



**FIRE CODE PERMIT APPLICATION
VENDOR * EVENT BOOTH * OPEN COOKING**

Note: A permit is required for any event booth with open fire, open burning or exterior cooking operation

TODAY'S DATE: _____

EVENT: _____

Business Information

Business Name: _____

Applicant/Operator Name: _____
Last First M.I.

Address: _____
Street Address Apartment/Unit #

City State ZIP Code

Phone: _____ Email: _____

Responsible Party: _____ Title: _____

Date & Hours of Operation: _____
Date Hours From Hours To

_____ Date Hours From Hours To

Description of operation: (type of service/type of food/product provided, etc.):

Cooking Information

Cooker Type: BBQ ☐ Deep Fat Fryer ☐ Wok ☐ Skillet ☐ Hot Plate ☐

Fuel Type: Charcoal ☐ Wood ☐ Electric ☐ LPG ☐

Applicant's Statement

I, the undersigned, will comply with all requirements and conditions of the permit as directed by the California Fire Code and City of Calistoga Fire and Life Safety Standards. I understand that this permit may be revoked at any time if compliance with the California Fire Code or the Calistoga Fire and Life Safety Standards are not met. Issued permits shall be kept on the premises designated therein at all times and shall be readily available for inspection by the Fire Code Official.

As part of this application the applicant hereby agrees to defend, indemnify and hold harmless the City of Calistoga, its Council, boards and commissions, officers, employees, volunteers and agents from any claim, action, or proceeding against the City of Calistoga, its Council, boards and commissions, officers, employees, volunteers and agents, to attack, set aside, void or annul an approval of the application or related decision, including environmental documents, or to challenge a denial of the application or related decisions. The applicant's duty to defend, indemnify and hold harmless shall be subject to the City's promptly notifying the applicant of said claim, action or proceeding and the City's cooperation in the applicant's defense of said claims, actions or proceedings. The City of Calistoga shall have the right to appear and defend its interests in any action through the City Attorney or outside counsel. The applicant shall not be required to reimburse the City for attorney's fees incurred by the City Attorney or its outside counsel if the City chooses to appear and defend itself in the litigation.

By signing below, I hereby certify that the application I am submitting, including all additional required information, is complete and accurate to the best of my knowledge. I understand that any misstatement or omission of the requested information or of any information subsequently requested may be grounds for rejecting the application, deeming the application incomplete, denying the application, suspending or revoking a permit issued on the basis of these or subsequent representations, or for the seeking of such other and further relief as may seem proper by the City of Calistoga.

☐ I understand that the permit fee of \$103.50 is due upon submittal of the application. Permit fee may be paid by check or cash.

Applicant's Signature: _____ Date: _____

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The Calistoga Fire Department guidelines for establishing a reasonable degree of fire and life safety relative to event and food booth operations.

PERMIT INFORMATION

Permit required. A permit for open burning shall accompany the food booth operations where applicable. Such permit shall not take the place of any license or other permit(s) required by law. Requirements shall be maintained throughout the duration of event.

Application. Event Booth / Open Burning operations application shall be made through the Fire Prevention Bureau in such form and detail, with attached plans as required, a minimum of 2 weeks prior to the event. Applicants shall list all vendors and shall complete all applicable elements of the application for each vendor.

Inspection. An inspection is required for the use of any event booth / open burning operation. Where laws or regulations are enforceable by other agencies or departments, joint approval shall be obtained. Fire Department permit/inspections require 5 working days' notice for scheduling. **Inspections are scheduled by calling 707-942-2840 during regular business hours.**

Supplemental Regulations – Revocation.

Operations not in compliance with Calistoga Fire Department policies, procedures and regulations shall result in suspension of operation and activities.

Site Plan. Operations layout plan shall be submitted with permit application. The submitted plan shall be a detailed sketch relatively drawn to scale. The plan shall clearly identify adjacent structures or uses, property lines, fire protection equipment, emergency vehicle access, amusement rides, other food booth operations, concession booths, and generator locations. The plan shall also show the locations of all "approved" cooking appliance(s) and required exits or exit pathways. Where street closures are proposed, provide verification of closure or other permit(s) from the Calistoga Police Department.

GENERAL

All food/cooking booths shall be located no closer than 20 feet to: buildings, lot lines and vehicles (i.e., display only booths) (2403.8.2) CFC

Food booth operations utilizing tents over 200 square feet or canopies over 400 square feet shall also comply with Calistoga Municipal Code, CFC and will require a separate Tent / Canopy Permit.

All cooking booths utilizing tents or canopies are required to be manufactured fire retardant with tags affixed to the membrane or materials treated with an approved flame retardant and shall be maintained in fire resistant condition. **Note:** Fire Department personnel may test membranes, without tags, in the field. (Article 4) CCR T19

An Emergency Vehicle Access (EVA) shall be provided and maintained providing a minimum 20-foot wide, 13.5 foot high unobstructed clearance between rows of booths, displays, exhibits or any other structures that are part of the event. (503.1) CFC

Decorative materials shall be labeled "fire resistive" by a State Fire Marshal seal or be treated and maintained in a flame-retardant condition by means of a flame-retardant solution or process approved by the Fire Department. (Chapter 8, Article 1 CCR) Title 19

Smoking is prohibited within all booths, tents, or canopies (2404.6) CFC

FOOD BOOTH OPERATIONS INVOLVING DEEP FAT FRYING

It should be recognized these provisions have been significantly modified to permit limited use of deep fat frying operations inside food booths. These modifications have been made conditionally for Napa County Health Services and the California Health and Safety Code requiring that deep fat frying operations be conducted within an approved fully enclosed booth.

