



Fire Prevention: (519)-763-8111 Admin: (519) 824-6590 Fax: (519) 824-2147

### SPECIAL EVENTS --- TENTS --- COOKING

# 1. MEANS OF EGRESS

Adequate means of egress are required and provided so that such exit facilities are unobstructed and lead to an approved open space. Fire Safety Plans (events in tents over 50 people) must be submitted to this department 15 days prior to the event. Eg: If fencing is used, exits shall be provided to allow the occupants to leave the immediate area.

# 2. <u>USE OF TENTS</u>

When tents are used they <u>shall be certified</u> that the material used has been made fire retardant by treatment in accordance with the "Standard Methods of Fire Tests for Flame Resistant Textiles and Films." Ref. **NFPA 701, NFPA 705 or CAN/ULC S-109-M.** Polyester and nylon type materials are not permitted to be used to cooking beneath or hanging decorative lights.

- a) Electrical equipment shall be maintained and operated in a safe manner. IF in doubt contact the Electrical Safety Authority. 1-877-372-7233
- b) A tent shall not be erected so that it covers more than 75% of the available open space or be erected closer than three meters (3m) to other structures, fences or obstructions.
- c) Hay, stray, shavings or similar combustible materials other than those necessary for the daily feeding and care of animals, shall not be permitted within a tent accessible to the public.
- d) Smoking, fireworks, cooking equipment or open flame of any kind shall not be permitted in a tent while it is occupied by the public.

### **COOKING WITHIN TENTS**

- a) Cooking appliances covered by this guideline include, but is not limited to, grills, ranges, ovens, fryers, broilers, griddles, etc, which use solid, liquid or gas fuels. (*exception: the use of Sterno for the warming of food*). Technical Standards and Safety Authority (TSSA) inspections must be arranged by organizers for all vendors utilizing fuel fired cooking appliances. 1-877-682-8772
- b) All tents and canopies in which cooking operations are performed shall be separated from all other tents, canopies or buildings by at least six meters (6m). This measurement shall be from tents/canopy stakes to tent/canopy stakes. Clearance to combustibles within the tent must be a minimum one point two metres (1.2m) or as stated on appliance label.

c) Any tent or canopy in which cooking operations are performed shall be used for cooking ONLY. Tents or canopies must meet NFPA 701, NFPA 705 standard or CAN/ULC-S109. A Current Certificate is required upon request that the material meets or exceeds these requirements. COOKING WITH IN TENTS OR UNDER CANOPIES MUST BE APPORVED BY THE FIRE PREVENTION DIVISION. No cooking will be permitted in an enclosed tent.

*Exception:* A **tent or canopy may** be used for dining purposes in addition to cooking if the following requirements are satisfied:

- A. Any grease-producing appliance shall have a Type I hood system.
- B. A UL 300 compliant fire suppression system shall be provided within the hood system.
- C. The fire suppression system shall have a current inspection certification.
- D. A Class "K" fire extinguisher shall be within ten meters (10m) of all cooking appliances.
- E. Adequate air flow must be provided to prevent the build up of Carbon monoxide
  - d) Occupant load number of persons allowable shall be posted, and conform to table 3.1.16.A of the Building Code.
  - e) A person shall be employed to watch for fires in tents occupied by the public where the facilities are designed to accommodate more than a 100 persons.
  - f) Generators and other internal combustion power sources shall be separated from any tent, canopy or building by at least six metres (6m).
  - g) All flammable/combustible liquids shall be safely and properly stored. This storage shall be at least a fifteen meters (15m) from any tent, canopy or building.
  - h) Outdoor cooking, (not within a tent or canopy), that produces sparks, flame or grease- laden vapours shall be done at least six meters (6m) from any tent, canopy or building.

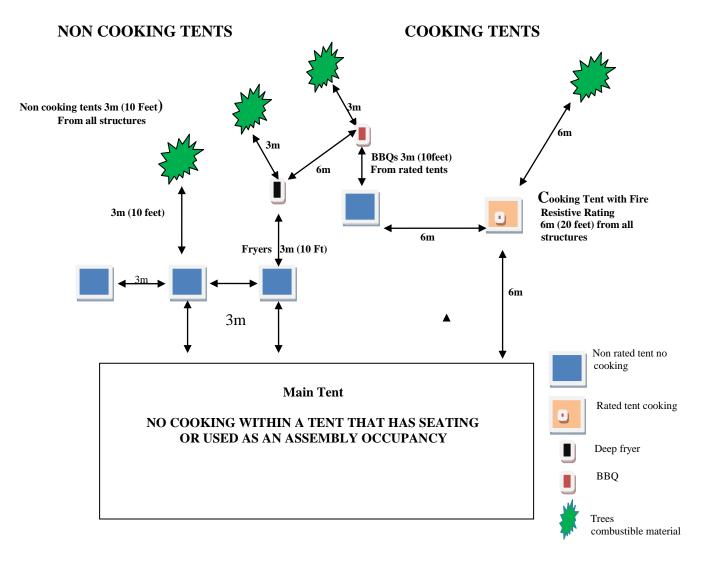
### 3 PORTABLE FIRE EXTINGUISHERS

Shall be provided and positioned so as to be accessible without exposing the operator to undue risk. Minimum size shall have a 3A10BC rating.

A Class "K" fire extinguisher shall be within ten meters (10m) of all cooking appliances that produce grease-laden vapours. (40 BC extinguisher may be approved)

Extinguishers MUST have a current tag certifying maintenance within last 12 months.

All further inquiries with respect to special events and in the interest of fire safety shall be directed to the Fire Prevention Division at 519-763-8111.



#### **NOTES**

All food vendors must submit a list and picture of equipment being used at event at least 21 days prior to event.

- TENTS must have a NFPA 701, NFPA 705 standard or CAN/ULC-S109 Fire Resistive Rating label affixed to the tent.
- Tents with deep fryers --- must install a fixed non-combustible weather shield at least 40 inches above the fryer. No fryers are permitted inside a rate tent unless the shield is installed.
- You must install the fryer on a wood or concrete base so that the fryer is completely stable.
- K type fire extinguishers must be present when fryers are used.
- BBQs must be approved and propane cylinders securely fastened. This includes any spare cylinders.
- Vehicles with Deep Fryers enclosed in a self-contained unit require a hood range and fixed extinguishing system.
- All grease filters/grease removal devices shall be "listed" by an accredited listing agency i.e. UL, ULC, ETL etc.
- The exhaust air volume for the hood shall be of a sufficient level to provide for the capture and removal of grease laden cooking vapors



BBQ under tent



BBQ to close to combustible trees





Propane not secured



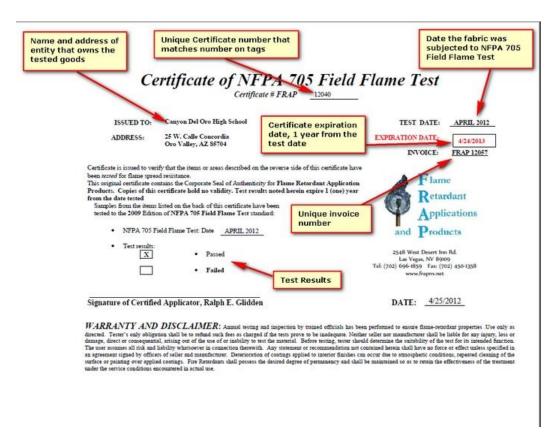
Deep fryer no protection



Cooking equipment under tent



Approval Label MUST be affixed to Tent



Requirements to be on label.