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City of North Port

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From: Peter J. Marietti III, Fire Marshal

To: Special Event Vendors

Subject: Fire and Life Safety Requirements

We are providing you with a partial checklist that will assist you in expediting your Special Event Permit. Some of the items may or may not apply to your specific permit; however, this will assist you in compiling the proper documents and meeting conditions necessary for your license compliance inspection. It is also recommended that you create a folder containing the items necessary to help inspectors facilitate with Fire and Life Safety Requirements. Please be advised this is not a complete list as other items may be required for your specific permit.

At minimum the following conditions shall be provided for the use of a tent(s):

Tents 200ft² shall provide appropriate tent fabric flame propagation certification as contained in NFPA 701 – Standard Methods of Fire Tests for Flame Propagation of Textiles and Films (101:11.11.2) and be permitted under the Special Event Permitting Process.

- Tents shall not cover more than 75% of the premises (101:11.11.1.3).
- A minimum of 10 ft. between stake lines (101:11.11.3).
- No guy wire or guy rope shall cross any means of egress at a height of less than 7 ft (2.1m). (1:25.1.3.2)
- Adequate number of exits (1:14.8; 1:14.9).
- Storage or handling of flammable liquids or gases shall not be located in the Means of Egress (1:25.1.4.2).
- Appropriate "No smoking" signage (101:11.11.4.2).
- No open flame under or adjacent to tents or canopies.
- Approved types of fire extinguishers and signage (101:11.11.5).
- Electrical appliances, fixtures, equipment or wiring installed, maintained, and operated in a safe and professional manner (1:25.1.9/ 1:11.1).
- Generators or other internal combustion power sources separated by a minimum of 5' from the tent or temporary structure (1:25.1.12).
- Generators be protected by fencing, enclosure or other means approved by the Local AHJ.

City of North Port Ordinance and the Florida Fire Prevention Code, 6th Edition prohibits the use of Commercial Cooking Equipment under any tent (1:25.1.11; 1:50.7.1.5.1 [FL specific]; 96:1.3.2).

Food truck vendors shall provide at minimum the following:

- Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, shall comply with NFPA 96 -Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. (1:50.2.1.9; 96:4.1.9)
- Clearance of at least 3 ft. away from buildings, structures, vehicles, and any combustible materials. (1:50.7.1.4 [FLspecific])
- Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants or other fire protection devices and equipment. (1:50.7.1.6 [FL specific])
- Appropriate Class K and at minimum one (1) 2A:10BC portable fire extinguisher installed, maintained and tagged in kitchen cooking areas in accordance with NFPA 10- Standard for Portable Fire Extinguishers. (96.10.10.1-3)
- All interior surfaces of the hood exhaust system shall be accessible for cleaning and inspection purposes (1:50.2.1.8; 96:4.1.8).
- Certificates of inspection and cleaning maintenance of the fire-extinguishing systems and listed exhaust hoods shall be made by properly trained, qualified, and certified person(s) acceptable to the AHJ at least every 6 months. (1:50.5.2.1; 96:11.2.1). Documentation and/or appropriate tags to be available for inspection upon request (1:50.5.6.1.5; 96:11.6.15).
- Portable generators shall be positioned so that the exhaust is directed as follows (1:50.7.1.9.6 [FL specific]):
 - (1) At least 5 ft (1.5 m) in any direction away from any openings or air intakes and means of egress
 - (2) Away from any building
 - (3) Away from any mobile or temporary cooking vehicle or operation
- Portable generators or internal combustion power sources shall be isolated from contact with the public by either physical guards, fencing, or an enclosure (1:50.7.1.9.4 [FL specific]).
- Refueling shall be conducted only when not in use. (1:50.7.1.9.3 [FL specific])

Bounce houses and other similar structures shall be meet manufacturers specifications and the following:

- Be securely anchored on level ground.
- Electrical wiring and blowers shall be placed to prevent any potential for a tripping hazard.
- Generators shall be protected by fencing, enclosure or other means approved by the Local AHJ.

