



Sunset Market Fire Regulations

All vendors involved in the preparation of food at the Sunset Market are required to conduct their operation in accordance with these regulations and guidelines at all times. *Please direct any questions about these guidelines to the Sunset Market management.*



Supplemental Fire Prevention Guidelines for Hot Food Vendors

These supplemental guidelines for the Sunset Market are in addition to the fire prevention guidelines established and published by Oceanside Fire Department

Booth Construction / Location

1. Only use of approved canopies manufactured of fire retardant materials are approved in the Market (see notes in section covering "Flame Retardant Standards...")
2. No overhead tarps or shade systems are permitted at the back of food booths unless approved by the Sunset Market management.
3. No vehicles may be parked within 20 feet of a source of combustion.

Cooking Booths

1. No barbeques, cooking devices with exposed flame burners and cooking devised using a deep fry process with a propane fuel source shall be placed within the booth.
2. No storage of propane tanks within booths unless integrated into the cooking appliance by the manufacturer. Be sure tubing that supplies fuel to appliances is long enough to provide adequate separation from appliance and booth.
3. No barbeque activities will be permitted to the extent they create smoke or excessive fumes into neighboring booths.
4. All vendors who use wood or charcoal fuels to barbeque must fully extinguish their coals before exiting the Market venue. Coals are to be extinguished with minimum quantities of water by sprayer or ice to avoid depositing any water on roadway.

Fire Extinguishers

1. Each booth shall provide a minimum of one **2A10BC** rated portable fire extinguishers.
2. **A secondary "K" rated (potassium) wet chemical fire extinguisher is required in all instanced where food is fried; you will not be allowed to fry food without one. (*This is for oil fires only*)**
3. All extinguishers must be provided a secured location with the booth and the location must be physically separated from the combustion or fuel source by 10 feet.
4. MainStreet Oceanside maintains an inventory of both "BC" and "K" rated fire extinguishers for daily rent by food vendors. Please inquire with the Market management if you need an extinguisher.

Flame Retardant Treatment Standards for all Tents and Canopies

1. All booths, canopies, or temporary membrane structures must be flame retardant.
2. The side walls, drops, and tops of all tents, canopies, and temporary membrane structures shall be of flame retardant material or shall be made flame retardant in an approved manner.
3. All floor coverings, decorations or effects shall be made flame retardant in an approved manner.
4. An approved certification shall be retained on the premises indicating the following:
 - a. Identification of tent, canopy or temporary membrane structure and size and fabric type.
 - b. Date that the materials were last treated with flame retardant solution.
 - c. Trade name and type of solution utilized in flame retardant treatment.
 - d. Name and address of persons or firm treating the materials
 - e. Certificate or statement from manufacturer stating their product meets the flame retardant requirements of the Ca. Fire Marshall.
5. It is understood that canopy products manufactured by Caravan Instant Canopy and EZ UP Instant Shelter meet the above requirements.
6. Platforms and the carpet covering them must be treated, if covered by a canopy.

FIRE DEPARTMENT REGULATIONS FOR PORTABLE EXTERIOR FESTIVAL COOKING BOOTHS

(Revised 12/04/2002)

To increase the safety for booth operators and the general public, the following will be required by the Fire Marshal's office when open flame cooking devices are used during any outside event. If you are not in compliance with this handout you will not be allowed to cook, and may be cited.

Site Plan and Emergency Vehicle Access:

1. A site plan shall be submitted to the Fire Department. The site plan shall indicate the location of the Fire Department Access, fire extinguishers, booths, rides, displays, aisles and exits.
2. Fire Department Access shall be a minimum of 20 feet wide and 13 feet 5 inches high. Fire access shall be clear and unobstructed at all times. Fire access shall be from the public street to within 150 feet from all portions of the event.

