

Food Booth and Vendor Regulations

SafetyNet #: 555

A signed copy of the [Food Booth and Vendor Regulations Agreement Form \[1\]](#) 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 UC Davis Campus Fire Marshal.

Introduction

Vendors invited to participate in events sponsored by various organizations on the UC Davis campus are expected to abide by all applicable fire and life safety regulations concerning the vendor's specific service as either cited or referenced in Title 19 of the California Code of Regulations and the 2016 California Fire Code. Listed below are certain minimum fire and life safety requirements, which are common to most events involving food or craft booths. Please contact UC Davis Fire Prevention at (530) 752-1493 with any questions.

Prior to the beginning of each event, all vendor booths will be inspected by a UC Davis Fire Marshal. Once all applicable fire and life safety requirements, including but not limited to those listed below, are met, an inspection compliance "tag" will be issued to the vendor. The tag must be attached to the booth and displayed in a conspicuous location throughout the event. However, if the inspector determines that the vendor does not comply with minimum fire and life safety requirements, an event coordinator will be notified and the vendor will be asked to correct the problems or discontinue operation.

This standard will apply to individual tents, temporary structures or membrane structures more than 200 square feet in area and canopies more than 400 square feet in area used as outdoor carnival and fair booths.

Note: The event coordinator is responsible for compliance of all regulations.

Definitions

Tent: A structure, enclosure or shelter, with or without sidewalls or drops, constructed of fabric or pliable material supported in any manner except by air or the contents that it protects. No camping tents.

Food Booth: A food service establishment that operates at a fixed location in conjunction with a single event or celebration.

Vendor Booth: All booths except food service booths.

Food Booth Construction and Location

1. All fabrics or membranes covering-food booths larger than 10x10 feet must bear a conspicuous and durable label indicating that the material is flame resistant. Label and wording must be consistent with the requirements of Title 19 of the California Code of Regulations, Subchapter 2, Sections 332, 334, and 335.

2. Decorative materials must be inherently fire resistive, or must be treated with a fire-retardant paint or spray.
3. Flooring material used within a food booth and under cooking equipment must be non-combustible or fire-retardant treated. All tarps must have the CPAI-84 certification label attached. Untreated plastic tarps will not be accepted.
4. Each food booth must have at least one exit way, minimum 3 feet wide by 6'8" in height (booth frame shall not intersect exit path).
5. Food booths with cooking appliances must have a minimum clearance of 10 feet on at least two sides with clearance of at least 10 feet from any vendor booth.

Note: For covering, decorative or flooring material listed above, a flame test may be required for non-certified flame retardant or treated materials. A field flame test will require a sample of material measuring 2 inches by 12 inches. EXCEPTION: 3/8" Plywood or similar material.

Heating Equipment

- All interior heating equipment **must be** of an approved type and must be a minimum of 18 inches from booth back/side drop materials.
- Heating equipment shall not be located within 18 inches of exits or combustible materials.
- Outdoor cooking that produces sparks or grease laden vapors shall not be performed within 10 feet of a tent.
- Electrical heating equipment shall comply with the California Electrical Code and be UL listed.

Propane

1. The use of PROPANE as a source of fuel for heating is regulated by the National Fire Codes (Standard #58) and the California Fire Code (Chapters 53 and 61)
2. LP-gas equipment such as tanks, piping, hoses, fitting, valves, tubing and other related components shall be approved and in accordance with California Fire Code Chapter 61 and the California Mechanical Code
3. Containers shall be located outside. Safety release valves shall be pointed away from the tent, canopy or membrane structure. Containers may **NOT** be located in approved fire lanes. If containers are located in the fire lane, they will be relocated or the piece of equipment will not be used.
4. Portable LP-gas containers with a maximum capacity of 20 gallons or less shall have a minimum separation between the container and structures of not less than 10 feet.
5. Portable LP-gas containers, piping, valves and fittings which are located outside and are being used to fuel equipment inside a tent, canopy or membrane structure shall be adequately protected to prevent tampering, damage by vehicles or other hazards and shall be located in an approved location. Containers shall be secured in an upright position and must be located at least 5 feet apart from each other.
6. Rubber hoses or metal flexible hoses connecting the tank with the appliance must be approved for propane. The letters "LPG" and the symbol "U/L" on the hose are sufficient evidence of

acceptability. “Slip-end” connectors are not allowed; rubber hoses must be fitted with factory-made metal fittings.

