



CITY OF CROWN POINT

FIRE RESCUE

Please review this list of common code violations that are related to the vendors at various festivals and outdoor events. This is only a partial list and does not cover all codes. The *authority having jurisdiction* has final say on any discrepancies.

- Tents that are used for cooking must have a fire rating if the tent is greater than 200 sq. ft. Tents that are butted up to each other count in the square footage, i.e., two 10' x 10' tents are 200 sq. ft. total.
- Any trailer that has a fire suppression system installed shall have it inspected every 6 months and must be in working order.
- Every vendor shall have at least a 5 lb. ABC extinguisher.
- Every cooking vendor that is frying shall have a Class K extinguisher and a Class ABC, with a current inspection tag, less than 1 year old.
- All propane tanks shall be secured to prevent accidental tipping or damage and shall be stored at least 10 ft. from open flame.
- All open flames devices must be 15' from anything combustible.
- All pressurized bottles (CO₂, fountain pop, etc.) must be secured.
- All electrical must be in good condition, no splices, open junction boxes or fuse boxes.
- Generators shall be at least 20' from tents and shall be protected from the public.
- All trailers that have lift-up doors shall use approved clevis pins to secure hold open rods (no bent over nails).
- Storage of display vehicles: The total fuel in the tank is to be ¼ of the tank capacity or 5 gallons, whichever is less. The battery shall be disconnected. All refueling shall be done outside the structure.

Steps to using a fire extinguisher:



NOTIFY Activate the building alarm system and dial 911 to notify the fire department, or have someone else make the call if you can't.

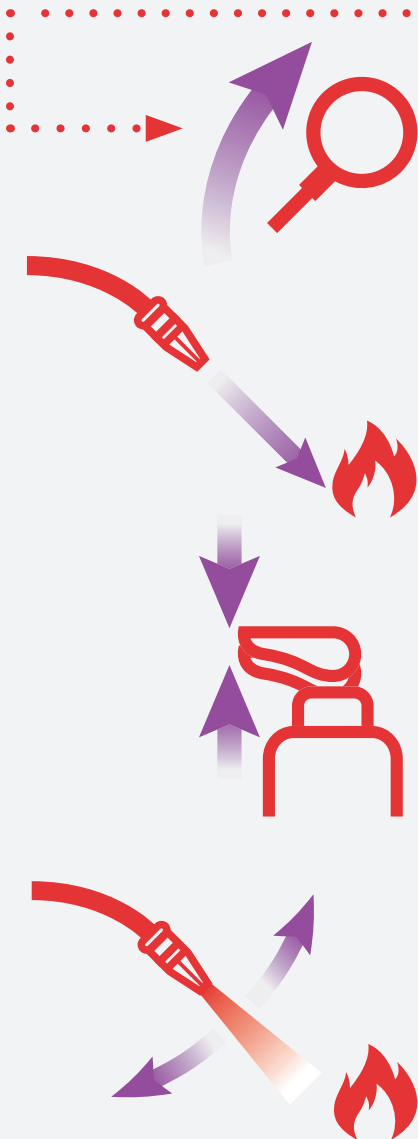


EVACUATE Help people in immediate danger or incapable of exiting the building on their own without risking your own safety.



EXTINGUISH Extinguish the fire yourself after calling 911 and evacuating others from the building.

When it's time to use a fire extinguisher, just remember **P.A.S.S.**



PULL the pin.

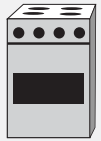
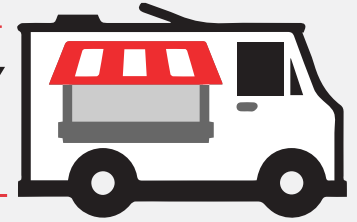
AIM the nozzle or hose at the base of the fire from the recommended safe distance.

SQUEEZE the operating lever to discharge the fire extinguishing agent.

SWEEP the nozzle or hose from side to side until the fire is out, starting at the recommended distance. Move forward or around the fire area as the fire diminishes. Watch the area in case of re-ignition.



FOOD TRUCK SAFETY



CHECK for an approved fire suppression system for cooking appliances. [NFPA 96:B.9.1.2]

VERIFY the fire suppression system service tag shows service every 6 months. [NFPA 17A:7.3.2]



VERIFY ▶ Class K fire extinguishers are installed for cooking appliance fires. [NFPA 96, B.9.7.2]

▶ additional fire extinguishers are installed for other hazards. [NFPA 96, B.9.7.4]

▶ that there is an instructional placard at each Class K extinguisher. [NFPA 96, B.9.1.3]