Booth Construction/Location:

1. A minimum of one, 3 foot wide 6 feet 8 inches in height exit shall be maintained in all booths.
2. Booths shall be located a minimum of 20 feet from any permanent structure.
3. Cooking booths must be separated from non-cooking booths by 10 feet.
4. All fabric or pliable canopy covers, side/back drops and decorative material must be; inherently fire resistive and labeled as such, treated by a State Fire Marshal licensed applicator or, if the booth is owner occupied may be treated by the owner with a State Fire Marshal approved fire retardant chemical (flame test may be required). Show proof of booth being treated with a flame retardant chemical. Tents and canopies must have the state fire marshals seal on them.
5. Compressed gas cylinders must be secured at all times.
6. Vehicles shall not be parked within 20 feet of a booth.
7. **DO NOT place tarps or combustible fabric on the floor of a booth, flooring material used within cooking booths shall be non-combustible or fire-retardant.**
Exception 3/8-inch plywood or similar material

Cooking Booths:

8. Barbeques shall not be located inside of the booth; they must be 5 feet away from booths and 5 feet away from the public with a barrier in place to protect the public.
9. All cooking equipment shall be listed by an approved testing laboratory for its use.
10. Coleman stoves or equivalent may be used with approved fuel only and the following shall apply:
 - a. No kerosene is to be used.
 - b. No Fueling of stoves in booth
 - c. No storage of fuel in booth
11. A minimum of 5 feet of clearance must be maintained between the public and all cooking devices.
12. Heating and cooking equipment shall not be located within 10 feet of exits, aisles from the booth.
13. A minimum of 18 inches shall be provided between the booth backdrop material and cooking appliances.
14. A minimum of 16 inches shall be provided between deep frying appliances/woks and open flame stoves.
15. Grills must be mounted on stands listed for that appliance.

16. Pots or pans used for deep-frying operations must be listed and approved for that operation, **do not use tin foil pans.**
17. Vendors utilizing charcoal as cooking fuel must provide an approved method of disposing of the hot coals.
18. Clean all cooking surfaces regularly to prevent the build up of grease, and remove trash accumulations regularly.

Butane or propane equipment shall conform to the following:

17. The maximum size for L.P.G. tanks to be used inside of booths 1.5 gallons or less. LPG tanks with more than 1.5 gallons shall be stored outside of the booth.
18. No storage of extra butane or propane tanks in booth.
- 19. All connections must be tested for leaks with soap and water solution, you will be required to show this to an inspector prior to operation. Please provide your own spray bottle with dish detergent to demonstrate the test for the inspector.**
20. Hoses must be of type approved for use with this equipment.
21. Tanks shall have a shut-off valve, and be turned off when not in use.
22. Tanks must be protected from damage and secured in upright position.
23. Stove must have an on/off valve.
24. Tanks located outside of booths must have a pressure regulator if more than a 5-gallon capacity.

Fire Extinguishers:

25. Each booth shall provide a minimum of a **2A10BC** rated portable fire extinguisher.
- 26. A "K" rated wet chemical fire extinguisher is required if frying food; you will not be allowed to fry food without one.**
27. The fire extinguisher must be mounted or secured to the booth. It must be visible and accessible, and away from cooking area.
28. It must have been serviced within the last year, with a service tag attached.

