

Indian River County Fire Rescue Fire Prevention Bureau 1801 27th Street, Building A

Vero Beach, Florida 32960 Phone: (772) 226-1880 fireprevention@ircgov.com

SPECIAL EVENT Vendor Requirements

General: Please read carefully, check each section, and sign at the bottom. The vendor shall be responsible for the following where applicable: ______VENDOR NAME: ____ EVENT: VENDOR CONTACT NAME / PHONE: _____ VENDOR EMAIL: TENTS: All tents shall have a Flame Retardant or Resistant Certificate (Tag or Paperwork) on-site and/or submitted with the application. A minimum 10 ft. clearance between rows of side-by-side tents (walkway) shall be provided. For every 100 ft. row of tents, an emergency exit walkway is required that is at least 5 ft. wide. Smoking is prohibited under all temporary tents or structures. All tents 20 x 20 or larger shall have NO SMOKING signage. Exit signage shall be provided in tents 20 x 20 or larger with enclosed sides. Exit signs and emergency lighting, shall be attached and powered, for tents used at night. Every non-cooking vendor is recommended to have at least one 2A:10ABC fire extinguisher. No hay, straw, shavings or similar materials shall be permitted to be used within any structure, tent or canopy unless pre-approved. MOBILE FOOD TRUCK / TEMPORARY COOKING TENTS: All mobile trailers / temporary cooking operations (tents) shall be positioned at least 10 ft. from any vendor, building, or structure. Mobile and temporary cooking shall not block access to emergency egress or Fire Department Connection (FDC). All cooking vendors are required to have at least one Certified 2A:10ABC Fire Extinguisher inspected and tagged. Vendors using a deep fat fryer are required to have an additional Certified Class K Fire Extinguisher. Tent Cooking: Heat-producing cooking appliances are permitted along the inside outer edges of the tent. Tent Cooking: Deep fat fryers shall be positioned outside of the tent. No deep fat frying under tents. Mobile cooking appliances producing grease-laden vapors shall be protected by fire-extinguishing equipment. Hood suppression system shall be serviced, inspected, and properly tagged. Inspection documentation shall be made available. Hood systems shall be clean and free of grease containments. Documentation of last cleaning shall be made available. Fuel shall not be stored less than any 3 ft. from any cooking/heat appliance, near any combustible liquids, ignition source, chemicals, food, or packages. **ELECTRICAL SAFETY:** All wiring and lighting shall be free of damage or cracking. All electrical equipment/cords/cables shall be isolated from the occupants/general public in a safe manner and free of trip hazards. All electrical connections, switches and fuses shall be in secured approved enclosures per the electric code NFPA 70. **GENERATORS:**

- Generators shall be positioned no less than 5 ft. from any tent or temporary structure.
- Exhaust shall be directed away from combustible material(s), people, and/or animals.
- Spare fuel shall be stored in an approved container at a safe distance from generator. No Hot Fueling.
- A Certified 2A:10BC fire extinguisher is required for the operation of any generator.

PROPANE (FUEL) SAFETY:

- LP-Gas tanks shall be in an upright position, protected from vehicular traffic, and secured to prevent from tipping over.
- The main shut-off valve(s) on all gas containers shall be identifiable and readily accessible.
- LP-Gas system shall be inspected by a trained worker prior to each use. Leak detection inspection log shall be current and made available.
- LP-Gas system shall be certified annually and documentation provided.
- Tent Cooking: LP-Gas tank(s) shall be positioned no less than 5 ft. from any tent or temporary structure.

I hereby acknowledge that I have read, understood, and agree to comply with the requirements where applicable.

Code References: Florida Fire Prevention Code (FFPC), NFPA 1, NFPA 96, NFPA 70, NFPA 101, & NFPA 102.

Signature X		
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