



SILVER CITY FIRE DEPARTMENT FIRE PREVENTION BUREAU

**1203 N. HUDSON
SILVER CITY, NM 88061
(575) 956-1275**

Food Vendor Requirements

Fire Extinguishers (FE)

- 5-lbs. Portable ABC type extinguisher is required in all booths with current annual inspection/service tag attached.
- Booths that fry any type of food also require a Class "K" rated fire extinguisher with current annual inspection/service tag attached.
- Hood suppression systems **MUST** have current inspection documentation.
- Keep fire extinguishers accessible and conspicuous.

Cooking

- No candles or open flame devices including Tiki Torches unless an Operational Permit has been issued by the Fire Prevention Bureau.
- Barbecue pits need a 10' separation from all combustibles and portable fire extinguishers.
- Open flame from cooking devices shall be enclosed in such a manner as to prevent the flame from contacting any combustible material and shall be placed on a non-combustible surface.
- All combustibles shall be kept 3 feet away from heat sources.
- No cooking appliances/heat sources will be within physical reach of the general public.

Electrical Cords

- All cords shall be grounded, outdoor rated and UL approved.
- All cords shall be free of splices, cuts or breaks in outer sheathing.
- UL or other approved Strip Plugs with integral circuit breaker are the only allowed power tap/adaptor.
- All cords shall be secured with approved ramps or covers to reduce tripping hazards.

Booth Construction

- Cooking booth construction shall be labeled fire resistive.

Fuel Use/Storage

- All tanks/cylinders (whether in use or storage) must be secured to avoid falling and damaging the valve assembly.
- No smoking within 25 feet of cooking/fuel use or storage areas.
- Store tanks/cylinders upright so pressure relief valve is in vapor space.

Other

- Secure all compressed gas cylinders