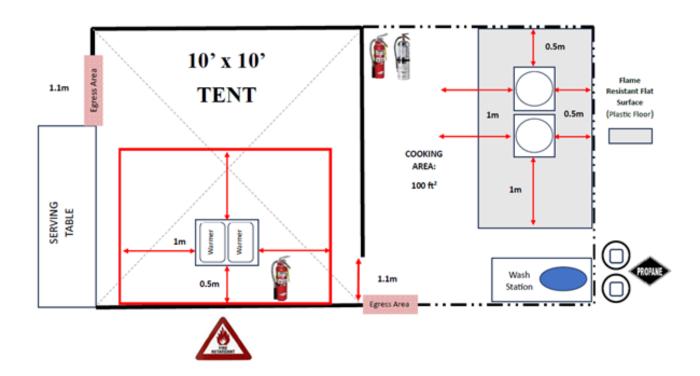
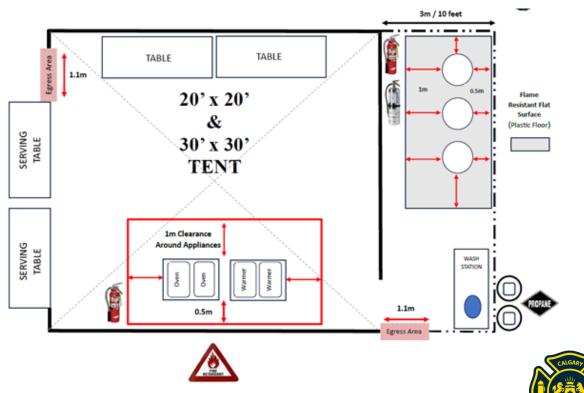


# Outdoor Cooking Tents & Canopies





## **Outdoor Cooking Requirements**

### Fire & Life Safety

- Tents and canopies must have a permanently attached label indicating conformance to CAN/ULC–S109, "Flame Tests of Flame-Resistant Fabrics and Films".
- Tents and canopies shall not be erected closer than 3 m to other structures on the same property.
- Tents and air-supported structures shall be sufficiently distant from one another to provide an area to be used as a means of emergency egress.
- Tents and air-supported structures NOT occupied by the public
  - a. need not be separated from one another, and
  - b. are permitted to be erected less than 3 m from other structures on the same property provided this spacing does not create a hazard to the public.
- Tents, canopies and/or other structures inside a building shall not be constructed with any roof, ceiling or other obstruction larger than 27.9 m² (300 ft.²) without written approval of the CFD.
- Fire hydrants and fire department connections (FDC) shall always be clearly visible and accessible. A minimum of 4m (13') clearance shall be provided with full frontal access.
- Fire resistant materials may be used as a wind break for cooking operations provided it is securely fastened to fencing to prevent a safety hazard (i.e. Fire-Resistant Plywood).
- Egress corridors of 1.1m shall be maintained for ease of evacuation in the event of an emergency.

#### Cooking

- Cooking appliances must be commercial units that conform to ULC standards and be CSA certified.
- No "open flame" cooking appliances are permitted in tents/canopies.
- No production of grease-laden vapours is allowed in tents. This process is to only be performed under canopies (Canopy has maximum of one wall installed)
- Tents used for cooking shall be a minimum of 3 meters from any other non-cooking tent, canopy or building.
  - (Cooking tents/canopy can be immediately adjacent to each other)
- Any Tent/Canopy utilizing cooking and/or warming appliances shall have at least one 2A-10BC fire extinguisher easily accessible. Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats).
- All extinguishers must be listed, labelled and tagged.
- A 1m area around appliances shall be kept clear for fire safety and movement of staff.
- Appliances shall be installed no closer than 0.5m from tent wall. Wall must be secure to prevent contact with appliance.
- Total of one (1) appliance per 50 ft² of usable space in tent/canopy and back of house. (i.e. 2 appliances for 10'x10' & 3 appliances for 20'x20' and 30'x30')
- \*\* Usable space includes allocated space for appliance and 1m clearances surrounding appliance(s)
- \*\*\*Egress corridors of 1.1m must be maintained to ensure appropriate space for exiting



#### **Propane**

- All propane shall be properly secured, in an upright position and on a flat level surface to prevent tipping over with relief valve pointed 90° from appliance (Propane shall be located outside of perimeter fencing).
- Minimum of 100lbs propane tank shall be used in public spaces with a maximum of 200lbs total per cooking tent/canopy.
- Propane shall be installed no closer than 3m/10' from tent/canopy and as far as logistically possible from appliance (Appliances will require a minimum 3m/10' gas line installed).
- A cylinder shall be labeled "Propane", "Liquid Petroleum (LP) Gas", or "Danger: flammable gas". This label shall be easily readable and affixed in a conspicuous location.
- When a cylinder is not connected for use, the valve shall be closed.
- Connections at a cylinder, and at the appliance connected to the cylinder, shall be tested for leaks with a leak detection solution or any other leak detection method at the time the cylinder is connected (This should be done by contractor who supplies propane).

Event organizers will need the approval and sign off from a certified City of Calgary Gas & Plumbing inspector if propane or any other flammable gases are being used at their event.

## **Outdoor Cooking Safety Checklist**

CAN/ULC S109 Rated Tent
Commercial Cooking Appliances
No Open Flame Appliances in Tent/Canopy
Only one wall installed on Canopies (Grease-Laden Appliances)
3m Separation between Cooking & Non-cooking Tents/Canopies
One 2A-10BC Extinguisher
One 'K' Class Extinguisher for Grease-Laden Vapours
Appliance 1m Clearance Surrounding
Appliance 0.5m to Tent Wall/ Wall Securely Fastened
Appliance on a Flat Flame-Resistant Surface
1 - Appliance for every 50 ft² (2-10x10 & 3-20x20/ 30x30)
Egress Corridors of 1.1m Maintained Throughout
Fire Hydrants and FDC Clear & Unobstructed
Fire Resistant Material installed correctly on fencing BOH (Fire Rated Plywood)
Propane properly secured w/ relief valve 90° away from appliance
Propane Tanks min. 100lbs w/ no more than 200lbs
Propane 3m/10' from Tent and Appliance
Propage inspected by City Gas & Plumbing