

WHAT ABOUT FOOD SERVICE?

- All devices in connection with the preparation of food shall be of an approved type and shall be operated in an approved manner according to the manufacturers operating instructions. Approved for use *indoors* are: (1) Safe heat, fig.1 (2) Iwatani butane fueled burners, fig.2 and (3) portable electric food warmers. ***Any other device needs to be inspected and approved by the Fire Marshal.***



Fig. 1



Fig. 2

- A minimum of a 5 lb. ABC or BC rated portable fire extinguisher shall be provided for each **food preparation** area. **(Fire Extinguishers are not Required for Food Warmers)**
- Food preparation areas shall not obstruct the means of egress.
- The devices shall be isolated from the public by not less than 48 inches or by a barrier between the devices and the public
- Food heating and cooking devices shall be kept a horizontal distance of not less than 24 in. from any combustible material.
- “Flaming sword” or other equipment involving open flames and flamed dishes, such as cherries jubilee or crêpe suzette, may be used, provided that precautions subject to the approval of the Fire Marshal are taken.

PROHIBITED MATERIALS

The following items shall be prohibited from exhibit/exposition halls: (The Fire Marshal may allow limited use of the above materials under certain circumstances.)

- Compressed flammable gases
- Flammable or combustible liquids
- Hazardous chemicals or materials
- Class II or greater lasers, blasting agents, and explosives