**Permit Application # 2000.8 Assembly Outdoor Cooking: LPG, Open Flame, Electric**

# Tacoma Fire Department Fire Prevention Division 253.591.5740 FAX Number 253.594.7943 3471 S. 35th St. Tacoma, WA 98409 *www.tacomafiredepartment.org*

**Temporary Use Only**(Submit by hand, mail, fax, or e-mail to: TFDSEO@cityoftacoma.org)

**To be completed by the Permit Applicant (type in the grey box or print out and complete)**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Business Information | | | | | | | | |
| Date: | | | Federal Tax ID: | | | UBI: | | |
| Applicant: | | | Drivers License: | | | | | |
| Address: | | | City | | State | | Zip | |
| Event Address: (if different from above) | | | | | | | | |
| Contact Name: | | | | | | | | |
| Phone: (     ) | | | Alternate Phone/Cell: **(** **)** | | | | | |
| E-mail Address: | | | | | | | | |
| Event Name: | | Type of Event: | | | | | | |
| Date of Event: | | Start Time of Event: | | | | | | |
| Show LPG Users Location on Assembly Permit Diagram | | Number of Users: | | | | | | |
| City of Tacoma Business License: | | | | | | | | |
| Comments: | | | | | | | | |
|  | | | | | | | | |
|  | | | | | | | | |
| Please include a check made payable to the CITY OF TACOMA TREASURER, or request an invoice. | | | | | | | | |
| Check this box to have applicant invoiced for the permit fee. | | | | | | | | |
| FPB OFFICIAL USE ONLY | | | | | | | | |
| Approved By: | | | Date: | | | | | |
| Denied: | | Reason for Denial: | | | | | | |
| Comments: | | | | | | | | |
| Permit Number: | | | | | | | | |
| Permit Fees: | Date Received: | Receipt Number: | | Check Number: | | | |

*See attached documentation for description of conditions that must be met prior to the issuance of this permit.*

LPG-Assembly-Temp



# Tacoma Fire Department

PERMIT CONDITIONS: #2000.8 LPG Outdoor Assembly – Temporary Use

Scope: Event promoter, sponsor, or responsible person for the event shall be required to secure a permit for use of LPG.

All of the following conditions MUST be met prior to the issuance of a permit.

# 1. Time Lines:

a. Applications are to be submitted NOT LESS than 7 days prior to event commencing.

1. Notify the Fire Prevention Bureau, Special Events Officer (253-591-5740) not less than 48 hours prior to the day event set-up will commence.

# 2. Regulatory References:

a. International Fire Code (IFC) Chapter 38

b. NFPA Standard 58 – LPG handling

c. NFPA Standard 10 – Fire Extinguishers

d. Tacoma Municipal Code Title 3 & 11

e. Tacoma Fire Department Information Bulletin for Temporary Assembly Occupancy

# 3. Required Submittals:

a. Tacoma Fire Department Permit Application

b. City of Tacoma Business license (provide on application)

c. Site plan and diagram booth layout, indicate the location of each permit activity or   
 operation. Label exiting path and location of LPG usage. North shall be labeled

and indicated by an arrow.

1. Signed *Event Vendor Acknowledgement.* Copy of signed acknowledgement must

be on site with vendor during event.

# 4. Inspection Requirements:

a. Make an appointment for a site inspection prior to event starting

b. Final permit approval is subject to site inspection

c. Tacoma Fire Department may conduct inspections during event to ensure safe usage

of LPG.

# 5. Requirements:

a. Permit is valid ONLY for the location noted on the permit

b. Permit holder is responsible for training in the use of LPG and extinguisher use.

c. LPG fueled devices shall be listed, by a recognized testing agency, e.g. UL, FM, or CGA.

d. Containers SHALL show evidence of compliance with DOT or ASME specifications.

Fuel is limited to a **MAXIMUM** of 20 gallons of LPG per booth. Excess quantity permit is at the discretion of the Deputy Fire Marshal or designee.

e. A fire extinguisher rated 2A10BC must be immediately available. If LPG-fueled devices are in vendor booths, each booth must have an extinguisher.

f. Fryer use also requires a “K” Class extinguisher in addition to the 2A10BC.

g. Fryers are required to be on a secure hard non flammable surface.

h. Container valve shall be shut when the connected LPG-fueled device is not in use. Cylinder awaiting use shall be stored in a secured upright position outside of vendor booth. Empty cylinders may be stored in a horizontal position outside of booth.

i. Containers must be secured against falling, and protected from physical damage.

j. Maintain 20 foot clearance to exit doors, stairwells, or exit pathways of nearby buildings.

k. Maintain 10 foot clearance to combustible construction.

