

### **Key West Fire Department**

Office of the Fire Marshal

Jason Barroso, Fire Marshal Tim Anson, Capt. / Fire Inspector Tommy Bouchard, Capt. / Fire Inspector Dereck Berger, Lt. / Fire Inspector Michael Anderson, Lt./ Fire Inspector 1600 N. Roosevelt Blvd. Key West, FL 33040 Phone: (305) 809-3933

Fax: (305) 293-8399

## Food Booth and Vendor Regulations

#### Vendor Booth Construction and Location

- 1. Each vendor booth shall have at least one exit way, minimum 3 feet wide by 6' height (booth frame shall not intersect exit path).
- 2. A 60-inch clearance shall be maintained between the cooking surface and any combustible canopy.
- 3. All hydrants must maintain 5' clearance on each side to allow fire department access.
- 4. Each vendor shall stay within their assigned area, equipment and supplies shall not be staged outside their allotted space. ie: sidewalks, exit ways.

#### Butane or Propane equipment:

- 1. Shut-off valves must be provided at each fuel source.
- 2. Tanks must be protected from damage and <u>secured</u> in an <u>upright</u> position and must be located at least 5 feet apart from each other.
- 3. No storage of extra butane or propane tanks in booth.
- 4. Tanks not in use must be turned **OFF**.
- 5. Unused fuel cylinders shall be stored in a secured position. Unused cylinders must be located 50 feet away from all combustibles.

All compressed gas bottles, flammable or non-flammable shall be properly secured to prevent accidental tipping over.

#### **Electrical Power:**

- 1. Generators shall be placed in locations approved by the Fire Marshal's Office for "special events" use.
- 2. Refueling of generators is prohibited during event hours. No extra fuel shall be stored during event hours.
- 3. During approved refueling times, no smoking or open flames are allowed within 25 feet.
- 4. Extension cords shall be of grounded type and approved for exterior use. Extension cords shall be placed so as not to create a hazard.

### **Charcoal Cooking:**

- 1. Charcoal cooking must be located in areas away from public access.
- 2. Charcoal cooking must be 10 feet away from combustible structures and parked vehicles.
- 3. Coals shall be disposed in metal containers

#### Deep Fat Frying/Flambé/Open Flame Cooking:

- 1. Deep fat frying is defined as any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.
- 2. The cook area must not be accessible by the general public.
- 3. Deep fat frying equipment must be equipped with a temperature regulating device.
- 4. Separation must be maintained with a minimum of 3 feet clearance between deep fat frying and flambé or open flame cooking.

#### **Fire Extinguishers:**

- 1. Each cooking booth must be equipped with a fire extinguisher with a minimum rating of <u>3A:40B:C</u>. (dry chemical extinguisher)
- 2. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of <u>**3A:40B:C**</u> must not exceed 75 feet.
- 3. Fire extinguishers must be serviced annually and be tagged accordingly.
- 4. Each generator must be provided with a fire extinguisher with a minimum 40B:C rating. The extinguisher shall be located near the generator and accessible at all times.
- 5. Each cooking booth that is using deep fat fryers must have a <u>6 Liter Type K</u> (wet chemical fire extinguisher).

#### **Miscellaneous:**

Fire Hydrants – Fire Hydrants must not be obstructed at any time for any reason.

Streets – Parking is limited, therefore, do not leave your vehicle parked where it will block the street in such a manner as to prevent other vehicles from passing.

The above regulations are not inclusive of other general fire safety provisions that may be imposed upon inspection.

# Any booth not in compliance will be immediately closed.

#### **Fire Safety Tips**

- 1. Know where the nearest fire extinguisher is located and how to use it.
- 2. **<u>DO NOT</u>** leave cooking operations unattended.
- 3. **DO NOT** wear loose fitting clothing while cooking.
- 4. Remove trash accumulation regularly.
- 5. Keep combustibles away from heat sources.
- 6. Do not spray lighter fluid on briquettes that have been previously ignited.
- 7. In case of emergency, DIAL 9-1-1.