



OCCUPANT LOAD MAINTAINANCE -Event occupant load shall be maintained by the permit holder for all events restricting access/egress.

ACCESS-all Fire Hydrants and Fire Department appliances shall be free from obstructions. Fire Department access roads shall be a minimum of 20 feet. A minimum three (3) foot clear space shall be maintained around the circumference of fire hydrants. A minimum access width of three (3) feet shall be provided to the hydrant at all times.

EXITS

Number of exits-exits shall be remote from each other. The number of exits shall be as follows for outdoor events: occupant load of 50-500=2 exits, 501- 6000=3 exits, 6001 or more= 4 exits.

Exit width-the aggregate clear width of exits shall be a minimum ESTABLISHED BY THE Fire Official.

Exit signs-exits shall be identified with signs that read **EXIT**. The signs shall be weather resistant with red lettering on a contrasting background. The lettering shall be of sufficient height and brush stroke to be immediately visible from 75 feet. Large outdoor events may have to elevate exit signs and or increase size to maintain visibility.

COOKING OPERATIONS/MFV's

Cooking-all cooking operations shall be indicated on the site plan. They shall be isolated from the public and any combustible material.

Location-no cooking operations within 20 feet of any tent, canopy or membrane structure used for public assembly.

Membrane awning, tent or canopy-used in conjunction with or near a cooking operation shall have a permanently affixed label bearing the identification size and fabric or material type. The permanently affixed label shall certify that the tents, canopies, and membrane structures and their appurtenances, are composed of flame-resistant material. Metal awnings over deep fryers or open flame cooking operations may be approved on a case by case basis.

Deep fat fryers-all cooking utilizing deep fat fryers must be done under open air and not located under any canopy, tent, membrane structure or similar. Deep fat fryers shall be provided with a metal lid to cover the hot oil in case of rain

Cooking operations shall be separated from buildings or structures, combustible materials and structures, vehicles and non-cooking operations by a clear space distance of 10 feet (3 m).

Open flame cooking (including large WOKS)-all cooking utilizing open flames must be done under open air and not located under any canopy or membrane structure.

Solid Fuels-all cooking using solid fuels (wood, charcoal etc.) must be done under open air. A secure lid shall be provided for the sole purposes of collecting hot ashes, smoldering coals, cinders, etc. This receptacle shall not be used for general trash/rubbish.

Separation from public-cooking operations shall be a safe distance from the public as determined by the CFD inspectors. No cooking in front of vendor booths.

Extinguishers including MFV's-one extinguisher with a minimum rating of 3A:40BC required for all cooking activities.

One Class K (wet chemical) extinguisher, in addition to above extinguisher, is required for cooking appliance utilizing vegetable or animal fats and oils. All fire extinguishers must be provided with an inspection tag and dated within 1 year of the event in which it's being used or a receipt showing it was purchased within the last year.

MFV's Food Trucks/Trailers-distances between Mobile Food Vending Units-at no time shall a mobile food unit be closer than 7 feet from other mobile food units (unless pre-approved from fire code official). Shall be separated from the entrances and exits of buildings or structures, combustible materials, vehicles and other cooking operations by a clear space distance of 10 feet (3 m). Non-Columbus Licensed MFV's see link for additional requirements <https://www.columbus.gov/public-safety/fire/inspections/CFD-Mobile-Food-Vending-Information/>

Cooking only tents may be approved by the fire code and building code official with prior approval.

LPG-PROPANE

Amount-one cylinder (100 lb. maximum) per cooking/power/heating appliance-equipment plus one cylinder additional storage, permitted for each cooking booth or operation. TANKS MUST HAVE PROTECTIVE COLLARS IN PLACE.

Location-location of tanks should be indicated on the site plan. Tanks should be located to the rear of cooking site away from cooking appliances.

Tanks Secured-all propane (LPG) tanks must be secured from accidental tipping with chain or metal straps/wire.

Tanks Qualifications-all propane (LPG) tanks will have clearly visible valid manufacture/requalification date markings.

Lines/Regulators-NO COPPER LINES-Hose shall be continuously marked with "LP-GAS, PROPANE, 350 PSI WORKING PRESSURE" and the manufacturer's name or trademark.

ELECTRICAL

Electrical Equipment -electrical equipment and installations shall comply with the National Electrical code.

Generators-all generators shall be indicated on site plan shall be isolated from the public by fencing or by other approved means, a minimum of 3Ft. from the generator. One Fire Extinguisher is required per generator. Generator locations are required on the site plan.

Generators- refueling of generators is prohibited during event hours. No extra gas/diesel fuel shall be stored during event hours without approval from the Fire Code Official. FUEL SHALL BE STORED IN APPROVED CONTAINERS.

Extension Cords -only approved UL, FM, or NRTL, three prong, grounded extension cords are permitted. Frayed or taped wire is prohibited.

MISCELLANEOUS

VEGETATION AND WASTE -combustible vegetation and waste shall not be allowed to accumulate in the assembly area.

CHAIRS-non-fixed chairs exceeding 200 shall be fastened together in groups no less than three or securely fastened to the floor.

ADDITIONAL FEES-additional fees may apply to all after hour inspections. After hours inspections required for large events.

INSPECTIONS-inspection times shall be scheduled within two hours of the event opening. Inspection times may be set for an earlier date on a case by case basis. All electrical equipment, catering devices, tables, chairs, merchandise, appliances, and equipment shall be set in place prior to inspection.