



CITY OF SAN ANTONIO

SAN ANTONIO FIRE DEPARTMENT FIRE PREVENTION DIVISION

1901 SOUTH ALAMO STREET
SAN ANTONIO, TEXAS 78204
(210) 207-8410 FAX: (210) 207-7949



FOOD BOOTH REQUIREMENTS (*Effective October 1, 2015*)

1. FIRE EXTINGUISHERS:

- One 2A-10 BC fire extinguisher shall be required for all food booths.
- One “K” type extinguisher is required for booths conducting any deep fat frying. Booths containing deep fat fryers shall have a class K portable fire extinguisher for up to four (4) fryers having a maximum cooking medium capacity of 80 pounds each.
- For every additional group of four (4) fryers having a maximum cooking capacity of 80 pounds each, an additional class K will be required.
- For individual fryers exceeding 6 square feet in surface area, class K extinguishers will be installed in accordance with manufacturer’s recommendations.
- All fire extinguishers shall have a current (within a year) inspection sticker from a licensed extinguisher company or provide proof that extinguisher is new (store receipt).

2. FOOD BOOTH LOCATION:

- Food booths utilized for cooking shall have a minimum of 10 feet clearance on two sides. When due to limited space and 10 foot clearance on two sides is not possible, no more than two booths shall be placed side-by-side and a 3 foot aisle space shall be maintained between groups of two booths. Other variations may be approved by the *fire code official*.
- Booths shall not be placed in fire lanes unless otherwise approved by the fire code official. (*2015 International Fire Code, Section 503.4*).
- Booths shall not be placed within 10 feet of amusement rides or devices

3. COOKING EQUIPMENT LOCATION:

- Barbeque pits shall not be located within 10 feet of combustible materials (*2015 International Fire Code, 308.1.4*)
- Barbeque pits shall not be located under food booth canopy
- Propane tanks shall not be located within 10 feet of a building door or window. (*2015 International Fire Code, 320.9*)

4. ACCEPTABLE COOKING SOURCES: The following are the only approved cooking sources for food booths.

- Wood or charcoal
- Propane
- Natural Gas
- Electricity

5. DEEP FAT FRYING:

- If deep fat frying is conducted under a canopy or tent, the surface of the canopy or tent must be kept clean of grease accumulations. For multiday events, canopy/tent surfaces must be cleaned every day prior to start of cooking operations.
- All deep fat fryers shall have a 16 inch space between it and surface flames from adjoining cooking equipment. Where it is not possible to maintain this space, a steel or tempered glass baffle must be installed at a minimum 8 inch height between the fryer and adjacent appliance.

6. GENERATORS:

- Fuel tanks shall be of adequate capacity to permit uninterrupted operation during normal operating hours
- Generators shall be isolated from contact with the public
- Storage of gasoline is not allowed near generators or food booths

7. DECORATIONS:

- All decorative material shall be at least six (6) feet away from any open flame, cooking element, or heat source or be flame resistant

8. ESCAPE ROUTE:

- All concession stands shall have a minimum of a three (3) ft. aisle for emergency escape

9. PROPANE:

- All equipment (hose, connections, and regulators) used in conjunction with propane tanks must be UL listed for the purposes in which they will be used. Hose shall be rated for a minimum of 350 psi.
- Tanks shall be secured to prevent falling.
- Tanks shall only be white or aluminum in color
- Only one spare tank will be allowed in food booth
- Emptied propane tanks are to be removed from the site immediately after use
- Regulators shall be attached to the tanks as close as possible
- Leaks can be detected using a soap and water solution
- Tank shutoff valves and/or additional shutoff valves shall be accessible and away from the cooking appliance(s)
- Propane tanks shall not be within five feet of an ignition source.
- Propane tanks shall not be located within 10 feet of a building door or window.

NOTE: Propane suppliers can give you advice on your equipment

10. FOOD BOOTHS WHICH ARE REQUIRED TO PAY FIRE INSPECTION FEE:

- All booths which cook or warm with open flame or electrical appliances

11. FEE INFORMATION:

- A food booth shall consist of an area 10 feet by 10 feet (one hundred square feet).
- Extended food booths that exceed 10 feet by 10 feet space and used for cooking will be charged additional fees. These fees will be charged in one hundred square foot increments and any portion thereof.
- Food Booth permit fees:
 - Per day, if prepaid: Thirty five dollars (\$35.00), plus the technology fee (for a total of **\$36.75**), provided for in section 11-16 of the Fire Prevention Code.
 - Per day, if collected on site: Forty-five dollars (**\$45.00**), which includes the technology fee provided for in section 11-16 of the Fire Prevention Code.

12. METHOD OF PAYMENT:

- Cash
- Money Order
- Check payable to the City of San Antonio (payee will be required to furnish proof of Driver's License)
- Pre-payment may be made prior to event at the San Antonio Development Services Center 1901 S. Alamo St., San Antonio, TX 78204, Monday thru Friday, 7:45 am to 4:30 pm.

NOTE: Other requirements may follow pending results of fire inspection.