

Brandon Fire and Emergency Services



Cooking Facilities Policy – Schedule “B3 “

To provide information and guidance to establish a reasonable/acceptable level of safety when involved in temporary activities that produce grease laden vapors.

Cooking Facilities - Indoors

- ❑ Cooking processes, such as deep fryers or frying in oil of depth, producing grease-laden vapors shall require:
 - ❑ Fire Suppression System that comply with NFPA 96 and Ventilation Equipment that complies with NFPA 96; and
 - ❑ “K” type fire extinguisher with current inspection tag.
- ❑ Propane cylinders limited to a maximum of 2kg (5lb).
- ❑ All pressurized cylinders to be secured.
- ❑ All cooking appliances to have a minimum of 1 m. clearance of combustible materials.
- ❑ A minimum 5 lbs. ABC dry chemical fire extinguisher, with a current inspection tag, shall be provided for each booth containing heat producing appliances.
- ❑ Vendors to be trained in the use of the fire extinguisher.

Cooking Facilities – Outdoors

- ❑ Cooking processes, such as deep fryers or frying in oil of depth, producing grease-laden vapors shall require:
 - ❑ Fire Suppression System that comply with NFPA 96 and may require Ventilation Equipment that complies with NFPA 96; and
 - ❑ “K” type fire extinguisher with current inspection tag.
- ❑ Concessions housed in trucks, buses, trailers or any form of solid roof style enclosure complete with sides require Fire Suppression and Ventilation equipment that complies with NFPA 96.
- ❑ Tents with cooking and public seating for eating WITHIN the same roof structure require Fire Suppression and Ventilation equipment that complies with NFPA 96.
- ❑ “K” type fire extinguisher with a current inspection tag.
- ❑ All propane cylinders to be located outside of enclosure.
- ❑ All pressurized cylinders to be secured.
- ❑ All cooking appliances to have a minimum of 1 m. clearance of combustible materials.
- ❑ A minimum 5 lbs. ABC dry chemical fire extinguisher, with a current inspection tag, shall be provided for each booth containing heat producing appliances.
- ❑ Vendors to be trained in the use of the fire extinguisher.