



CITY OF SAN ANTONIO

SAN ANTONIO FIRE DEPARTMENT FIRE PREVENTION DIVISION OFFICE OF THE FIRE MARSHAL

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 each food booth.
- 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 six (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*). (Amendments 2015 IFC, Section 320.2)

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 three (3) foot aisle space shall be maintained between groups of two (2) booths. Other variations may be approved by the fire code official.*)
- Booths shall not be placed within 10 feet of amusement rides or devices. (Amendments 2015 IFC, Section 320.3)
- Booths shall not be placed in fire lanes unless otherwise approved by the fire code official. (Amendments 2015 IFC, Section 320.3).

3. COOKING EQUIPMENT LOCATION:

- Barbeque pits shall not be located within 10 feet of combustible materials.
- 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 steel baffle between the fryer and surface flames of an adjacent appliance or shall maintain a 16 inch separation distance. The baffle, if

installed, shall be eight (8) inches in height. Where it is not possible to maintain this space, a steel or tempered glass baffle must be installed at a minimum eight (8) inch height between the fryer and adjacent appliance. (Amendments 2015 IFC, Section 321.4.1)

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
(Amendments 2015 IFC, Section 320.6)

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
(Amendments 2015 IFC, Section 320.7)

8. ESCAPE ROUTE:

- All concession stands shall have a minimum of a three (3) ft. aisle for emergency escape
(Amendments 2015 IFC, Section 320.8)

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. (Hoses 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.
(Amendments 2015 IFC, Section 320.9)

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.
(Amendments 2015 IFC, Section 320.10)
- Food Booth permit fees:
 - Per day, if prepaid: Thirty dollars (\$35.00), plus the technology fee for a total of \$36.05, provided for in section 11-16 of the Fire Prevention Code.

➤ Per day, if collected on site: Forty dollars (\$45.00), which includes the technology fee provided for in section 11-16 of the Fire Prevention Code.

12. PAYMENT INFORMATION:

- Cash
- Money Order
- Debit/Credit Card
- 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:
San Antonio Development Services Center
1901 S. Alamo St.,
San Antonio, TX 78204,
Monday thru Friday, 7:45 am to 4:00 pm.

NOTE: Other requirements may follow pending results of fire inspection

UPDATED: October 1, 2015; 2015 IFC Code Amendments.