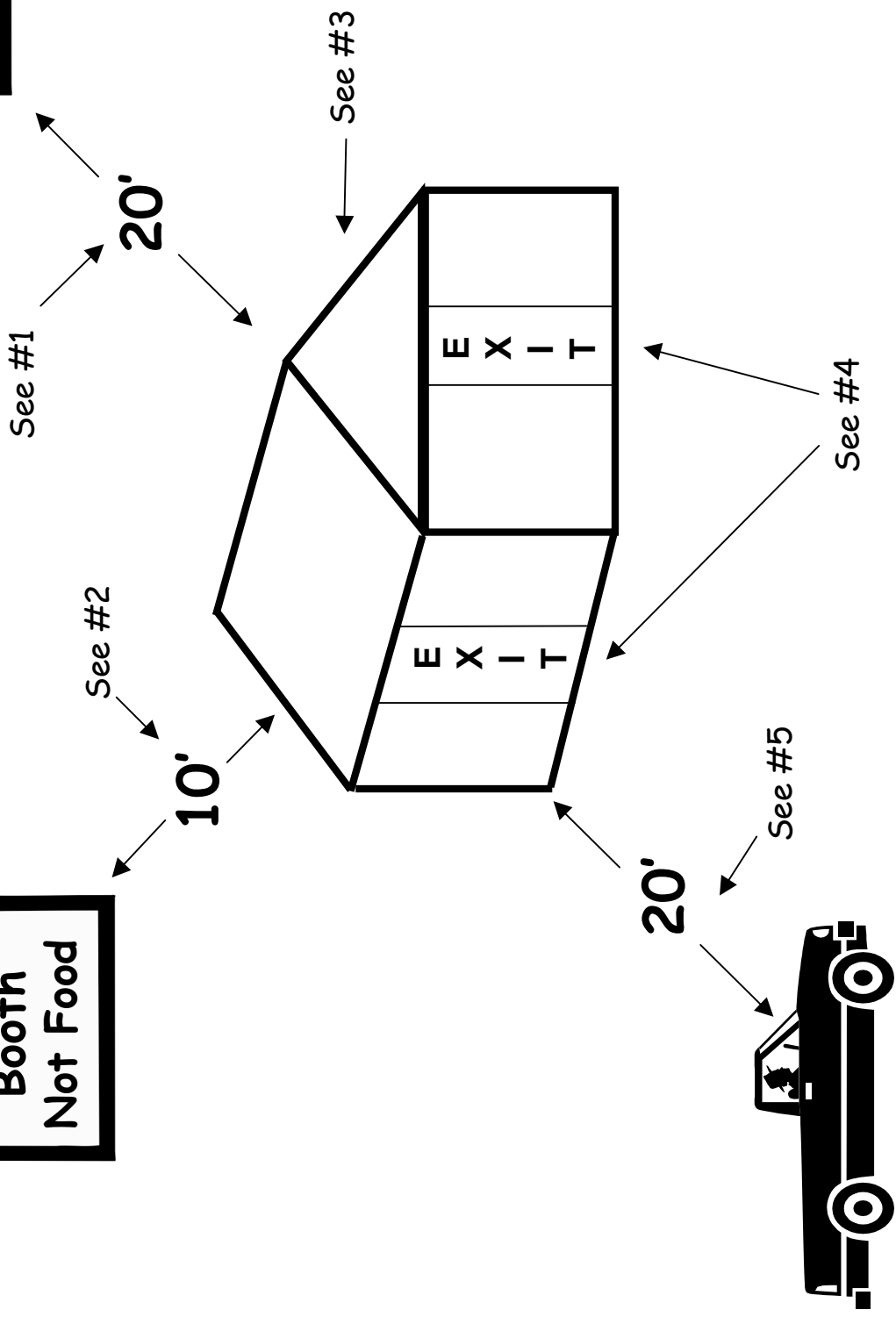
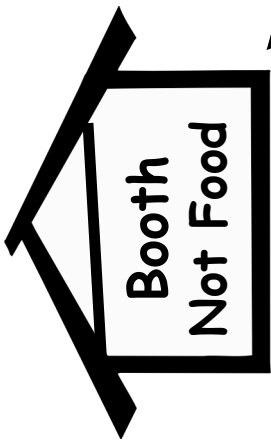
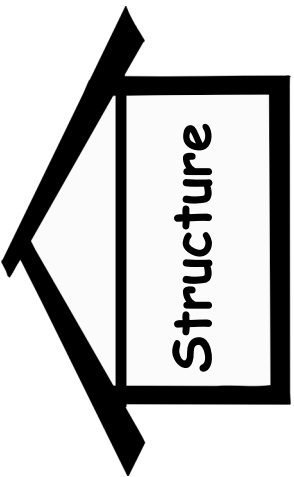
Flame Retardant Treatment Standards for all Tents and Canopies:

29. All booths, tents, canopies, or temporary membrane structures must be flame retardant.
30. The side walls, drops, and tops of all tents, canopies, and temporary membrane structures shall be of flame retardant material or shall be made flame retardant in an approved manner. All floor coverings, decorations or effects shall be made flame retardant in an approved manner.
31. An approved certification shall be retained on the premises indicating the following:
 - a. Identification of tent, canopy or temporary membrane structure and size and fabric type.
 - b. Date that the materials were last treated with flame retardant solution.
 - c. Trade name and type of solution utilized in flame retardant treatment.
 - d. Name and address of persons or firm treating the materials.
32. Platforms and the carpet covering them must be treated, if covered by a canopy.