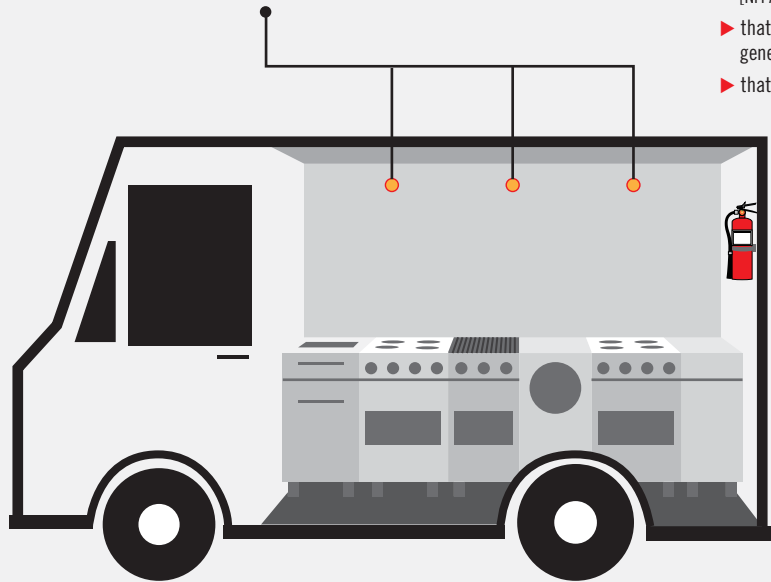
▶ that a 20-B:C rated extinguisher is installed wherever an electrical generator is used. [NFPA 96: B.9.7.5]

▶ that every extinguisher has an annual service tag. [NFPA 96, B.9.7.6]



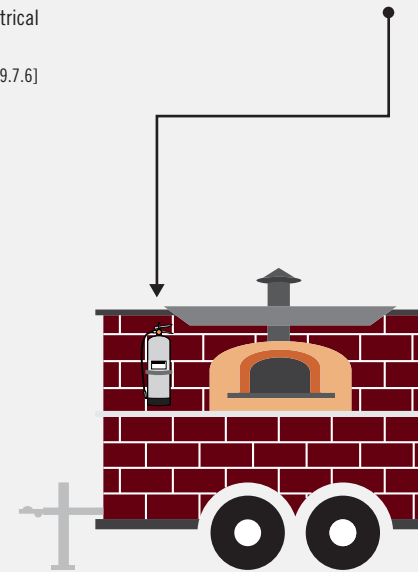
For solid fuel cooking appliances that produce grease, **CHECK** ▶ for an approved fire suppression system. [NFPA 96:B.10.6.1]





▶ that a water-based fire extinguisher is installed for the extinguishment of wood and charcoal fuels. [NFPA 96:B.10.6.3]




ENSURE

at least one worker is trained in the following: [NFPA 96:B.15.1]



<p>Using portable fire extinguishers. [NFPA 96:B.15.1]</p> 	<p>Manually discharging the fire suppression system. [NFPA 96:B.15.1]</p> 	<p>Proper method of shutting off fuel sources [NFPA 96:B.15.1]</p> 	<p>Proper procedure for how to perform simple leak test on gas connections. [NFPA 58:6.16, 58:6.17]</p> 	<p>DOCUMENT initial and annual training and make it available to the fire department upon request. [NFPA 96:B.15.4, B.15.5]</p>
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VERIFY the vehicle is jacked or wheel chocks are installed around wheels [NFPA 96:B.13.3] and that there is at least 10 ft clearance from buildings or structures, combustible materials, vehicles, and other cooking operations. [NFPA 1:50.7.1.5]

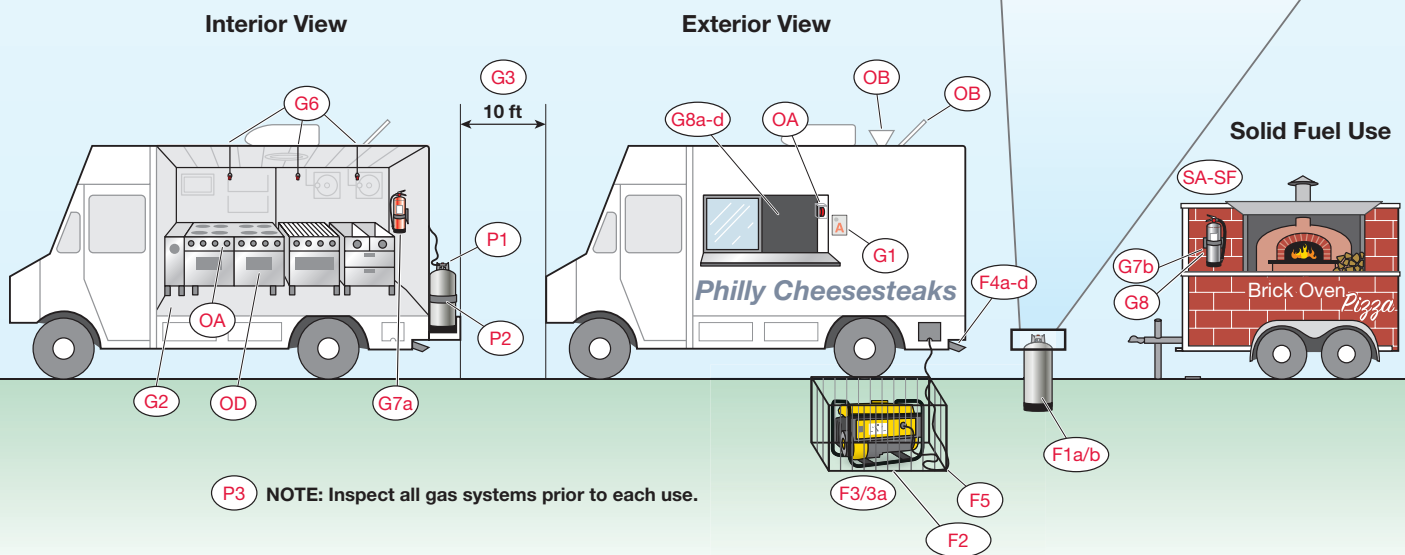
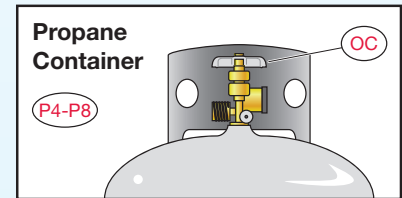
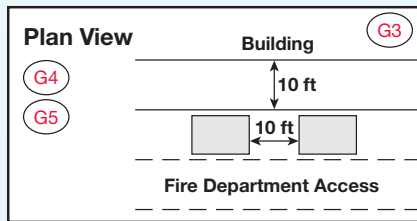


