

**Windsor and Rincon Valley
COOKING BOOTH REQUIREMENTS
INSPECTION FORM**

Person in Charge: _____ **Booth Location:** _____

Doing Business As: _____ **Phone Number:** _____

EXTINGUISHERS:

Fire extinguishers are required in all booths that have open flame, heat producing appliances, or the like.

- Minimum: 2-A:10-B:C fire extinguisher
- Wood, charcoal Cooking: Pressurized water fire extinguisher
- Booths that will be frying: Class K Type fire extinguisher.
- Fire extinguisher needs one-year servicing.

CLEARANCE:

- Provide 36-inch clearance around any heat source.
- Maintain one 36-inch aisle way out of the booth for exiting purposes.
- Move any cooking appliance that emits grease-laden vapors at least 18 inches to the exterior of the booth.

PROPANE, FUEL, AND POWER:

- Chain and secure any fuel or high pressure bottles to a stationary object. Fuel or high-Pressure bottles must be stored in an upright position.
- Fuel, gasoline powered generators, or high-pressure bottles shall be stored at least 10 feet from a membrane structure (unless approved by the Chief).
- High-pressure bottles, in excess of 5-gallons, must have a pressure regulator.
- Provide for safe conditions of fuel lines. Fuel lines and connections must be tested (soap) to ensure safety.
- Provide for safe proper safety of electrical connections and uses.

PARKING:

- Parking shall be prohibited within 20 feet of a regulated tent or canopy.
- Parking shall be prohibited within 10 feet of a cooking booth and outside applications.
- Fire lanes shall be kept clear at all times.

GENERAL:

- Remove hazardous conditions or situations immediately.
 - Remove trash accumulation regularly.
 - Every cooking fire shall be attended by one adult at all times and shall be completely extinguished before being left alone.
 - Other:
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Failure to comply with one or more of the fire safety regulations may result in increase inspection fees and/or the closure of your booth.