



# CITY OF SAN ANTONIO FIRE CODES & REGULATIONS EXHIBIT COOKING AND/OR HEAT PRODUCING DEVICE – MANDATORY FORM

Any device that produces open flames, burning or smoke-emitting materials as part of an act, display, or show requires advanced Fire Marshal approval. This form must be completed and submitted by **March 30, 2018**.

**Cooking and Cooking Appliances:** Cooking is permitted on a limited basis. Small electric cook-tops, ovens and skillets will be allowed for warming. Cooking appliances must be placed on non-combustibles surface materials and may not be located within 2’ of any combustible materials. All cooking using grease or cooking oils may require splatter shields or lids to protect other employees or the public attending the function from being burned.

- **When deep fat fryers are permitted, a Class K fire extinguisher must be provided for every 80 lbs of deep fat fryer capacity.**

**Electrical Equipment:** Must be installed, operated and maintained in a manner that does not create a hazard to life or property and approved by the City Electrical Inspector. All extension cords extending across an aisle or in the path of travel must be secured and or covered to avoid tripping anyone walking across the area.

The following items are **strictly prohibited** in the Henry B. Gonzalez Convention Center:

- Bar-B-Q Grills
- Flammable liquids or gas
- Hazers/Fog Machines

THE FOLLOWING ITEMS REQUIRE ADVANCED APPROVAL BY THE FIRE MARSHAL – PLEASE CHECK ALL THAT APPLY

<input type="checkbox"/>	Straw, Sawdust, or Wood Shavings	<input type="checkbox"/>	Convection Oven
<input type="checkbox"/>	Welding or Cutting Equipment for demo purposes	<input type="checkbox"/>	Portable Ovens
<input type="checkbox"/>	Lit Candles & Lanterns for demo purposes	<input type="checkbox"/>	Microwave Ovens
<input type="checkbox"/>	Heat Lamps for maintaining serving temperature	<input type="checkbox"/>	Hot Plate
<input type="checkbox"/>	Heat Producing Device/Coffee, Water, Coco, etc.	<input type="checkbox"/>	Griddle, or similar appliance/device
<input type="checkbox"/>	Open Flames, Burning or Smoke-Emitting Materials as part of an act, display or show	<input type="checkbox"/>	Salamander Stoves for demo or cooking purposes
<p><b>Deep Fat Fryers</b> – Must have a vent hood filtering system and a Class K fire extinguisher must be provided for every 80 lbs of deep fat fryer capacity of the approved fryer.</p> <ul style="list-style-type: none"> <li>• <b>Send any additional specs, Fire Marshal may require.</b></li> </ul>			
<p><b>List below other appliances/devices along with a description and attached additional details/specs:</b></p> <ul style="list-style-type: none"> <li>• <b>List Appliances:</b></li> </ul>			
<p><b>Let us know what hours the cooking/heating for your exhibit will take place:</b></p> <p><i>May 10 / Expo Hours 10:30 am to 4:30 pm:</i></p> <p><i>May 11 / Expo Hours 9:00 am to 12:30 pm:</i></p>			

Event Name:	Southwest Fuel & Convenience Expo – May 10&11, 2018		
Exhibiting Company:			
Booth Number:			
Contact Person/On-Site:			
Phone:		Cell:	
Date Submitted:			
Signature/Name Acknowledging Requirements:			



RETURN BY MARCH 30, 2018 - Earlier Preferred

Dana Fuller, Texas Food & Fuel Association

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Deep Fat Fryers and Open Flame Devices, Please Submit ASAP to be reviewed by the Fire Marshal for Early Approval