



FIRE SAFETY REQUIREMENTS FOR FESTIVALS AND EVENTS

TO ALL EXHIBITORS AND CONCESSIONAIRES

The City of Newton Fire Department will conduct fire inspections for all concessions and enforce fire protection standards during the festivities. Inspections will consist of certifying that all participants have met the required standards during the festivities.

All concessions and exhibits will be inspected on opening day. Those exhibits and concessions which do not meet the minimum fire safety standards on the day of inspection will be required to comply prior to conducting any business.

If you have any questions, please call the Fire Prevention Bureau office.

TENTS AND AIR-SUPPORTED STRUCTURES:

Tents and membrane structures having an area in excess of 200 square feet and canopies in excess of 400 square feet shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the code official. Smaller tents and membrane structures are exempt from obtaining a permit, but the following requirements shall be enforced.

1. Fire apparatus access road shall be provided and shall have an unobstructed width of not less than twenty (20) feet.
2. Temporary membrane structures, tents, canopies, air-supported, or air-inflated structures shall be located a minimum of twenty (20) feet from parked vehicles or internal combustion engines. Note: For the purpose of determining required distances, support ropes and guy wires shall be considered as part of the temporary membrane structure, tent or canopy.
3. Temporary membrane structures, tents, canopies, used for cooking shall be located a minimum of twenty (20) feet from lot lines, buildings, other temporary membrane structures, other tents and canopies, parked vehicles or internal combustion engines.

4. Tents, air-supported, air-inflated, or tensioned membrane structures and their appurtenances shall be adequately roped, braced and anchored to withstand the elements of weather and prevent against collapsing.
5. Combustible materials such as hay, saw dust, and shavings, shall have a minimum clearance of twenty (20) feet from any tent or air-supported structure.
6. Smoking shall not be permitted in tents or air supported structures. Approved “No Smoking” signs shall be conspicuously posted.
7. The side wall, drops and top of all tents shall be of flame-retardant material, inherently fire resistive and labeled as such. If the booth is owner occupied, it may be treated by the owner with an approved fire retardant chemical if a letter of application, detailing the method and product used is submitted to the City of Newton Fire Prevention Bureau.
8. Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquid, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located with twenty (20) feet of a tent, air-inflated or tensioned membrane structure.
9. Fireworks shall not be used within 100 feet of tents, air-supported, air-inflated or tensioned membrane structure.

Heating and Cooking Equipment

1. All cooking equipment shall be of an approved type.
2. Each cooking tent shall be provided with a minimum 2-A 10-BC rated portable fire extinguisher.
3. Cooking tents shall be separated from other tents and air-supported structures by a minimum of twenty (20) feet.
4. Cooking tents shall be located on a hard surface free of all weeds and flammable vegetation.
5. All propane cylinders shall be kept outside and limited to sixty (60) gallons.
6. Air-supported and air-inflated structures shall have the design and construction of the fabric envelope and the method of anchoring in accordance with Architectural Fabric Structures Institute ANSI 77.

7. Air-supported structure used as a place of assembly shall be furnished with not less than two (2) blowers.
8. Smoking shall not be permitted in tents or air-supported structures. Approved "No Smoking" signs shall be conspicuously posted.

Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within twenty (20) feet of the tent, air-supported structure.

BOOTH CONSTRUCTION / LOCATION:

1. Booths shall be located a minimum of twenty (20) feet from any permanent structure.
2. Cooking booths must be separated from non-cooking booths by twenty (20) feet.
3. All fabric or pliable canopy covers, side/back drops and decorative material must be inherently fire resistive and labeled as such. If the booth is owner occupied, it may be treated by the owner with an approved fire retardant chemical if a letter of application detailing the method and product used is submitted to the City of Newton Fire Prevention Bureau.
4. Exit openings shall be a minimum of three (3) feet wide and six (6) feet, eight (8) inches in height.
5. Vehicles shall be parked a minimum of 20 feet from the booth.

COOKING EQUIPMENT:

1. All cooking equipment shall be of an approved type.
2. Coleman type stoves or equivalent may be used with approved fuel only and the following shall apply:
 - a. No gasoline or kerosene is to be used.
 - b. No fueling of stoves in booth.
 - c. No storage of fuel in booth.
3. Butane or propane equipment shall conform to the following:
 - a. The minimum size for L.P.G. tanks to be used inside of booths is five (5) gallons.

- b. All propane cylinders shall limited to sixty (60) gallons.
 - c. Tanks shall have a shut-off valve.
 - d. Stove must have an on/off valve.
 - e. Hoses must be of type approved for use with this equipment.
4. Tank must be far enough away from stove to be shut-off in case of fire (not under table with stove on top, three (3) feet clearance will be required).
 5. Tank must be protected from damage and secured in upright position.
 6. Tanks located outside booths must have a pressure regulator if in excess of five-(5) gallon capacity.
 7. No storage of extra butane or propane tanks in booth.
 8. Turn off tank when not in use.
 9. All connections must be tested and may be done with soap and water solution.
 10. A minimum of eighteen (18) inches shall be provided between the booth backdrop material and cooking appliances.

FIRE EXTINGUISHERS:

Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note: “Deep-fat” or “Flambé” type cooking operations may require a Class K rated additional and/or larger extinguisher. Fire extinguishers shall conform to the following:

1. The fire extinguisher must be mounted or secured so that it will not fall over.
2. It must be visible and accessible, and away from cooking area.
3. It must be serviced within the last year, with a service tag attached.

CHARCOAL BARBECUE COOKING:

1. Charcoal barbecue cooking is prohibited inside booths.
2. Only commercially sold charcoal fuel may be used.

3. Charcoal cooking shall be performed only in areas away from the public access and shall be located a minimum of ten (10) feet from any booth with a minimum of fifteen (15) feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used.
5. No storage of starter in booth.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping of coals in trash containers is prohibited!

WOOD BARBECUE COOKING

1. Wood barbecue cooking is prohibited inside of booths.
2. Wood barbecue cooking shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be approved. Dumping of coals in trash containers is prohibited.

DEEP FAT FRY / FLAMBE COOKING

Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall conform to booth construction requirements as previously outlined but the top of the enclosure shall be open or, when required by the Health Department, shall be provided with metal screening with a minimum height of seven (7) feet.

HOUSEKEEPING:

1. Use non-combustible materials in the cooking areas.
2. Remove trash accumulations regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.