Cooking Trailers:

1. A UL 300 automatic fire suppression system is required with a current bi-annual certification. **No Exceptions**
2. Fire extinguishers 2A10BC and a class “K” extinguisher for deep frying devices.

***Any cooking operation lacking the required fire extinguisher or suppression system will be ordered to cease cooking until corrections are made.***

# Logo3 Tacoma Fire Department

**Tacoma Fire Department**

**Fire Prevention and Preparedness Division**

**Special Event Vendor Acknowledgement**

All vendor cooking operations using either solid fuels (charcoal, wood) or Liquid Petroleum Gas (LPG) must meet the conditions of the permit requirements as specified in 2009 IFC, NFPA Standard #58, and Tacoma Municipal Code.  **Use of propane is by Fire Department permit only.**

**General Precautions:** Cords, ropes, and wires shall not be strung on the floor unless danger of tripping is eliminated. Flammable liquids in any container are prohibited unless permitted by the Fire Marshal. Any accumulation of combustible materials (cardboard boxes or packaging) in a booth is prohibited. Tents or canopies where cooking operation are conducted shall furnish a certification of fire resistance.

Separation distances of 18” must be maintained from combustible surfaces (i.e. tent walls).

**Fire Extinguisher:**  All cooking operations shall have a currently certified 2A10BC multi-purpose portable fire extinguisher within 20 feet of the cooking operations. Vendors shall provide on demand, a current certification or proof of purchase dated within the calendar year. All extinguishers must be visible and ready for use.

In addition “K” Class fire extinguishers are required for the protection of cooking appliances (griddles & fryers) that use combustible cooking media (i.e. animal or vegetable oils and fats). “K” Class extinguishers of at least 6L may also be used for solid fuel fires (charcoal & wood BBQ). Water based extinguishers of at least 2A may be substituted for “K” class extinguishers for **solid fuel fires only**.

All extinguishers shall be readily visible and placed within 20 feet of the cooking operations.

**LPG Fuel**: Current International Fire Code requirements limit LPG containers to an aggregate 40 gallons (in any configuration) in a single 10’ x 10’ vendor booth. LPG cylinders in use or stored shall be secured against falling and protected from physical damage. Cylinders awaiting use shall be stored in an upright position. Empty cylinders may be stored in a horizontal position. Cylinders in use shall not be secured to an appliance in use. Minimal 18” separation from combustible surfaces shall be maintained. Vendors may request exemption for excess quantities of propane on a case by case basis. Issuance of excess quantity permit will be based on total quantities requested and is the determination of the Deputy Fire Marshal or their representative.

**Appliances:** Vendors shall ensure that appliances in use shall be rated and listed for intended use. Appliances shall be level and rest on either hard packed earth or a level fire resistant surface (i.e. tile, backer board, concrete board, treated plywood, etc.). Use of 8 oz (1 lb nominal weight) butane cylinders to warm food is not required to obtain a separate permit. However, the surface underneath the warming appliance must be protected from fire. Deep fryers and other high fuel consumption appliances should use the properly sized orifice for the intended fuel.

# Logo3 Tacoma Fire Department

**Special Event Vendor Acknowledgement**

I have read and understand the requirements for vendor cooking operation participation in City of Tacoma special events. I understand non-compliance with rules set forth in the vendor acknowledgement may result in my booth being dismissed from the event.

**Booth/Space Number or Name:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Projected Number and Type of Appliances**

\_\_\_\_ Propane fueled grill

\_\_\_\_ Charcoal fueled grill

\_\_\_\_ Wood fired grill

\_\_\_\_ Griddle

\_\_\_\_ Deep fryer Number of\_\_\_\_\_\_

\_\_\_\_ Oriental Wok

\_\_\_\_ Roaster

\_\_\_\_ Commercial BBQ (>45 sq in)

\_\_\_\_ Consumer grade BBQ (<45 sq in)

**Extinguisher Type:**

* 2A10BC or greater
* 2A water based
* 6L (minimum) “K” Class

**Completed Acknowledgement MUST Remain ON Site During Event**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Print Name)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature & Date

Event Name

g:fpb/docs/Special Event Vendor Acknowledgement