

Trade Show On-Premise Cooking Regulations (1/24)

A written description that outlines the on-premise cooking request shall be submitted and approved in advance to the facility event manager. On-premise cooking must meet all the following regulations:

- Heat producing appliances must be UL listed. “Sterno” shall only be used for warming trays.
- The use of any cooking appliances must meet the manufacture’s requirements.
- Cooking and/or warming devices that produce grease laden vapors shall be electrically fueled only. Appliances must emit 5 mg/m³ or less of grease laden vapors when tested at an exhaust flow rate of 500 cfm in accordance with UL 710B. Any cooking device not meeting this requirement cannot be used. Documentation may be requested to verify compliance.
- Appliances shall be isolated from the public by at least 4 feet (from an aisle) or by a barrier. Combustible materials shall be kept at a minimum of two (2) feet away from any cooking and/or warming device and two (2) feet between cooking device.
- Appliances shall be limited to 288 square inches of cooking surface area.
- Appliances shall be placed on non-combustible surface material.
- Provide a lid for each device, a UL Listed 20: BC rated fire extinguisher is needed for each cooking station and devices that produce grease laden vapors a (1.5-gallon) Class K fire extinguisher is also required.
- Operations such as warming of foods, cooking demonstrations & similar operations that use butane or other similar devices which do not pose an ignition hazard, shall be approved. Electrical cooking & heating equipment shall comply with the ICC Electrical Code. Cooking & heating equipment shall not be located within 10 feet of exits.
- Open-flame devices are prohibited.
- Flammable or combustible liquids used in the preparation of flaming foods or beverages shall be dispensed from a 1-ounce container or a container not exceeding 1-quart capacity with a controlled pouring device that will limit the flow to a 1-ounce serving. Containers shall be secured to prevent spillage when not in use
- Cooking equipment shall be separated from combustible materials display or storage by a horizontal distance of not less than 5 ft.
- The use of propane or other flammable gases must meet the following guidelines:
 1. Cylinder size shall be limited to an individual maximum size of 2 ½ pounds and the total aggregate quantity shall not exceed 200 pounds.
 2. Readily combustible materials shall not be kept in the same area as the gases in storage or in use.
 3. Cylinders shall not be stored in any exit enclosure, at any exit door or in the path of direct access to an exit.