

SPECIAL EVENT FOOD / COOKING NOTICE

Please provide a copy of this notice to **ALL** food vendors.

Event concession stands, trailers, and tents using deep fat fryers shall comply with **NFPA 1 (Fire Code), Section 50.1.3**. Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, shall comply with **NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations)** or this chapter unless exempted by this AHJ in accordance with **1.1.3 of NFPA 96**.

NFPA 1 - 50.2.1.1 Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all equipment and performance requirements of this chapter. **[96:4.1.1]. NFPA 1 - 50.4.3.2** Cooking equipment producing smoke or grease-laden vapors shall be equipped with an exhaust system in accordance with NFPA 96, Chapter 7, and shall be protected by an approved automatic fire-extinguishing system in accordance with **NFPA 17A** or **UL 300**, and shall have one **2A: K class** fire extinguisher within 30' of the cooking appliance. All hood fire suppression systems shall be inspected and tagged semi-annually (every 6 months). Equipment not inspected and tagged as required will not be permitted for use.

All fire extinguishers shall be annually inspected, tagged, and serviced by a licensed Florida Fire Extinguisher Company in accordance with **NFPA 10**. Typical appliances include, but are not limited to: Deep fat fryers, Griddles, Range tops, Charcoal grills, Chain broilers, Electric or Lava Rock grills, Gas radiant char-broilers, and woks. All cooking equipment shall be located a minimum of 10 feet from any structure, building, or occupied tent. All LP-Gas tanks and lines shall be properly secured in an upright position, protected from vehicle impact, installed in accordance with **NFPA 58**, and leak tested prior to each use.

COOKING UNDER PUBLICLY OCCUPIED TENTS IS STRICTLY PROHIBITED

Any cooking appliance found without proper fire protection equipment shall not be operated and may be ordered shut down by the Fire Marshal or authorized representative until compliance is achieved.

A Fire Inspection is required prior to operation for all food cooking vendors.

- **Normal inspection hours: Monday - Friday, 8:00 AM - 4:00 PM (excluding holidays)**
- **After-hours inspections require advance scheduling and payment of \$125 for the first two hours**
- **Submit after-hours inspection requests at least one (1) week before the event by contacting the Cape Coral Fire Division of Fire Prevention at 239-242-3264**

Event Name: _____

Event Coordinator Name: _____

Event Coordinator Cell Phone: _____

Event Coordinator Signature: _____