

Fire & Building Safety

University of California, Merced 5200 N. Lake Rd. Merced, CA 95348



INSPECTION CHECKLIST FOR SPECIAL EVENTS

Must be completed prior to public occupancy

Fire Official	Date
Event Coordinator	Time
ADMINISTRATION	
Provide a copy of the submitted/appr Provide a copy of the submitted/appr	roved detail event contact list. Toved event layout submittal required documents.
GENERAL	
floor areas, kept in containers, and re Combustible decorative materials are Event location, tents, trailers, stages, minimum clearance from flammable Exits, aisles and passageways (12 feet any manner.	to be flame resistant except table covers. egress routes, etc. shall maintain 30-50 feet
BOOTHS (tent/canopies/trailers)	
treated with flame retardant approved designed for the use by 10 of more provide a Certificate of Flame Resista CPAI-84 certification tag to be on all of Vehicles necessary to the operation of from any tent. No other vehicle shall for vehicles parked on a public street A 10-foot wide separation shall be provided and display items shall not be allowed.	canopies. California Code Regulations Title 19 §332 of the establishment shall be parked at least 20 feet be parked less than 100 feet from any tent except a shall be at least 20 feet from any tent. Evided by every 200 lineal feet of vendor booths. It is shall be maintained at all times. Every within the fire access. Every every times, as the property lines, every the establishment at the property lines, and the every lines, every every lines.

Booths shall have at least one exit.
All structures shall be adequately braced and anchored to prevent collapse.
Exit doors must remain open or be covered with flame resistant materials and swing
outward.
COOKING AREA LAYOUT
 Cooking operations must be 20 feet from other combustible booths, structures, tents and 10 feet from exits. A minimum of 2-foot side clear space shall be provided between the cooking space area
and the back of the tent A minimum of 18-inch-wide clear space shall be provided between the cooking space
and the side of the rear of the cooking area.
Cooking and barbeques shall be minimum of 10 feet from any booth and shall be protected from the access of the public.
PORTABLE FIRE EXTINGUISHERS
Portable fire extinguishers shall be installed throughout the premises, every 75 feet of travel and with a minimum rating of 2A:10B:C. Cooking facility booths shall have a K type fire extinguisher.
Permanent business shall have a portable fire extinguisher with a minimum rating of 2A:10B:C.
IGNITION SOURCES
Smoking, fireworks, open flame or hot objects capable of igniting combustible materials shall not be allowed inside the booth.
 A "No Smoking" sign shall be posted. Cooking and BBQs shall be minimum of 10 feet from any booth and shall be protected from access by the public.
ELECTRICAL & GENERATORS
Extension cords shall be of a grounded type and listed for exterior use. Extension cords shall be unplugged after each daily use.
Extension cords shall not be used in lieu of hardwiring.
Generators and other internal combustion engines will be 20 feet from tents, isolated
from public contact with fencing and enclosures.
COMPRESSED GAS TANKS
LPGs and other compressed gas tanks shall be secured in an upright position All tanks shall be protected from public access.

Empty tanks shall be removed daily.	
USE OF LIQUID PETROLEUM GAS	
 Vendors may use liquid petroleum gas (LPG) in booths as defined above, when the booth is separated from the other booths, tents and canopies by at least 20 feet. LPG cylinders shall be located outside tents and canopies. Minimum of 10 feet (less than 500 gallons) and 25 feet (over 500 gallons). Flammable and combustible liquids must be stored outside in approved containers and no less than 50 feet from tents/membranes/stages. 	
BARBEQUES	
 Trailer, charcoal, and/or LPG BBQs shall not be located inside or within 20 feet of combustible walls, roofs or other combustible material. Small barbeques and hibachis may be placed on tables in the cooking space if a thermal barrier is provided between the barbeque and the table. This may be a concrete block underneath the barbeque, if the entire area of the barbeque is provided with protection underneath. Luau in ground cooking must maintain clearances of 30 feet and be isolated from public contact. 	
SPECIAL APPLIANCES	
 Warming appliances/steaming trays, both electrical and solid fuel types, shall be located inside tents. They will be monitored by the event organizers. The intent is that food preparation will occur within the tent. Deep-fat fryers and other unique appliances for the cooking and holding of food until served will be reviewed by the Designated Campus Fire Marshal and are only approved on a case-by-case basis. If approved, a Class K portable fire extinguisher shall be located within 30 feet of the fryer. UL 300 hood systems and K extinguisher required for food service trucks. Health and Safety Code 144149.1(a). If appliances used would require food preparation to occur outside the Designated Campus Fire Marshal may evaluate the heat potential of the appliance and approve its use within the tent. 	