VERIFY ACCESS & ENSURE CLEARANCE Verify fire department vehicular access is provided for fire lanes, access roads, fire hydrants, and fire department connections. [NFPA 1:50.7.17]





FOOD TRUCK SAFETY



P3 NOTE: Inspect all gas systems prior to each use.

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.10]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
 - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
 - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
 - At least 12 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
 - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:17.7.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] **P8**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

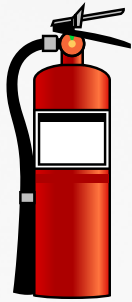
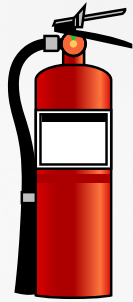

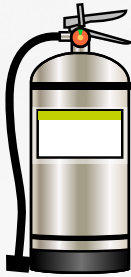
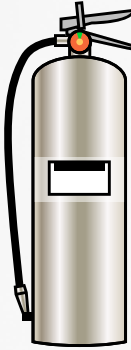

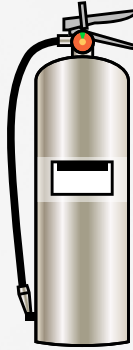

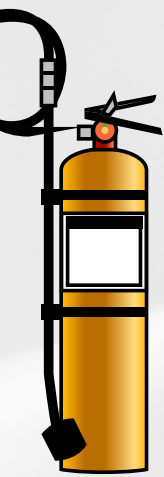


















Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://www.nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://www.nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://www.nfpa.org)
 - NFPA 1, *Fire Code*, 2021 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
 - *LP-Gas Code Handbook*, 2020 Edition
 - NFPA 70®, *National Electrical Code*®, 2020 Edition
 - *National Electrical Code*® *Handbook*, 2020 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
 - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



GRAB it & USE it!

A fire extinguisher technician has installed the appropriate fire extinguisher based on the fire hazards present so that in the event of a fire emergency you can be sure that the closest fire extinguisher is the proper size, class and rating to use. All you need to do is “grab it and use it!”

	ABC Dry Chemical	BC Dry Chemical	Clean Agent	Class K Wet Chemical	Water	Water Mist	Foam	Carbon Dioxide	Class D Dry Powder
TYPES OF EXTINGUISHERS									
SUITABLE FOR THESE CLASSES OF FIRES	  	 	  	 		 	 	 	
WHERE YOU'D FIND THESE EXTINGUISHERS	<ul style="list-style-type: none"> • General Building Protection • Office Buildings • Retail Stores • Warehouses • Woodworking Shops 	<ul style="list-style-type: none"> • Fuel Storage • Oil-Based Paint Storage • Paint Spray Booths • Auto Repair Shops • Aviation Tugs and Fueling Carts 	<ul style="list-style-type: none"> • Computer Server Rooms • Telecommunication • Manufacturing Facilities • Aviation Flightlines and Maintenance Facilities • Offices 	<ul style="list-style-type: none"> • Restaurant Kitchens • Cafeteria Kitchens • Food Trucks 	<ul style="list-style-type: none"> • Office Buildings • Auditoriums • Convention Halls • Oxidizer Storage • Pool Chemical Storage 	<ul style="list-style-type: none"> • Hospitals • Museums • Libraries • Telecommunications • Computer Rooms • Server Rooms • Clean Rooms 	<ul style="list-style-type: none"> • Fuel Storage • Oil-based Paint Storage • Dip Tanks 	<ul style="list-style-type: none"> • Welding Shops • Auto Repair Shops • Manufacturing Facilities 	<ul style="list-style-type: none"> • Machine Shops • Foundries • Metal Fabrication Shops • Heavy Industries

THE FIVE CLASSES OF FIRES

