

Food Vendors mandatory check list

Fire Department Tampa

CHECKLIST FOR VENDORS COOKING AND/OR OPERATING IN TENTS WITHIN THE CITY LIMITS

Temporary Cooking within the City Limits

- * If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher.
- * Propane must be 5 feet from any heat source or tent.
- * If cooking or using a heat source, must provide 2A-10BC tagged and serviced extinguisher.
- * Propane tanks must be secured to prevent falling over.
- * No exchanging of tanks during the event.
- * Cooking equipment cannot be used within 10' of a structure that is not a 1 or 2 family dwelling.
- * The AHJ shall be authorized to require any fire to be immediately discontinued if the fire is determined to constitute a hazardous condition.
- * If cooking under a tent, you must provide the flame certification for that tent or documents that it meets NFPA 701 compliance.
- * Cooking with solid fuel sources (charcoal/wood) will also need a either a direct water source or several water fire extinguishers.

Operating a Food Truck within City Limits

FOOD TRUCK VENDORS MUST SUPPLY THE FOLLOWING DOCUMENTATION IN ORDER TO PARTICIPATE IN EVENTS:

- * Proof of General and Automotive Liability with a policy number (no binders) that shows an expiration date that has not yet occurred.
- * A copy of the truck's State of Florida, Department of Business Regulations, Division of Hotels and Restaurant's license. (Must be current).
- * A copy of the truck's Business Tax documentation. This may be from any City or County within the State of Florida. (Must be current).
- * A copy of the truck owners Food Safety/Professional Manager Certification from the State of Florida.
- * Approval from Land Development and Zoning if the truck plans to operate on private property during a city approved Special Event and the private property from which they will operate is immediately adjacent to the defined Special Event site.
- * Food Trucks using an LP Gas System must have that system certified annually and provide proof to operate at an event.
- * Food trucks must be separated by a minimum of 10 feet.

THE FOLLOWING REQUIREMENTS ARE FROM THE CITY OF TAMPA FIRE MARSHAL:

- * If food truck is used for cooking, a commercial hood is required along with a fire suppression system.
- * If cooking or using a heat source, must provide 2A-10BC tagged and serviced extinguisher.
- * If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher.
- * Food trucks are subject to a safety inspection from the Fire Marshal's office at any time during their operation.

Tents Larger than 900 sq. ft.

- * Must be permitted through the Fire Marshal's Office #813-274-7000.
- * Must provide appropriate number of 2A-10BC tagged and serviced extinguishers for the square footage.
- * Propane must be 5 ft. from any heat source or tent.
- * If open to the public, Exit and Emergency Lighting may be required depending on size of tent.
- * Must provide Flame Retardant Certification for each tent.

10x10 and smaller

- * Cannot be tied together.
- * If tents are tied together, a tent permit and flame retardant certification will be required for tents tied together that exceed 900 sq. ft.
- * Minimum 2 ft. of separation between tents and 10 ft. from closest structure
- * Must pull a permit if cooking under tent. Promoter can pull one permit for the entire event with multiple tents.

Event Specific Regulations

- * The Fire Marshal's office requires the ENTRANCE/EXIT signs to be a minimum of 6' in height. Flags may be orange or high-vis (neon) green with ENTRANCE/EXIT in white. Bottom of sign will be a minimum of 12" above top rail fence line. Flags may be secured to fence posts but not staked in the ground.
 - * Any unpermitted cooking or those not in compliance may be shut down until they are in compliance.
- *May be subject to other Fire and Life Safety Codes not listed on this sheet*