

BERMUDA FIRE AND RESCUE SERVICE FIRE SAFETY PROVISIONS FOR MOBILE or TEMPORARY COOKING OPERATIONS

1. Introduction

1.1 This provision is to prescribe minimum requirements necessary to establish a reasonable degree of fire safety and protection for the general public and property from hazards of fire and explosion associated with Mobile or Temporary Cooking Operations.

2. Definitions

- 2.1 **Mobile or Temporary Cooking** any cooking facility, apparatus or equipment, being operated on a one-time or interim basis, or for less than 90 days in the same location, other than at a fixed location, building or structure which has been inspected for that use, inclusive of self-propelled trucks and vehicles, trailered units, push carts, equipment located under cover of awnings, canopies or pop up tents, or other structure for which a building permit has not been issued.
- 2.2 **Portable Gas** a twenty (20) pound liquefied petroleum gas tank (LP-Gas).
- 2.3 **Cylinder Gas** a minimum one hundred (100) pound liquefied petroleum gas tank (LP-Gas).
- 2.4 **Electrical Supply** Electricity supplied means of direct current (DC) or portable generator (AC).
- 2.5 **Portable Fire Extinguisher** a portable device containing an extinguishing agent that can be expelled under pressure for the purpose of suppressing or extinguishing a fire.
- 2.6 **Listed** equipment, materials and services that have been tested and approved for a particular use by a recognized testing agency. (i.e. UL,ULC,FM)
- 2.7 **Solid Fuel** Where wood, charcoal or other solid fuel is used as the primary heat source for cooking operations

3. Cooking Equipment

- 3.1 Concession stands utilized for cooking shall have a minimum clearance of 10 ft. (3 m) from adjacent stalls on two sides.
- 3.2 All cooking and refrigeration appliances shall be approved and listed equipment. All appliances and equipment shall be installed with the terms of their listings and with the manufacturer's installation instructions.
- 3.3 Deep fat fryers shall **NOT** be installed within sixteen (16") inches of other adjacent cooking equipment with surface flames.
- 3.4 Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease

4. Portable Generators

- 4.1 Fuel tanks shall be adequate capacity to permit uninterrupted operation during normal working hours.
- 4.2 Refueling shall be conducted only when not in use.
- 4.3 Internal combustible power sources shall be isolated from contact from the general public.

5. Solid Fuel

- 5.1 Fuel shall not be stored above any heating appliance or vent
- 5.2 Fuel shall not be stored closer than three (3) feet to any cooking appliance
- 5.3 Fuel shall not be stored near any combustible flammable liquids, ignition sources, chemicals and food supplies and packaged goods
- 5.4 Fuel shall not be stored in the path of the ash removal or near removed ashes
- Ash, cinders, and other debris should be removed from the firebox at regular intervals and at least once a day.
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least three (3) feet from any cooking appliance.

6. Electrical Equipment

6.1 All temporary and permanent wiring of electrical installations, systems and equipment shall conform to the requirements of NFPA 70 – National Electrical Code. All temporary

- wiring shall be removed immediately upon completion of purpose for which the wiring was installed.
- 6.2 Multiplug adapters, such as multiplug extension cords, cube adapters and other devices, shall be listed and used in accordance with their listing.
- 6.3 Extension cords and flexible cords shall not be affixed to structures; extend through walls, ceilings, or floors or under doors or floor coverings; or be subjected to environmental or physical damage.
- 6.4 Extension cords shall be plugged directly into an approved receptacle, power tap or multiplug and shall, except for approved multiplug extension cords, serve only one portable appliance.
- 6.5 Extension cords shall be of the grounded type when servicing grounded portable appliances.
- 6.6 Extension cords shall be maintained in good condition without splices, deterioration or damage.
- 6.7 All extension cords, receptacles, multiplugs and other electrical equipment should be listed for outdoor use.

7. Liquid Petroleum Gas (LP-Gas) Installation

- 7.1 LP-Gas cylinders shall NOT be installed or stored inside any mobile or temporary cooking operation.
- 7.2 LP-Gas cylinders and tanks shall be located in a secured location.
- 7.3 LP-Gas cylinder and tanks shall not be within six (6') feet of any source of ignition e.g. electrical panels, connection boxes or generators.
- 7.4 All LP-Gas installations shall meet the requirements of the Liquefied Petroleum Gases (Handling, Storage, Supply and Transport) Regulations and NFPA 58.
- 7.5 Leak Detection shall be performed every time a new connection or a change in cylinder is made to any gas system.
- 7.6 Operators of Mobile or Temporary Cooking Operations should be familiar with the proper method of shutting off fuel sources, proper changing of cylinders and how to perform leak detection on cylinders.
- 7.7 Close all LP-Gas supply piping valves and gas cylinder valves when equipment is not in use.

- 7.8 LP-Gas cylinders shall be filled to the capacity needed for uninterrupted operation during normal operating hours
- 7.9 Refueling of LP-Gas cylinders shall be conducted only during non-operating hours.

8. Portable Fire Extinguisher

- 8.1 Portable fire extinguishers are intended as a first line of defense to cope with fires of limited size.
- 8.2 All mobile or temporary cooking operation shall be equipped with an approved portable fire extinguisher that has been inspected within a year of the event date.
- 8.3 The following minimum recommended type of portable fire extinguishers shall be provided:
 - a) 1 x 10lb General Purpose (DCP) type
 - b) **For concession stands using deep fat fryers** 1 x 5lb Type K extinguisher and/or 1 4 x 4 Fire Blanket
- 8.4 All portable fire extinguishers and fire blankets shall be easily accessible and located no more than five (5') feet from the cooking area.
- 8.5 The operators of mobile or temporary cooking operations should be familiar with the proper use of portable fire extinguishers.

9. General

- 9.1 Trash shall not be allowed to accumulate near LP-GAS cylinders and tanks, electrical panels or connection boxes.
- 9.2 There shall be NO storage of gasoline or other flammable liquids inside any concession stand.
- 9.3 No flammable solvents or cleaners shall be used to clean cooking equipment or extractor systems.
- 9.4 Do not leave cooking equipment unattended while it is still hot.
- 9.5 A notice shall be posted and displayed inside each concession stand explaining what action to take if an order of LP-GAS Leak or fire is discovered.

The notice shall have the following wording:

LP-GAS Leak

- 1. Shut off the LP-Gas supply at the cylinder or tank valve
- 2. Extinguish any open flames and pilot lights
- 3. Shut off all electrical supplies
- 4. Call the Bermuda Fire and Rescue Service immediately 911

Incident involving Fire

- 1. Call the Bermuda Fire and Rescue Service immediately 911
- 2. Use the nearest portable fire extinguisher or fire blanket (if deep fat fryer is involved)
- 3. Shut off the electrical and gas supplies if possible.

Note: Bermuda Fire and Rescue Service reserve the right to inspect each concession stand to ensure that a reasonable degree of fire safety and protection from hazards of fire and explosion has been established.