

Major Outdoor Special Event, Fire Department Approval Vendor Fire Safety Requirements (Cooking Conditions)

Name o	of Event:	
Name o	f Vendor:	
Respons	sible Person:	Phone #
of Burli		o attend or participate in the special event hosted on City zer is obligated to ensure that all vendors comply with the
	es conducting any cooking activiteles from the event organizer.	ies must also complete the general non-cooking form
(1) <i>Coo</i>	king Activities.	
	 and/or any tent, unless the app Any tent or canopy used in the meet one of the following fire: A portable fire extinguisher with maintenance within last 12 most fat frying. An extinguisher with minimum 	venclosed tent is prohibited. ucted a minimum of 1.2m (4ft.) from combustible materials liance is labeled for specific clearance to combustibles. vendor area or any canopy used over a cooking activity should retardant specifications: NFPA 701 or CAN/ULC S-109-M. h minimum 2A 10BC rating with technicians tag certifying on the shall be provided for any cooking activity other than deep 40 BC or K class rating shall be provided with current tag ast 12 months for any deep fat frying.
(2) <i>Fue</i>	<i>l Safety Concerns</i> : (Propane, Natu	ral Gas, etc.)
	 and Safety Authority) of all verduring the event. Vendors with propane fired explanation completed and copthe certification and approval of 	bject to a general inspection by the TSSA (Technical Standards adors utilizing fuel fired cooking appliances prior to and/or uipment must have a Mobile Food Service Equipment of report on site. Vendors having any questions specific to of their equipment should contact the Fuel Safety Division of minimum of 30 days prior to the event.
comply		ney will comply with the above conditions. Failure to from the event. Fully completed and signed form to be ganizer.
Si	gnature:	Date:

Revised March 2015