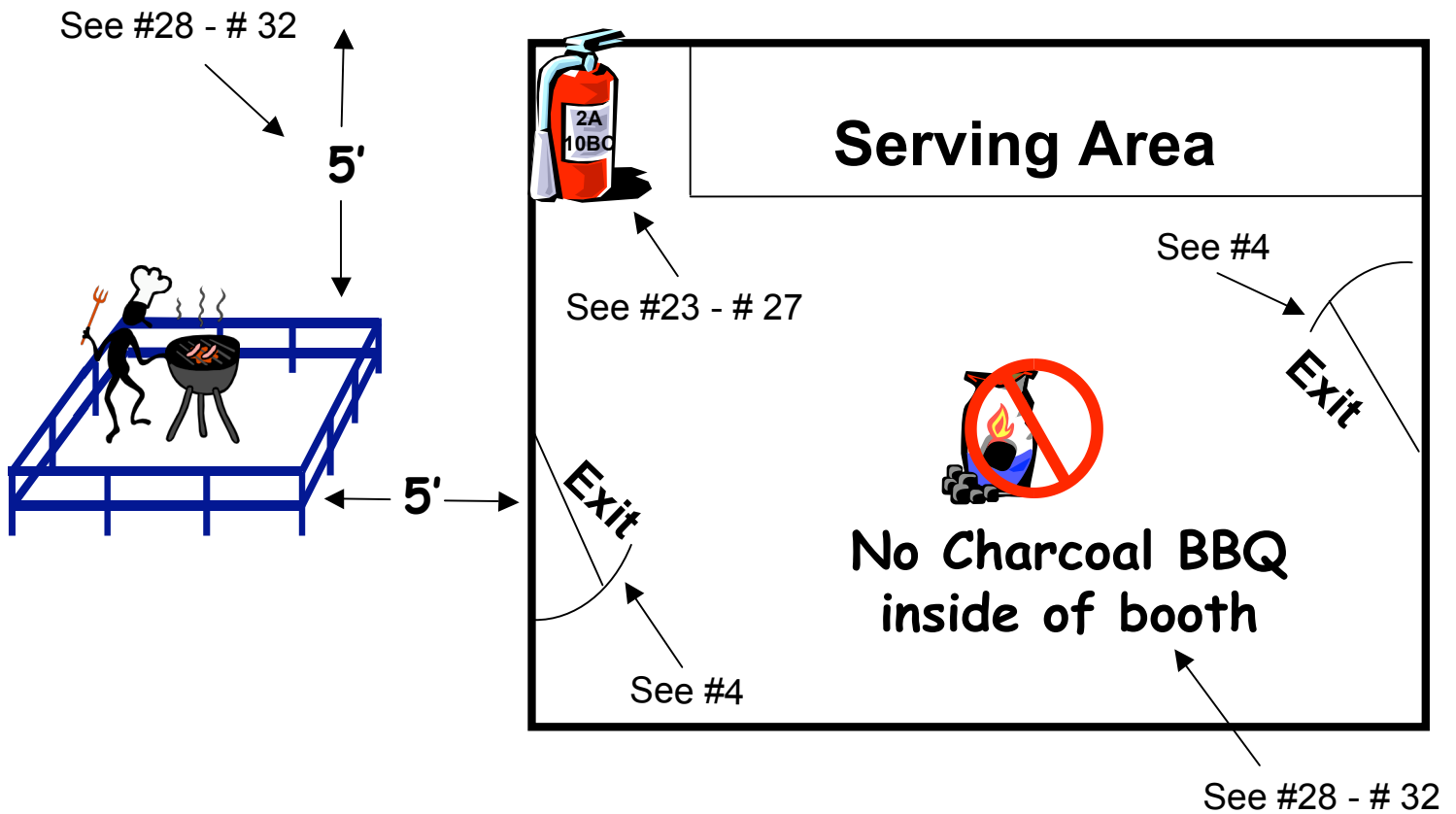
Additional information or clarification of policies is available by contacting the Fire Department at:

**OCEANSIDE FIRE DEPARTMENT
300 NORTH COAST HIGHWAY, OCEANSIDE, CA, 92054
ATTN: Greg Van Voorhees, Inspector/Investigator
Phone (760) 435-4309, Fax (760) 435-4084
or e-mail gvanvoorhees@ci.oceanside.ca.us**

Common to all booths
#1 - #5



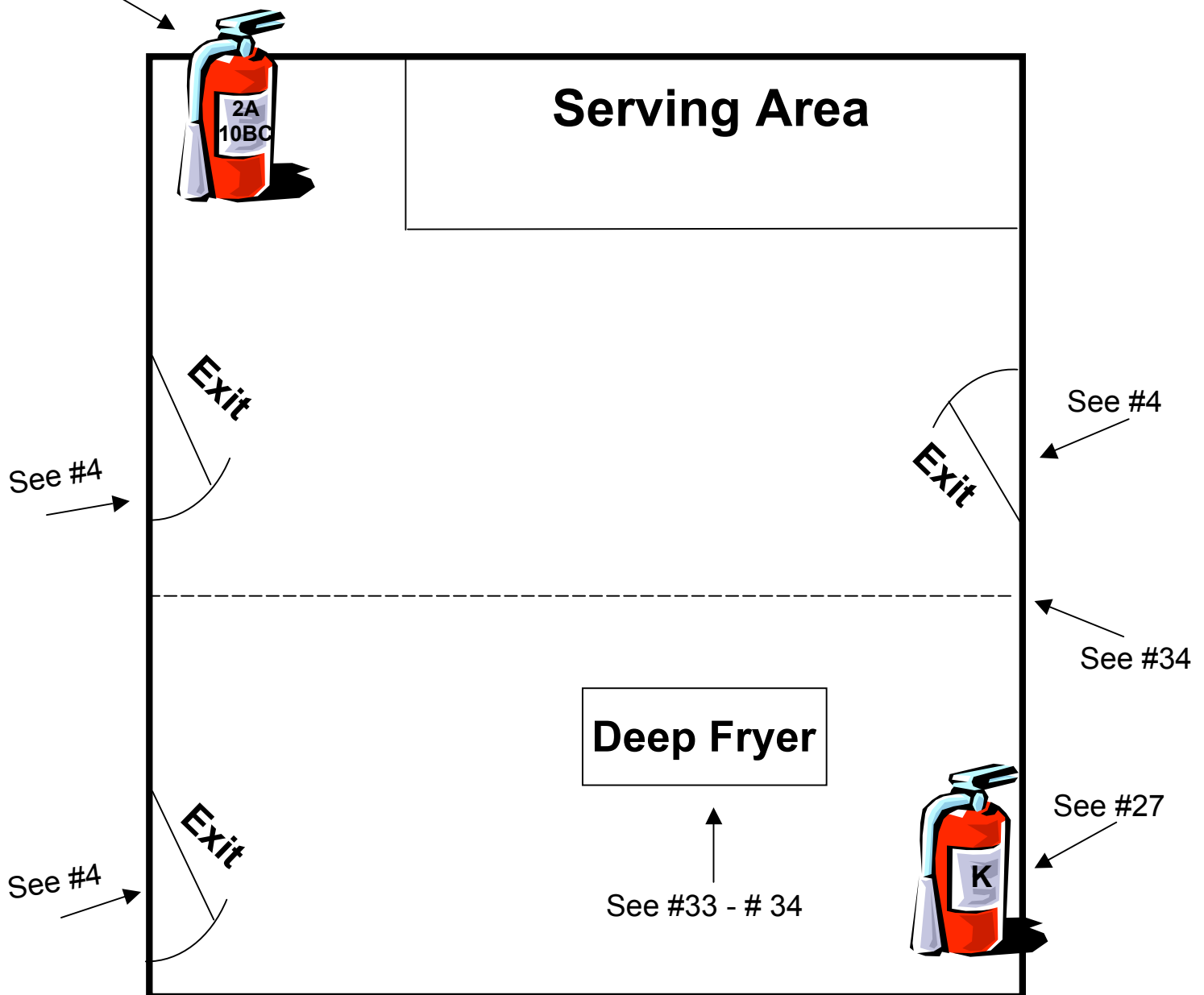
Specific to Charcoal BBQ Cooking



- #4 Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height.
- 23. Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note, deep-fat or flambé' type cooking operation may require additional and/or larger units as per the Fire Marshal. Fire extinguishers shall conform to the following:
 - 24. The fire extinguisher must be mounted or secured so that it will not fall over.
 - 25. It must be visible and accessible, and away from cooking area.
 - 26. It must be serviced within the last year, with a service tag attached.
 - 27. A "K" rated fire extinguisher shall be used where deep-fat fryers are used.
- 28. Charcoal barbecue cooking is prohibited inside of booths.
- 29. Charcoal cooking shall be performed only in areas away from public access and shall be located a minimum of 5 feet from any booth with a Minimum of 10 feet from any permanent structure.
- 30. Only commercially sold charcoal lighter fluid or electric starters may be used. (No gasoline, kerosene, etc.)
- 31. No storage of charcoal lighter fluid in booth.
- 32. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Marshal. Dumping of coals in trash containers is prohibited!

