



CITY OF SAN ANTONIO

FIRE PREVENTION DIVISION
1901 SOUTH ALAMO STREET
SAN ANTONIO, TEXAS 78204
(210) 207-3695 FAX: (210) 207-7949

FOOD BOOTH REQUIREMENTS

1. FIRE EXTINGUISHERS:

- One 2A-10 BC; fire extinguisher.
- When hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:
 - i. For up to four fryers having a maximum cooking medium capacity of 80 pounds each: one Class K portable fire extinguisher of a minimum 1.5 gallon capacity
 - ii. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds each: one additional Class K portable fire extinguisher of a minimum 1.5 gallon capacity shall be provided.
 - iii. For individual fryers exceeding 6 square feet in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.
- All fire extinguishers shall have a current (within a year) inspection sticker from licensed extinguisher company or provide proof that extinguisher is new (store receipt).

2. CONCESSION STAND LOCATION:

- Concession stands utilized for cooking shall have a minimum of 10 feet clearance on two sides
- Stands shall not be placed in fire lanes. 2006 International Fire Code, 503.4
- Stands shall not be placed within 10 feet of amusement rides or devices

3. COOKING EQUIPMENT LOCATION:

- Barbeque pits shall not be located within 10 feet of combustible materials
- Barbeque pits shall not be located under food booth canopy
- Propane tanks shall not be located within 10 feet of a door or window of a building

4. ACCEPTABLE COOKING SOURCES:

- Wood or charcoal
- Propane
- Natural Gas
- Electricity

5. GENERATORS:

- Fuel tanks shall be of adequate capacity to permit uninterrupted operation during normal operating hours
- Generators shall be isolated from contact with the public
- Storage of gasoline is not allowed in or near generators or food booths

6. DECORATIONS:

- All decorative material shall be flame resistant

7. ESCAPE ROUTE:

- All concession stands shall have a minimum of 3 ft. aisle for emergency escape

8. PROPANE:

- Tanks shall be secured to prevent falling.
- Regulators shall be attached to the tanks as close as possible
- Leaks can be detected using a soap and water solution
- Tanks shall only be white or aluminum in color
- Only **one** spare tank will be allowed in food booth
- Emptied propane tanks are to be removed from the site **immediately** after use
- Tank shutoff valves and/or additional shutoff valves shall be accessible and away from the cooking appliance(s)
- Hoses **and** connections **must** be listed for LPG use

NOTE: Propane suppliers can give you advice on your equipment

9. CONCESSION STANDS WHICH ARE REQUIRED TO PAY FIRE INSPECTION FEE:

- All stands which cook or warm with open flame or electrical appliances

10. FEE INFORMATION:

- There is a **\$30.90 fee per day per food booth**. A food booth is considered to be 100 square feet (10ft X10ft).
- Food booths that exceed 100 square feet (10ft X 10ft), selling more than one item will be charged an additional fee of **\$30.90 a day**, per one hundred square foot increment or any portion thereof.
- Payment is required in full the first day of the event.

11. METHOD OF PAYMENT:

- Cash
- Money Order
- Check payable to the City of San Antonio (payee will be required to furnish proof of Driver's License)
- Payments can be made at 1901 S. Alamo St.; San Antonio, TX 78204

NOTE: Other requirements may follow pending results of fire inspection

UPDATED: January 26, 2010 rh/rc