

## Food Vendor Requirements

The use of food booths is regulated by the Fire Department and the Sacramento County Health Department. These requirements apply to single vendor, freestanding booths, and mobile food trucks. Cooking within tents containing seating is subject to additional requirements. All food vendors are subject to inspection prior to an event. Failure to comply with the following regulations may result in the closure of the location or vendor not being allowed to cook or be a part of the event.

### Flame Retardant Requirements

The sidewalls or drop, and tops of tents and canopies shall be of flame-resistant material or treated with a flame retardant in an approved manner. A California State Fire Marshal tag shall be permanently fixed to the top and each sidewall. All flame certifications will be confirmed through the California State Fire Marshal database, please ensure that all information is registered and up to date.

<https://osfm.fire.ca.gov/divisions/fire-engineering-and-investigations/flame-retardant-chemicals-and-fabrics/>



### Portable Fire Extinguishers

A portable fire extinguisher shall be provided for each food booth. The minimum size for the extinguisher is 2A 10B: C (5 lbs.). If a Deep Fat Fryer is being used, a K TYPE extinguisher shall also be provided. Extinguishers shall have a current California State Fire Marshal's service tag. The extinguishers shall be mounted or installed in an accessible and visible location, between 3 and 5 feet above the ground. (California Fire Code 3106.4.4)

### Location

Food booths shall have a clearance of at least 20 feet on two sides. The booth shall not be located within 10 feet of any rides or devices. Cooking that produces sparks or grease-laden vapors shall not be conducted within 20 feet of a structure. (California Fire Code 3106.5.1)

## **Deep Fat Fryers**

Deep Fat Fryers shall not be used in food vendor tents. If a Fryer is used in conjunction with a BBQ, it shall be at least 3 feet away from the BBQ. Deep Fat Fryers also requires the addition of a K TYPE fire extinguisher.

## **Liquid Propane Gas (LPG)**

Fuel tanks (LPG) shall be stored outside of the structure. The tanks shall also be located away from public access. Fuel tanks shall be secured from falling. LP-gas containers and tanks shall be located outside; pressure relief devices shall be pointed away from tent or membrane structure. Refueling shall be performed in an approved location not less than 20 feet from tents or membrane structures. (California Fire Code 3107.13.1 through 3107.13.3)

## **Smoking**

Smoking is not allowed at any time within the food booth, or within 25 feet of any fuel source. (California Fire Code 3106.4.5)

## **Generators**

Generators shall be located a minimum of 20 feet from tents or canopies. They shall also be isolated from contact with the public by fencing, enclosed or other approved means. The refueling of hot generators is not allowed. (California Fire Code 3107.16)

## **Electrical Hazards**

Identified electrical hazards shall be abated. Identified hazardous electrical conditions in permanent wiring shall be brought to the attention of the responsible code official. Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used. (California Fire Code 605.1)

- Extension cords shall be plugged directly into an approved receptacle, power tap or multiplug adapter and, except for approved multiplug extensions cords, shall serve only one portable appliance. (California Fire Code 605.5.1)
- Multiplug adapters, such as cube adapters, unfused plug strips or any other device not complying with the California Electrical Code shall be prohibited. (California Fire Code 605.4)

## **Food Trucks**

- Wet chemical fire extinguishing systems (commonly referred to as an ANSUL system) shall have a current service tag from a California State Fire Marshal or C-16 licensed vendor. (Serviced within the last 6 months)
- Fire extinguishers shall bear a current service tag. (Serviced within the last 12 months)
- Cooking ventilation systems shall have been cleaned at their indicated interval.

\*\*\* If food vendors do not meet any of the above requirements, they will not be allowed to cook at the event. It is highly advised to have a local fire servicing company on standby for your event.

Please note that this is intended to be a guide, other items may be identified during the inspection that need to be corrected.

A copy of these regulations shall be posted in the structure and signed by the vendor. By signing this form, the vendor agrees to comply with these regulations. The signed copy will be available on request for review by the Fire Department.

Should you have any questions, contact: [sacfirespecialevents@sfd.cityofsacramento.org](mailto:sacfirespecialevents@sfd.cityofsacramento.org)

# Special Event Food Vendor Setup

Shall provide a 2-A:10-B:C Fire Extinguisher for each food booth and generator.



Shall provide a K-type extinguisher for all cooking that involves solid fuels or frying. (California Fire Code 906.4)