7. Cooking appliances must have an on-off valve placed far enough away to be shut off in case of a fire.
8. Shut-off valves must be provided at each fuel source.
9. No storage of extra propane tanks will be allowed in the booth.
10. Tanks not in use must be turned **OFF**.
11. Unused fuel cylinders shall be stored in a secured position. Unused and empty cylinders must be located 50 feet away from all combustibles.

Note: Specialized cooking equipment, used outside of the booth may have larger tanks, when approved by the UC Davis Fire Marshal.

Vendor Booth Construction and Location

1. Each vendor booth shall have at least one exit, minimum 3 feet wide by 6'8" in height (booth frame shall not intersect exit path).
2. Vendor booths shall have a minimum clearance of 20 feet on at least one side with clearance of at least 10 feet from any cooking booth.
3. A 10-foot wide separation shall be provided for every 20 -lineal foot of vendor booths.

Electrical Power

1. Generators will be placed in locations approved by the UC Davis Fire Marshal for festival use.
2. Generators will be located a minimum of 20 feet from tents or canopies and will be isolated from contact with the public by approved means.
3. Refueling of generators is prohibited during event hours. No extra fuel shall be stored during event hours.
4. During approved refueling times, no smoking or open flames are allowed within 25 feet of the generator.
5. 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.
6. Extension cords will be of grounded type, approved for exterior use and one continuous cord not exceeding 100 feet.
7. Extension cords will not be frayed or worn and will not be laid in any areas with pedestrian traffic unless they are covered by an approved means determined by the UC Davis Fire Marshal.
8. All electrical cords must be “UL” rated and properly maintained in accordance with the manufactures specifications.
9. Use only three wire plugs. Electrical plugs must have a ground plug.
10. When extension cord use is the only option, the length should not exceed 100 feet. An extension cords are not permitted to be in series.

11. Electrical cords must not run in gutters or other wet potential wet locations.
12. A minimum size 16 AWG extension cord is required. When a size 16 AWG extension cord is used, the total power demand may not exceed (1080 watts). If a size 14 AWG extension cord is used, the total power demand may not exceed 12 amp (1440 watts). If a 12 AWG extension cord is used, the total power demand may not exceed 16 amps (1920 watts). [amps x 120 = watts]
13. Extension cords should not present a tripping, blocking or shock hazard (e.g., not in a gutter).
14. All electrical devices (e.g., crock pots, ovens, microwaves) must be “UL” rated and properly maintained in accordance with the National Electric Code (NEC).
15. Multiple power strips are not permitted to be used in series.

Frying/Flambé/Open Flame Cooking

1. Cooking with charcoal is prohibited.
2. Frying is defined as any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.
3. Frying is prohibited inside booths and must be located 10 feet from both sides and 3 feet from open flame cooking devices.
4. Frying must not be accessible by the general public.
5. Frying equipment must be equipped with a temperature regulating device or other method of regulating temperatures approved by the University Fire Marshal.
6. Each booth must be equipped with a **Class K Type fire extinguisher**.

Fire Extinguishers

1. Each cooking booth must be equipped with a fire extinguisher with a minimum rating of **2A:10B:C**. (5 LB dry chemical extinguisher)
2. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of **2A:10B:C** must not exceed 75 feet.
3. Booths that will be frying will require a **Class K Type fire extinguisher**.
4. Fire extinguishers must be visible and accessible.
5. Fire extinguishers must be serviced annually and be tagged accordingly.
6. 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.

Fire Access

1. **Fire Hydrants** – Fire Hydrants must not be obstructed 10 feet on either side at any time for any reason.
2. **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.

Fire Safety Tips

1. Know where the nearest fire extinguisher is located and how to use it.
2. **DO NOT** 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. In case of emergency, **DIAL 9-1-1**

Food Safety Requirements for Temporary Food Booths

See the [Food Safety](#) [2] page for requirements about temporary food booth set ups.

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