



**DEPARTMENT OF PUBLIC SAFETY
Fire Prevention Unit**

Mail Location: 0215

Phone: 556-4992

Fax: 556-4985

TO: All Participants

FROM: Department of Public Safety
Fire Prevention Unit ML-215

SUBJECT: **REQUIREMENTS FOR OUT DOOR COOKING OPERATIONS**

The following are the minimum requirements for out door cooking operations within the University of Cincinnati.

All participants must recognize the urgent need to practice fire prevention and life safety at its highest level. Therefore, all participants shall be in complete compliance with all requirements, regulations, codes and life safety practices. Failure to comply may result in the suspension of the operation in question.

MINIMUM REQUIREMENTS FOR OUT DOOR COOKING OPERATIONS

All out door-cooking operations must be approved by the Fire Prevention Unit prior to the lighting and/or igniting of any cooking device. A valid cooking permit must be issued for each cooking operation.

The **minimum** size for all booths used for cooking operations is ten feet by twenty feet (10 ft. x 20 ft.). Some cooking operations may require additional space to operate safely and effectively.

Booths used for cooking shall be constructed in such a manner to allow adequate room for all the equipment, appliances, apparatus, supplies and other materials used in conjunction with the cooking operation to be contained within the booth.

All cooking booths shall be constructed in a manner as to allow for an **unobstructed means of egress** of not less than **36 inches**.

All cooking booths are required to have a minimum of **6-foot aisle** on each side with a **3-foot aisle** in the rear.

A fully charged and operable 40 BC rated fire extinguisher is required for each cooking booth.

Adequate illumination shall be provided for all cooking booths operating after dusk.

The **vendor and/or operator** shall be responsible for the safety of all persons in or occupying such cooking booths with respect to the operation of the booth and to the adequacy of a means of egress therefrom.

MINIMUM REQUIREMENTS FOR OUT DOOR COOKING OPERATIONS – Continued

All liquefied Petroleum Gas installations shall meet all requirements of Chapter 36 (Liquefied Petroleum Gases) of the Ohio State Fire Code and Standard 58 (Liquid Petroleum Gas Code) of the National Fire Protection Association.

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All cooking equipment shall be extinguished at the end of the event each day.

All extinguished ashes and coals shall be placed in an approved metal container with a tight fitting lid.

Fire Extinguishers:

Extinguishers rated (40 B:C) shall be maintained in a fully charged and operable condition at each cooking operation site.

Extinguishers shall be conspicuously located and readily accessible for immediate use.

Extinguishers must have a durable tag securely attached showing the maintenance or recharge date.

Liquefied Petroleum Gas (LPG) Cooking Appliances and Grills:

All persons, working within a booth using (LPG) as a fuel, must be familiar with the proper use of the equipment. Additionally, those persons shall know the location of the fire extinguisher and its proper use.

All (LPG) tanks, hoses and fittings shall be **UL** approved. Damaged and/or worn hoses, couplings and fittings will **not** be permitted for use.

All (LPG) tanks shall be secured and tanks, which are not securely mounted on another piece of equipment, shall be equipped with a valve guard collar.

Electric:

Electrical receptacles shall be in a weatherproof enclosure, the integrity of which is not affected when the electrical receptacle is in use.

UL approved extension cords of the appropriate type used in an approved manner will be permitted for temporary use only. Extension cords shall not be subject to environmental danger or physical impact.

Hazardous electrical wiring and equipment are prohibited.

Hazards Defined: For the purpose of the event, safety hazards shall include but not be limited to the following:

Defective or broken fixtures, switches, fixture cords, sockets, service entrance cables, unapproved splices, and/or apparatuses and equipment.

Charcoal Grills:

All charcoal grills are to be equipped with a noncombustible ash collector underneath the fire pit.

Ashes are not allowed to fall onto the ground.

MINIMUM REQUIREMENTS FOR OUT DOOR COOKING OPERATIONS – Charcoal Grills Continued

All ashes are to be placed into a metal container with a tight fitting lid. This container may be filled with water and used to submerge hot coals when the cooking operation has stopped. The five-gallon bucket of water referenced below will not be required in this case.

