



## Fire Prevention Division

### **Food Booth Requirements, Rules and Regulations**

#### **Fire Extinguisher:**

A one 2A:10BC (10lb) fire extinguisher with a current inspection tag shall be provided. Extinguisher shall be mounted in a visible and accessible location.

Deep frying operations require one type K (10lb) fire extinguisher with a current inspection tag. All attendants shall be familiar with extinguisher operation and location.

#### **First-Aid Kit:**

An eight unit First-Aid kit shall be provided.

#### **Fire Blanket:**

A close-weave wool or cotton blanket shall be available at all times. Synthetic fabrics will not be allowed.

#### **Assigned Numbers (if applicable):**

Shall be prominently displayed at all times.

#### **Booths:**

Shall be erected in a safe and sound manner.

- a. Roof/ceiling shall be of a non-combustible material (i.e. corrugated metal or other non-flammable rated material(s).
- b. Side walls shall be of either plywood (minimum ½") or other non-flammable rated materials with 2 x 4 studs or tubular steel frame.
- c. Doors and/or other openings shall be protected with wire mesh. Plastics or other combustible materials shall not be used.
- d. Serving counters or rails must be splinter/snag free.

#### **Food Booth Trailers, Corn Roasters and Smokers:**

Food booths built upon a mobile type trailer shall meet the minimum requirements for food booths in addition to the following:

- a. Trailers shall not be larger than their assigned space.
- b. Tongues shall be removable or have an approved barrier around it.
- c. Corn roasters and meat smokers shall have approved barriers to prevent the public from burns.

#### **Fire Hydrant(s):**

No booth of any kind or other obstructions shall be within 10 feet of a fire hydrant.

**Gaseous Containers:**

There shall be a slip or tag indicating bottles and appliances have been inspected by a reputable LP gas distributor. All propane bottles and connections shall be inspected for leaks by a State of New Mexico LP Inspector. All propane bottles will be securely anchored outside so as to prevent accidental tipping over.

**Stove Areas:**

All cooking appliances shall be kept clean and free of excess grease at all times. A sheet metal backing must be provided behind each cooking stove. Backing shall extend 10 inches beyond the cooking side area and 36 inches above the burners or grill surface. There shall be a 6 inch clearance from cooking surface to any combustible materials.

**Charcoal:**

Charcoal or solid fuel cooking appliances shall not be allowed without prior Fire Department approval. Vendors using charcoal will provide a suitable hood and chimney. All combustible materials shall be kept away from hood and chimney flues.

**Trash Cans:**

Trash cans with tight fitting lids must be provided for use outside the booth. Cans shall be lined with plastic bags and emptied as required. Cans outside the booth for use by the public shall meet the same requirements.

**Housekeeping:**

It will be the duty of the booth operator to police the area on a continuing basis and see that the area adjacent to the booth is kept clean and neat at all times.

**Safe Electrical Use:**

An Electrical Inspector shall inspect all electrical wiring.

**Lighting:**

All florescent lights shall be provided with a shatter-proof cover or shatter-proof sleeves. All incandescent light bulbs shall be of the shatter-proof type.

**Exits:**

Shall be kept free and clear of any obstructions at all times.

**Cleaning:**

Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned on a daily basis.

The cooperation of booth operators is appreciated as the above Rules and Regulations will be strictly enforced.

Thank you!