



## PERMIT CONDITIONS

### Food Vendors

**Are you planning on using liquid petroleum gas (i.e. Propane) or Open Flame (i.e. Wood or Charcoal) to prepare the food?**

**1. A permit inspection from the fire marshal is required for use of propane or an open flame.**

- a. If you are using gas, have you inspected your compressed gas cylinders?
- b. Is your compressed gas cylinder properly secured?

1. It is the responsibility of the permit holder to **train all employees** in the proper storage and handling of propane tanks and how to properly **use a fire extinguisher in an emergency** and to **make them aware of the following permit conditions.**
  2. Fuel must be an **adequate safe distance** from required exit/entrance(s) (generally, **10 feet is required**).
  3. Vendors must maintain an **adequate safety separation** between the cooking units/fuel and customers/spectators (generally, **10 feet is required**).
  4. Provide an approved fire extinguisher in the cooking booth for **propane**. The **required fire extinguisher(s)** must have a **minimum U. L. rating of "2 A- 40 BC"**. When there is the use of **deep-fat fryers** the booth shall be provided with an **additional** approved fire extinguisher that is **U. L. listed and labeled for use on Class K fires**. Required fire extinguisher must be **serviced annually** and must have a certification tag indicating recent testing and certification. (Newly purchased extinguishers must have the sales slip indicating the purchase date).
- Booths lacking the required fire extinguisher or with an outdated fire extinguisher will be ordered to cease cooking until the required fire extinguisher is provided**
5. All equipment must carry the approval of a national recognized testing agency (U.L., F.M., etc.).
  6. All work must be done **over a non-combustible surface** and **away from any combustible materials**.
  7. Fires must be completely extinguished at the close of each day's event.
  8. Adult supervision shall be present at all times.
  9. The open flame cooking operation must be located so that it in **no way endangers** the storage of **propane bottles**.

10. All cylinders must be supported in an upright position with the container and the hoses protected from physical damage.
11. All cylinders must be equipped with a pressure regulating device intended for use with the gases contained in the cylinder.
12. When not in use the **gas supply must be completely shut off** and the valve protection caps or
13. To be valid, this **permit including attachments must be readily available** near the cooking activities.
14. **Violators** of the above conditions may have their **permits canceled** on the spot and **all cooking activities suspended**.
15. This permit is subject to final field inspection. Any **exceptions** to the above conditions **must be requested prior to the event** and must have **Fire Department approval**.

**NOTE: ANY VARIATION FROM THESE WRITTEN CONDITIONS MAY CAUSE THIS PERMIT TO BE INVALID.**

**I hereby agree that I have read and understand South King Fire and Rescue permit conditions and agree to all terms and conditions therein.**

\_\_\_\_\_  
**Print Name**

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Date**