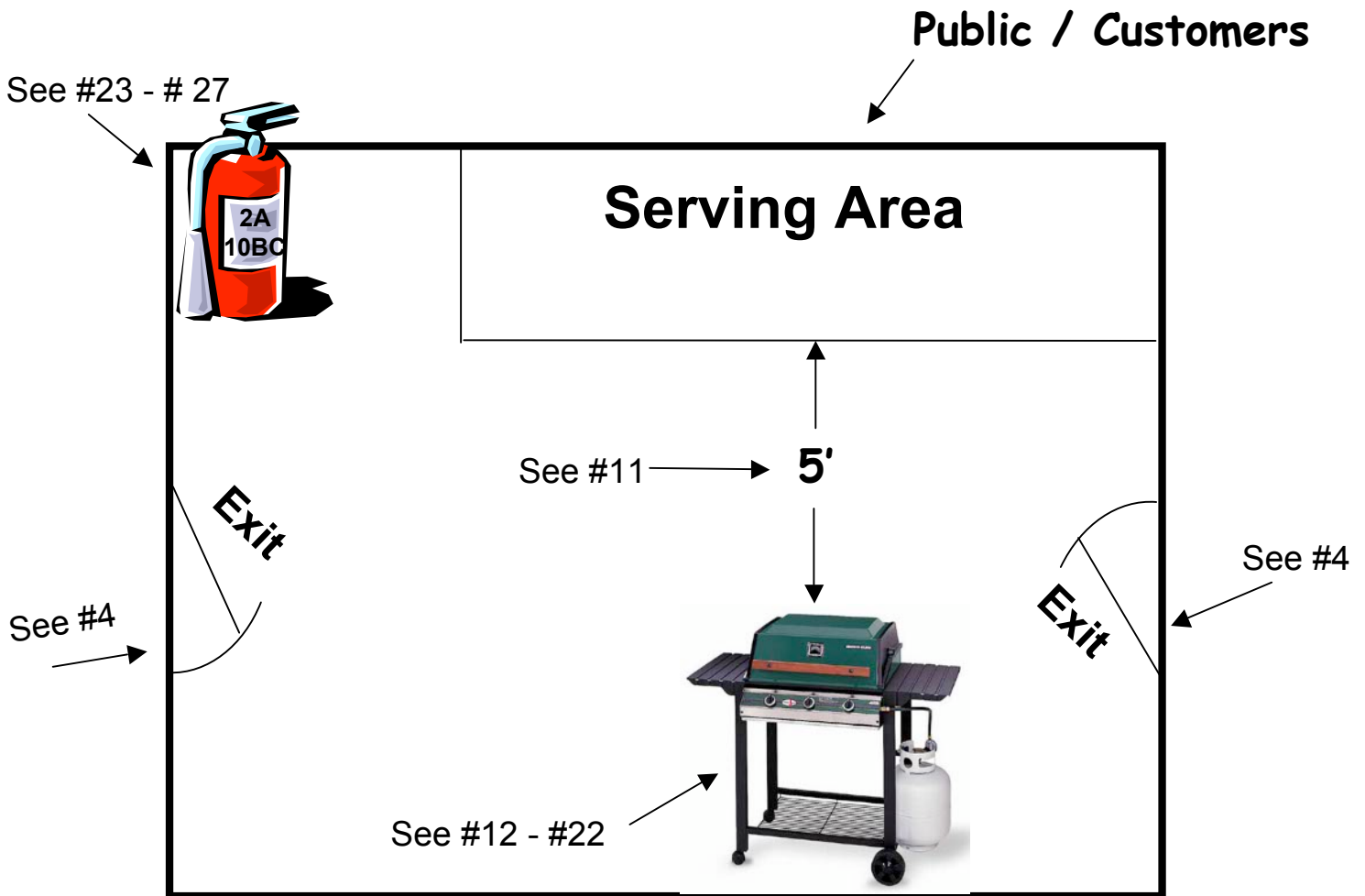
Specific to Deep Fryer Cooking

See #23 - # 27



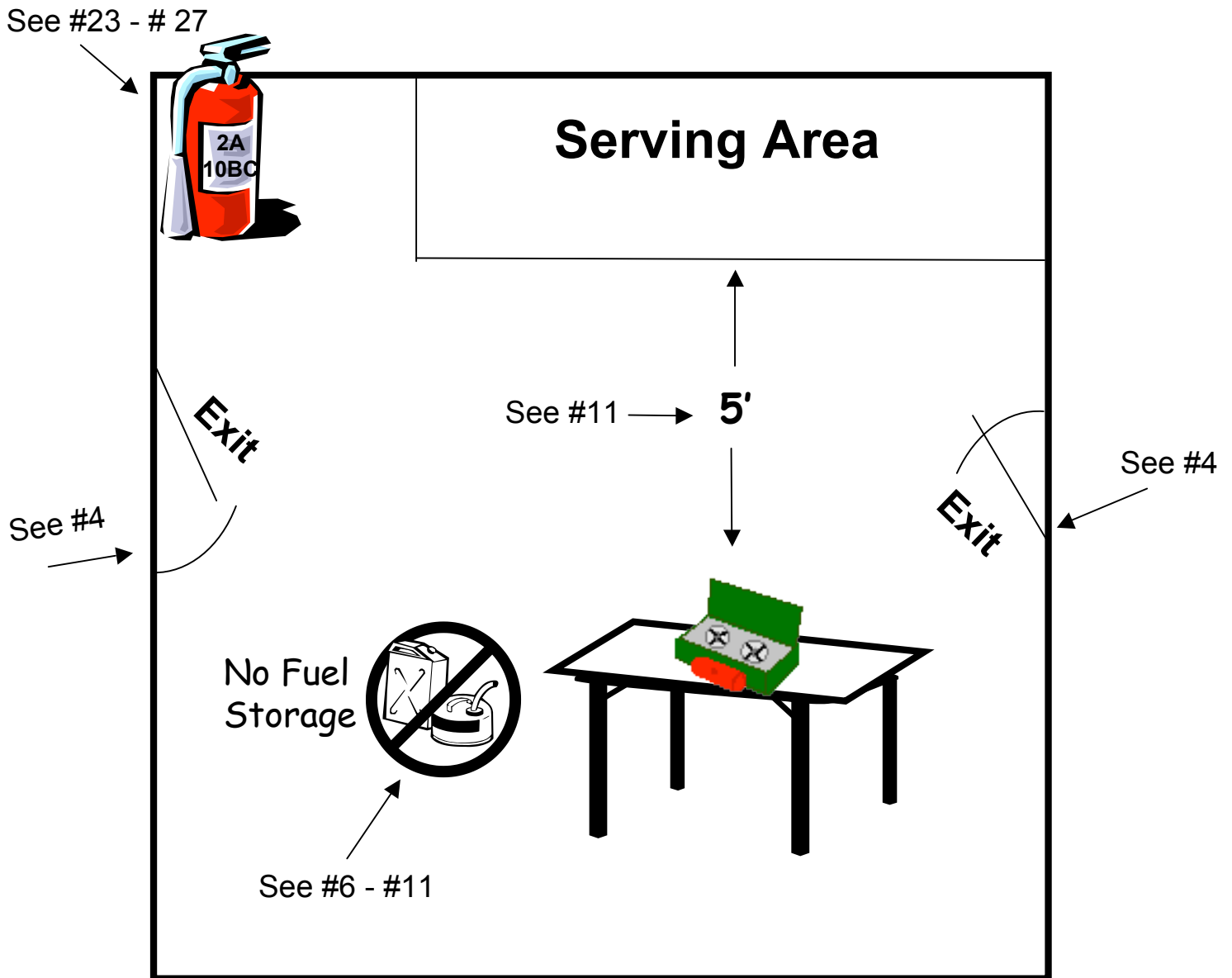
- #4 Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height.
- #23 Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note, deep-fat or flambé type cooking operation may require additional and/or larger units as per the Fire Marshal. Fire extinguishers shall conform to the following:
 - #24 The fire extinguisher must be mounted or secured so that it will not fall over.
 - #25 It must be visible and accessible, and away from cooking area.
 - #26 It must be serviced within the last year, with a service tag attached.
 - #27 A " K" rated fire extinguisher shall be used where deep-fat fryers are used.
- #33 Deep fat frying/or cooking operations shall be located in a separate enclosure where only cooking operations are performed.
- #34 Such enclosures shall conform to booth construction requirements as previously outlined but the top of the enclosure shall be open or, when required by the Health Department, shall be provided with metal/flame retardant screening with a minimum height of 7 feet.

