



# GRAND HAVEN DEPARTMENT OF PUBLIC SAFETY OFFICE OF THE FIRE MARSHAL

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## **Cooking Booth Regulation Summary**

### **SCOPE**

This summary applies to small individual cooking booths used at outdoor carnivals, events, and fairs.

All tents or membrane structures over 400 square feet shall follow Chapter 31 of the Grand Haven Fire Code (IFC2015).

### **DEFINITIONS**

**Booth:** A small temporary tent or structure at a market, fair, or exhibition, used for selling goods, providing information, or staging shows, etc.

**Cooking Booths:** Booths where food is prepared by a heating or cooking process such as but not limited to grilling, frying, barbecuing, flambéing, deep fat frying, baking, warming, or boiling.

**Vendor Booths:** Includes all booths except cooking booths

**Tent:** A structure, enclosure, or shelter, with or without sidewalls or drops, constructed of fabric or pliable material supported by any manner except by air or the contents that it protects.

**Solid Fuel Cooking:** Solid fuel cooking is defined as any cooking where charcoal or wood is used to produce heat.

**Open Flame Cooking:** A cooking or warming device utilizing a flame where the flame is not shielded, and/or is readily visible. This includes most gas fired grills, and flambé cooking, but excludes solid fuel cooking (charcoal/wood).

**Non-Open Flame Cooking:** A cooking device utilizing a flame contained within the device by non-combustible barriers or shielding so the flame is not readily visible or exposed to combustible material. This includes some types of grills, steam tables and griddles.

**Deep Fat Frying:** Deep fat frying is defined as any cooking operation or process whereby the products float or are submerged in hot oil during the cooking process.



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### **COOKING BOOTH CONSTRUCTION, LOCATION, AND GENERAL RULES**

1. All fabrics or membranes covering cooking booths must be certified flame retardant or must be treated with a fire retardant paint or spray.  
Note: A flame test may be required for non-certified flame retardant or treated materials. A flame field test will require a sample of the material measuring 2 inches by 12 inches.
2. Decorative materials must be inherently fire resistive, or must be treated with a fire-retardant paint or spray.
3. Floor materials used within a cooking booth and under cooking equipment shall be non-combustible or fire-retardant treated, such as heat resistant rubber "grill mats" or "splatter mats". Exception: Plywood is an acceptable floor covering material. Note: Tar paper is not suitable to be used as a floor covering material.
4. Each cooking booth shall have at least one exit, a minimum of 3 feet wide by 6 feet 8 inches in height, leading directly from the cooking area to the exterior of the booth.
5. All cooking booths shall have a minimum clearance of 10 feet from other cooking booths.
6. Booths used for cooking shall not be open to the public.
7. Fuel storage is not allowed in a booth.
8. Trash containers must be emptied regularly.
9. Combustible materials shall not be allowed to accumulate in the booth.
10. A minimum aisle width of 2 feet must be maintained within a cooking booth.

### **COOKING EQUIPMENT**

1. All interior cooking equipment shall be of an approved type and meet the manufactures recommendations for the applicable cooking device.
2. Coleman stoves and similar devices are only allowed to be used with LP gas.
3. All cooking equipment must maintain the manufacturer's recommended clearances from the booth material.
4. All cooking equipment must be cleaned regularly to prevent the accumulation of grease.
5. Shut off valves must be provided for every fuel source.

### **SOLID FUEL COOKING (WOOD/CHARCOAL)**

1. Solid fuel cooking and storage of lighter fluid is prohibited within booths. Exception: Booths constructed of non-combustible material, i.e. metal, and equipped with a hood system may be approved on a case by case basis.
2. Solid fuel cooking shall be located a minimum of 10 feet away from cooking booths and roped, fenced, or otherwise blocked from public access.
3. Solid fuel cooking shall be located a minimum of 10 feet away from combustible structures and parked vehicles.
4. Coals shall be disposed of in approved metal containers



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### **OPEN FLAME COOKING**

1. Open flame cooking within a booth that produces grease laden vapors, i.e. gas grills, requires a hood system.  
Exception: Booths constructed of non-combustible material, i.e. metal.
2. Open flame cooking shall not be conducted within 3 feet of deep frying.

### **DEEP FAT FRYING**

1. Deep fat frying shall not be conducted within 18 inches of combustible material, or within 3 feet of an open flame.
2. Deep fat frying equipment shall be equipped with a temperature control device and high temperature shut off switch.
3. Deep fat frying equipment shall be provided with a cover that can be placed over the unit to smother a fire.
4. A Type K fire extinguisher is required for all deep fat frying operations.

### **PROPANE GAS**

1. All LP tanks above 1lb. shall be located outside of booths.
2. All LP tanks shall be stored in an upright position, secured/chained/strapped to prevent tipping, plugged or capped, and protected from vehicular damage.  
Note: Single 20 pound tanks can be secured by being placed in a milk crate.
3. LP tank valves shall be closed when the equipment they are connected to is not in use.
4. Hoses shall be an approved type suitable for their use.
5. All LP connections shall be tested for leaks prior to use with a soap and water, or similar solution.
6. All LP tanks must be inspected and tagged or stamped within 12 years of their date of manufacture, and every 5 years thereafter.
7. LP tanks not in use whether empty, full, or partially full shall be stored off site.



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### **FIRE EXTINGUISHERS**

1. All cooking booths shall be equipped at a minimum with an ABC dry chemical extinguisher rated 2A:10BC.
2. Booths with generators present shall be equipped with an ABC dry chemical extinguisher rated 3A:20BC.
3. Cooking booths conducting deep fat frying shall be equipped with a Type K extinguisher rated 2A in addition to the dry chemical extinguisher requirement.
4. Fire extinguishers shall be mounted adjacent to an exit, visible, and accessible.  
Exception: Extinguishers mounted within a cabinet adjacent to an exit are acceptable if the cabinet is marked with standard signage indicating the presence of the extinguisher.
5. All fire extinguishers shall be serviced and tagged annually by an approved contractor.  
Exception: Extinguishers purchased within the previous 12 months accompanied by a receipt are approved.

### **ELECTRICAL POWER AND GENERATORS**

1. Generators shall be placed in approved places or a minimum of 20' from booths or combustible materials.
2. Fuel shall not be stored on site.
3. Signage advising smoking and open flames are prohibited within 25' of the generator shall be posted at the generator.
4. Generators shall be roped, fenced, or otherwise physically blocked from accidental public access.
5. Extension cords shall be the 3 wire grounded type, listed for exterior use, with no damage or splices.
6. Power strips or multi-plug adaptors, if used, shall be listed and circuit breaker protected.