



# **Non-Mobile Food Vendor Requirements**



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## **What is required of Non-Mobile food Vendor?**

There A non-mobile food vendor refers to a person who is engaged in the sale of foods from a tabletop or non-motorized cart or other portable equipment set up in place at each event such as an outdoor grill, warming dishes, etc.

What is required of a Non-Mobile Food Vendor by the Fire Department?

### Inspections:

1. Currently, inspections may be done on-site at the time of the event but are not required in advance for the following Non-Mobile Food Vendors:
  - a. Carts or tables with or without cooking that do not have a hood suppression system.
  - b. Tents with or without cooking.

### Fire Extinguishers:

1. Provide a minimum of one (1) sized 2A-10BC all-purpose dry chemical fire extinguisher.
2. If any grease is involved in your cooking process, a Class K liquid chemical extinguisher is also required.
3. Extinguishers must be mounted or secured in an accessible location so that the head of the extinguisher is within a height and location that is easily accessed.
4. Extinguishers must also have affixed to it, at the time of inspection, a current service tag (within the last twelve (12) calendar months) and shall be a serviceable model per NFPA 10. No plastic head fire extinguishers will be allowed.
5. Cooking lines shall have a Class K extinguisher within 30' and have been tested within the last twelve (12) months.
6. There shall be at least one operator that has received training in the use of portable fire extinguishers.

### Commercial Cooking Appliance Systems:

All vendors with fire suppression systems installed shall follow the Mobile Vendor requirements identified in Published Guideline 19-002. If you have any questions about this requirement, need a copy of that guideline or need any additional information, please contact our office at 505-662-8301 or via email at [LAFD-FMO@lacnm.us](mailto:LAFD-FMO@lacnm.us)



## Generators:

1. All generators and fuel cans shall be separated by at least ten (10) feet. All fuel cans onsite shall have a secure lid or cover to control vapor release.
2. Generators must be protected & isolated from the public to prevent accidental touching of a hot unit.
3. Generators may not be refueled during event hours and must be conducted away from patrons.
4. Generators over 5KW must be grounded.
5. Remote power taps (multi-plug adapters) may not be used to power cooking appliances.

## LP Gas:

1. LP tanks must be stored and secured in the upright position.
2. LP refueling may not be done during event hours.
3. Vendors using propane/LP gas must place “NO SMOKING – 25 FEET” signs on or near their booth or tanks in use.

## Tents:

1. Tents or canopies over 400 square feet must be certified to be flame retardant per NFPA 701 and have a tag certifying this attached.
2. Tents/Canopies individually over 400 square feet must be separated by 10 feet when erected.
3. No open flame cooking devices may be used under any type of tent or canopy that does not have the certified flame retardant certification and must be 10' from any flammable fabric.

## Misc.:

1. No straw, hay, wood chips or other flammable material may be used as ground cover where open flame cooking/heating devices are used.
2. Vendors using solid fuel cooking appliances must have a water extinguishing source available (hose, bucket or water extinguisher)
3. Extension cords shall be in serviceable order and not daisy chained together, including remote power taps plugged into one another.

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