Charcoal shall not be stored under charcoal grills.

A five- (5) gallon metal bucket of water shall be conspicuously located within ten (10) feet of the grill operation and accessible for emergency use. The fire extinguisher requirement may be waived at the discretion of the Fire Inspector when a bucket of water is provided as required above.

General Requirements:

Three- (3) business days advance notice is required for permits to be issued for any out door cooking activity. Permits will not be issued without written authorization from Campus Scheduling (where applicable) authorizing the use of university property for the cooking operation.

Whether using your own equipment, or if it is rented, be sure it is in good mechanical and working order and that all fittings are UL approved, or approved by some nationally recognized testing laboratory.

No trash or other combustible waste materials, which create or tend to create a fire hazard, shall be permitted to accumulate in or around the cooking operation.

No parking will be permitted within any fire lane around the perimeter of the event area. The blocking of fire hydrants is strictly prohibited.

For events where booths are set in the street at the curb lane, the sidewalk to the rear of these booths must be kept free of storage and equipment.

The location of any operating grill is to be a minimum of fifteen (15) feet from any building or structure and may not block, reduce or obstruct any exit or egress path of travel from the building or structure, in addition, a minimum of twenty-five (25) feet is to be maintained from all motor vehicles and tent structures.

The location of any operating grill shall not be near any fresh air inlets for any building, nor shall the smoke/fumes from a grill operation be allowed to re-enter into a building by any other means.

A fire watch shall be established and maintained for not less than one (1) hour after a cooking operation is stopped, to ensure no small fires have started as a result of the cooking operation. Fire Watches are only required for cooking operations using charcoal or wood as fuel.

Incidental storage of (LPG) compressed gas must comply with the requirements of Standard 58, Chapter 5 of the National Fire Protection Association (NFPA). Storage of any flammable or combustible liquids such as charcoal starter fluid must comply with the requirements of (NFPA) Standard 30, Chapter 4. For specific information contact the Fire Prevention Unit at 556-4992.

Upon finding any violations of these requirements, which constitute a hazard to life and safety, the Fire Inspector shall cause the cooking operation to be stopped.

RULES FOR THE PREVENTION OF ACCIDENTAL FIRES DUE TO COOKING OPERATIONS AT TAILGATING PARTIES

- 1: Grill operations are not permitted within 25 feet of any motor vehicle.
- 2: A minimum of four (4) covered metal 10 gallon cans must be at the site for disposal of hot coals. The cans must be placed in conspicuous locations and remotely located from each other.
- 3: A minimum of four (4) ten pound ABC fire extinguishers are required to be placed in conspicuous locations on the field and remotely located from each other.
- 4: Any person(s) operating a grill must cease the operation and assure coals are properly disposed of prior to leaving the field for any reason.
- 5: Person(s) cooking may not at any time leave food on the grill unattended.
- 6: All grills and cooking equipment must be in good repair to perform cooking.
- 7: All grill operations are required to cease at the end of the third quarter of any game.
Exception: When special authorization is permitted by the University Fire Prevention Unit. All exceptions will be note din writing on the grill permit.
8. An outdoor cooking permit must be acquired from the University Fire Prevention Unit authorizing any grill operation on University property. Permits shall be requested 3 business days prior to the event by contacting the Fire Prevention Unit @ 556-4992.

Note: University Fire Inspector will make spot inspections of grill operations before and during the game. Any person not complying with these rules will not be permitted to operate a grill on University property. If the required safety equipment (Items 2 & 3) are not provided grills will not be permitted to operate.

All grill operators are to be made aware of the rules listed above regarding cooking operations at tailgating parties. This permit must be posted on site and is only valid during football games specified on the permit.

Failure to comply shall constitute a misdemeanor punishable as provided for in the *Ohio State Fire Code*.

Thank you for your cooperation in fire/life safety. If you have any questions please contact the Fire Prevention Unit at 556-4992.