Specific to cooking with L.P.G.



- #4 Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height.
- #11 A minimum of 5 feet of clearance must be maintained between the public and all cooking devices.
- #12 The maximum size for L.P.G. tanks to be used inside of booths is 1.5 gallons or less. LPG tanks with more than 1.5 gallons shall be stored outside of the booth.
- #13 Tanks shall have a shut-off valve.
- #14 Stove must have an on/off valve.
- #15 Hoses must be of type approved for use with this equipment.
- #16 Tanks located outside of booths must have a pressure regulator if more than 5 gallon capacity.
- #17 Tanks located outside of booths must have a pressure regulator if more than 5 gallon capacity.
- #18 No storage of extra butane or propane tanks in booth.
- #19 Turn off tank when not in use.
- #20 All connections must be tested for leaks with soap and water solution.
- #21 A minimum of 18 inches shall be provided between the booth backdrop material and cooking appliances. (Note: Clearance may be reduced as approved by the Fire Marshal.)
- #22 A minimum of 1 inches shall be provided between deep frying appliances/woks and open flame stoves.
- #23 Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note, deep-fat or flambé type cooking operation may require additional and/or larger units as per the Fire Marshal. Fire extinguishers shall conform to the following:
 - #24 The fire extinguisher must be mounted or secured so that it will not fall over.
 - #25 It must be visible and accessible, and away from cooking area.
 - #26 It must be serviced within the last year, with a service tag attached.

Specific to Coleman Style Cooking



(Fuel must be stored outside of booth)

- #4 Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height.
- #6 All cooking equipment shall be listed by an approved testing laboratory for the use.
- #7 Coleman stoves or equivalent may be used with approved fuel only and the following shall apply:
- #8 No kerosene is to be used.
- #9 No fueling of stoves in booth.
- #10 No storage of fuel in booth.
- #11 A minimum of 5 feet of clearance must be maintained between the public and all cooking devices.
- #23 Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note, deep-fat or flambé type cooking operation may require additional and/or larger units as per the Fire Marshal. Fire extinguishers shall conform to the following:
- #24 The fire extinguisher must be mounted or secured so that it will not fall over.
- #25 It must be visible and accessible, and away from the cooking area
- #26 It must be serviced within the last year, with a service tag attached.