



Renton Regional Fire Authority

Outdoor Food Vendors & Canopy Use

The following guidelines are designed to assist outdoor food vendors to ensure they are following fire code regulations. All vendors are subject to inspection. Please ensure your booth meets the following requirements:

- Temporary canopies and tents must be certified as flame resistant due to their presence in a high hazard area.
- Temporary canopies and tents must be secured to the ground to avoid being blown over.
- Cooking appliances must be compatible with the fuel or power required for operation.
- Cooking appliances requiring Liquefied Petroleum Gas (LPG) are limited to two cylinders of fuel on site.
- A 2A:10BC rated fire extinguisher is required for every cooking facility. A (K) rated fire extinguisher is required whenever deep fat frying is conducted or grease-laden vapors are produced.
- Cooking appliances using an open flame shall maintain a 24" clearance from combustibles. No open flame cooking is to be conducted under a tent or canopy unless approved by the Fire Marshal in writing.
- No deep fat frying is to be conducted under a tent or canopy.
- Use of food warming devices under a tent or canopy that use solid flammables or butane, or other similar devices that do not pose an ignition hazard, shall be approved by the Fire Marshal prior to use.
- Extension cords must be heavy duty (12 – 14 gauge wire) and listed for outdoor use.
- Extension cords shall be located in such a manner as to not pose a tripping hazard.
- Propane tanks (in use or in storage) must be secured in an upright position to prevent being accidentally tipped over. Placing the tanks in a milk crate will help stabilize the propane tank.
- Propane tanks must be tested for leaks at initial use and any time they are changed out. A soap test of joints is required.
- All compressed gas cylinders must be secured to prevent accidental tip over.
- Fire lanes are not to be blocked or restricted at any time.