



Food Trucks and Concessions



VENDOR REQUIREMENTS | 2018 International Fire Code IFC SECTION 319

Current Inspection Tag

- All vendors are required to have at least *one extinguisher*.
- Must be a class ABC extinguisher minimum of a **2A-10B:C** rating.
- Visible **current inspection tag** not to expire prior to end of permit date
- Fully Charged (gauge indicates full) located within 30 feet of commercial type cooking equipment.
- Extinguishers will be available for inspection by TFM prior to booth set up



All Grills and Fryers require BOTH:

- **1 - 2A-10B:C portable extinguisher**
- **1 - 1.5-gallon (6 liter) Class K wet chemical**

- Class K rated portable extinguisher. A **1.5-gallon (6 liter) Class K wet chemical** extinguisher is enough for up to 4 fryers with a maximum capacity of 80 lbs. each.
- Current inspection tag Fully Charged (gauge indicates full) Located within 30 feet of commercial type cooking equipment.
- All Fixed Fire Suppression will have current inspection tag
- Hood systems (ANSUL) should be inspected every six months



Portable LPG Cylinder

- LPG cylinders must be kept away from open flames and other heat sources such as generators.
- LPG cylinders SHALL NOT be changed out during business hours
- Portable cylinders must also be isolated from the passenger / work area.
- They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area.
- LPG cylinders *SHALL BE SECURED* at all times full or empty
- Securing will be by chain or strap to an immovable object
- Fire Marshal will be performing daily inspections for compliance

