rating. The extinguisher shall be located near the generator and accessible at all times
4. All fire extinguishers shall be serviced and tagged annually by a certified company in accordance with NFPA10

I. Miscellaneous

1. All cooking areas shall be cleaned regularly to prevent the build-up of grease.
2. All fire hydrants must be kept clear 10 feet in all directions.

J. Fire Safety Tips

1. Do not wear loose-fitting clothing while cooking.
2. Remove trash accumulation regularly.
3. Do not leave cooking unattended.
4. In case of an emergency, dial 9-1-1.

Staff Contact Information:

TOWN OF SOUTHERN PINES FIRE/RESCUE DEPARTMENT
500 W. PENNSYLVANIA AVE.
SOUTHERN PINES, NORTH CAROLINA 28387
910-692-2720
www.southernpines.net
Kenneth Skipper
Assistant Chief / Fire Marshal
Phone: 910-692-2720
Email: kskipper@southernpines.net