

FIRE INSPECTION

FOOD VENDOR REQUIREMENTS FOR EVENTS

General:

All Tents and food vendors are required to have a fire inspection before opening. Vendors must arrive and be set up before 3:45 PM to get the inspections completed. Permits and inspections are at no cost due to the City of Gonzales being a co-sponsor.

Food Tents: All food tents require an inspection before opening. All open flame (Propane, charcoal, wood), devices must be outside the tent area, (grills, fryers, stove tops, griddles). An ABC fire extinguisher is required, and a Class K fire extinguisher is required if there is any animal fats, grease or oils used. Electric devices with no flames like warmers and crock pots may be used under the tent. The open flame cooking devices may be stored under the tents before use and after use and cooling.

No charcoal or wood coals may never be put under a tent or placed on the ground.

Any propane tanks or cylinders of any type must be secured in the upright position to prevent tipping.

If extension cords are used, they must be heavy duty and have no defects or splices. No multi plug devices shall be used.

Each vendor booth must be an exit area of at least 36" from back of the tent for escape in the event of an emergency.

Food vendors with no cooking such as packaged goods or cold drinks have no requirements.

Food Trailers/Trucks: All food trucks/trailers require an inspection before opening. Each food truck/trailer requires a fire inspection. An ABC fire extinguisher is required. If there are any cooking appliances with open flame, such as griddles, grills, stove tops, they must have a vent hood and a fixed fire suppression (Ansel) system. That vent hood must have been inspected and tagged within the past 6 months. A Class K fire extinguisher is required if there is any animal fats, grease or oils are used. The electrical and propane systems must be up to code.