It should be further recognized that deep fat frying operations inside booths and/or tents is potentially hazardous.

Food booths conducting deep fat frying operations shall comply with the following:

Deep fat frying operations shall only be permitted in a minimum 10 x 10 foot booth. Booths, if formed by tents or canopies, shall be certified flame retardant and have attached California State Fire Marshal flame-retardant label.

Two exits are required from food booths with deep fat frying operations and shall be located at opposite ends of the booth. Both exits may exit out the backside of booth.

Deep fat frying operations is limited to a maximum of 10 gallons of cooking grease.

Deep fat frying appliance(s) shall have a minimum 18-inch clearance from booth walls.

Deep fat frying appliance(s) shall have a 36 inch working clearance around the front and both sides at all times.

Deep fat frying appliance(s) shall be located no closer than 3 feet to an exit.

Surfaces shall be kept clean of any residual grease build up.

Booths where deep fat frying operations are being performed require one type K rated portable fire extinguisher.

COOKING OPERATIONS

All weeds and dry vegetation shall be cleared a minimum of 20 feet from all booths, amusement rides, operating equipment, or other event operations (2404.5) CFC

All cooking and heating operations shall maintain a clearance of 18 inches between appliances and the interior walls of the tent, canopy fabrics and/or other combustible materials (Article 4) CCRT19

All exits shall be a minimum 36 inches in width and shall be clear of obstructions. (2403.12.2) CFC

All cooking appliances when used inside of a booth or tent shall be FM, UL or NSF evaluated and approved. All cooking appliances shall have an affixed label from FM, UL, NSF **or** documentation from the appliance manufacturer indicating the cooking appliance has been approved for this use. (904.11) CFC

STERNO when used shall be maintained in an approved holder and shall not be in contact with paper and/or cloth materials (308) CFC

Only commercially sold and packaged lighter fluids or electric starters shall be used (308) CFC

Cooking appliances utilizing charcoal or wood shall be located outside food booths a minimum 36 inches from the exterior walls of the booth and other combustible materials (308.3.1) CFC

Clean all cooking surfaces regularly to reduce accumulations of grease (904.11.6.3) CFC

LPG (Liquid Petroleum Gas)

LPG fuel cylinders are prohibited inside booths, canopies and tents (3803.2.1.1) CFC

LPG fuel cylinders in use shall be secured in an upright position, protected from accidental damage or tampering, and having the tank shut off valve accessible (3809.3) CFC

LPG fuel cylinders not in use shall be turned off and shall be stored a minimum 20 feet from booths and secured in an upright position and protected from accidental damage or tampering (5.4.3) NFPA 58

Portable cylinders shall be of adequate capacity to permit uninterrupted operations during normal operating hours. Changing cylinders shall be conducted only when the appliance is not in use and cooled down sufficiently to inhibit ignition of vapors (3807.2) CFC

NOTE: **Manifolding of cylinders together is prohibited.** (3.4.8.4) NFPA 58

Individual propane and/or LPG fuel cylinders shall not exceed 25-gallon water capacity or 100 pounds and are prohibited inside all booths, tents, or canopies. Propane cylinders shall be equipped with safety devices (3807.1) CFC

Regulators, hoses, piping, valves and fittings shall be "approved" or "listed" for their intended use (3805.1) CFC

FIRE PROTECTION APPLIANCES

All food operations shall have a minimum of one 2A-10BC rated fire extinguisher. (This is in addition to the "K" type extinguisher required for deep fat frying operations) (2404.12) CFC

Fire extinguishers must be out of the box, clearly visible, readily accessible, and located adjacent to exits or exit pathways, no closer than 2 feet of cooking appliances (1-6.3) NFPA 10

Fire extinguishers shall have been purchased or serviced within the past 12 months. Proof of service shall be by certified tag, dated cash register receipt or manufacturer date stamp on fire extinguisher. (4-5.1.1) NFPA 10

Fire extinguisher gauge shall register in the operable green range. Plastic seal indicator on the pull pin shall be in place (4-3.2) NFPA 10

Food booth operations shall not obstruct fire hydrants. (508.5.4) CFC

ELECTRICAL REQUIREMENTS

All electrical equipment and installations shall comply with the Electrical Code. A Building Department Electrical Permit is required for new wiring NFPA 70.

All electrical appliances, cords, and lighting fixtures shall be in good repair and UL listed for exterior use NFPA 70.

MISCELLANEOUS FIRE SAFETY MEASURES

Remove combustible trash accumulations from in and around booth regularly (2404.5) CFC

Internal combustion power sources shall be isolated from contact with the public by physical guards, fencing, or an enclosure. (2404.19) CFC

Gasoline fueled appliances, equipment, and motor vehicles are prohibited within 20 feet of any booth. (2404.19) CFC

POSTING OF THE PERMIT

Issued permits shall be kept on the premises designated therein at all times and shall be readily available for inspection by the fire code official.