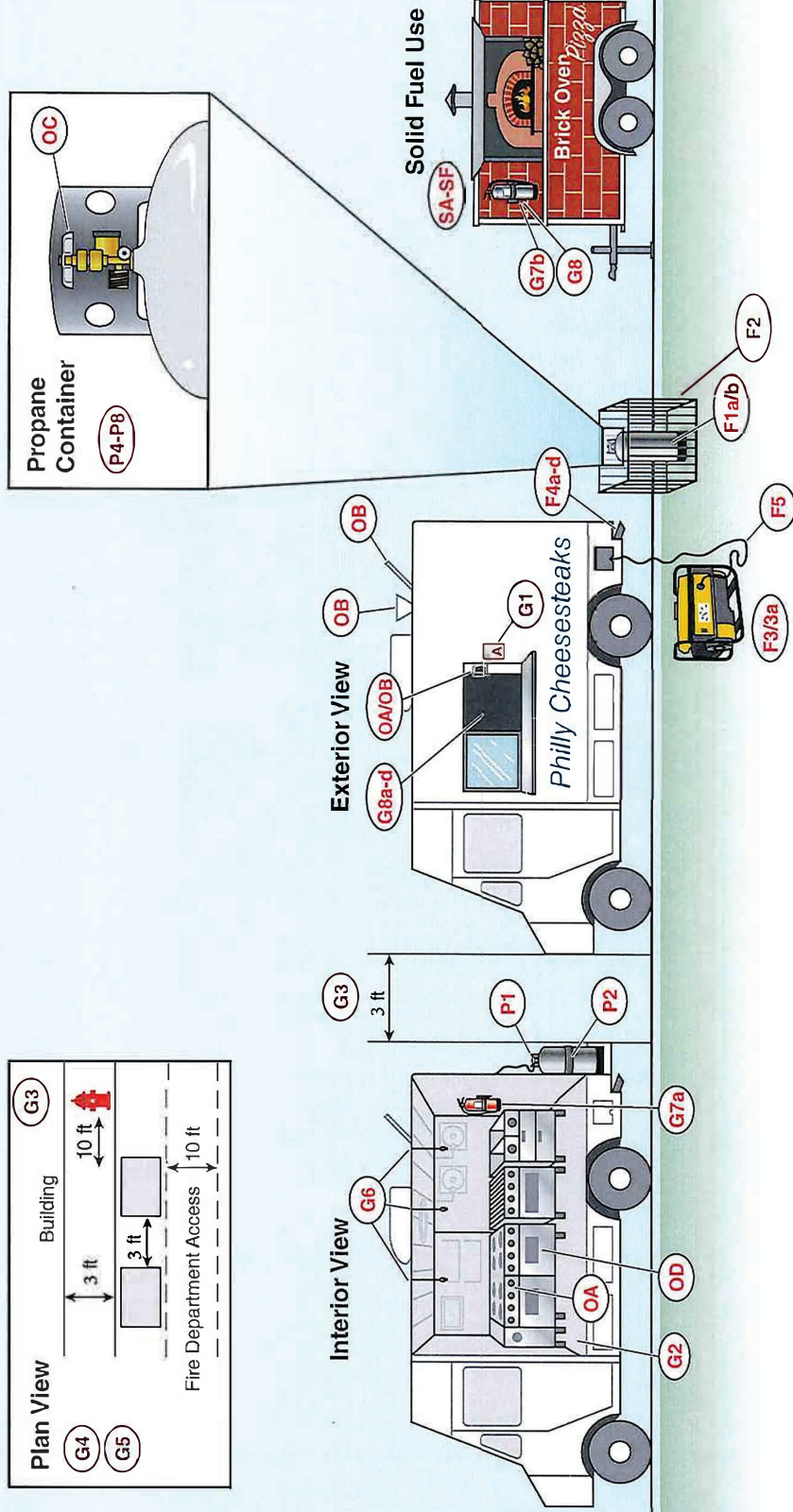
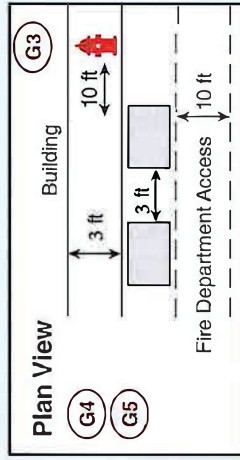
Respectfully,



Peter J. Marietti III



FACT SHEET » Food Truck Safety with Florida Additions



NATIONAL FIRE PROTECTION ASSOCIATION
 The leading information and knowledge resource on fire, electrical and related hazards

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.

FACT SHEET » Food Truck Safety with Florida Additions (continued)

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

GENERAL SAFETY CHECKLIST

- Obtain license or permits from local authorities. [1:1.12.8;(a); 1:50.4.2] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.5.3] **G2**
- Check that there is a clearance of at least 3 ft away from buildings, structures, vehicles, any combustible materials. [1:50.7.1.4; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4; 1:50.7.1.6] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.4.1; 1:50.7.1.6] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2; 1:50.4.3.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3; 1:50.7.1.3.1] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1; 1:50.4.3.2] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1; 1:50.7.1.8] **G8**
Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
Proper method of shutting off fuel sources [96:10.4.1] **G8b**
Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
Proper procedure for how to perform simple leak test on gas connections. [58:6.16; 58:6.17] **G8d**
- Initial & refresher training shall be documented and made available upon request. [50:7.1.8] **G8**

FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures [96:B.16.2.2; 1:50.7.1.9.4] **F2**
- Minimum 2A-10BC Extinguisher provided when a generator or other fuel fire appliance is used. [1:50.7.1.3.2] **F3/3a**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2; 1:50.7.1.9.5] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. [1:50.7.1.9.5] **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 5 ft in all directions from openings and air intakes [96:B.13; 1:50.7.1.9.6] **F4a**
 - At least 10 ft from every means of egress [96:B.13; 1:50.7.2.4.12.3] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with NFPA 70. [96:B.18; 1:50.7.1.10] **F5**

PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3); 1:50.7.2.4.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4; 1:50.7.2.2.1] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3; 1:50.7.2.3.1] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17; 1:50.7.2.3.4] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M); 1:50.7.2.3.2] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B); 1:50.7.2.4.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8** - Tested monthly [1:50.7.2.3.3]

OPERATIONAL SAFETY CHECKLIST

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4; 1:50.5.4] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- CO Detector shall be installed when mobile cooking operations are performed in an enclosed area. [1:50.7.1.11.2]
- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

Florida Fire Prevention Code (FFPC), 6th Edition
 NFPA 1, Fire Code, 2015 Edition
 NFPA 1 Fire Code Handbook, 2015 Edition
 NFPA 58, Liquefied Petroleum Gas Code, 2017 Edition
 LP-Gas Code Handbook, 2017 Edition
 NFPA 70®, National Electrical Code®, 2017 Edition
 National Electrical Code® Handbook, 2017 Edition
 NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2017 Edition
 NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition

For more of these resources,
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