

COOKING RULES AND REGULATIONS

Temporary exhibition and display cooking possess a significant hazard and therefore is only permitted with limitation. Production cooking should only be in permanent commercial cooking facilities with permanent cooking ventilation.

Temporary cooking operations are permitted with the following limitations:

- Only use appliances that are listed by a nationally recognized testing agency i.e., Underwriters Laboratories, Inc., Canadian Standards Association (formerly American Gas Association).
- Use them according to the manufactures instructions. Equipment designed for outdoor use should not be used indoors.
- Using solid fuels like charcoal and woods, (i.e., hickory, mesquites) are prohibited within exhibit halls.
- LP-gas or butane used for displays and demonstrations is limited to cylinders or canisters not exceeding the nominal 5-pound size (12 lbs water capacity), maximum 2 per booth. Additional cylinders or canisters must be located 20 feet apart.
- You need a permit for using any amount of LP-gas or butane in Assembly occupancy.

For cooking producing grease laden vapors and deep fat frying:

1. All multiple-well cooking equipment using combustible oils or solids and cooking surfaces i.e., grills that exceed 288 square inches that produce grease laden vapors shall be provided with a fire extinguishing system installed according to NFPA17A and an exhaust duct system complying with the currently adopted Mechanical Code.
2. All single-well cooking equipment (deep fat fryers) operations using combustible oils or solids must meet all of the following criteria:
 - a. Metal lids sized to cover the horizontal cooking surface are to be provided.
 - b. The cooking surface is limited to 288 square inches (2 square feet).

- c. The equipment shall be placed on a noncombustible or limited combustible surface. Examples include concrete floors and Fire Retardant Treated (FRT) plywood. The noncombustible surface must extend three (3) feet in front of the fryer.
- d. The fryer is to be separated from all other equipment by a distance not less than 24 inches.
- e. These cooking displays must be separated from all other combustibles by a distance not less than 10 feet.
- f. The volume of cooking oil per appliance is not to exceed three (3) gallons.
- g. The volume of cooking oil per booth is not to exceed six (6) gallons.
- h. Deep fat fryers shall be electrically powered and have a shut-off switch.

Other appliances for exhibition cooking are limited to 288 square inches in area. Examples are induction cook tops, ranges, electric warmer, single burner ranges, multiple burner ranges.

A minimum of one (1) Class-K fire extinguisher is to be provided within 30-feet of each deep-fat fryer and each grill or other appliance producing grease laden vapors.

A minimum of one (1) Class 2A-10BC fire extinguisher is to be located within each booth with additional or other display cooking such as baking, sauté, braising, stir fry, convection cooking, warming of food, and all other like applications.

Food Warming:

Food warming is limited to maintaining the temperature of pre-cooked food or beverages at or below 200° F. Flame devices used for food warming are permitted separately as open flame devices. They are intended for stationary use in a manner to prevent the flame from contacting combustible materials.

Chemical-heat (Sterno) is allowed in occupied rooms or halls during the permitted hours of the event. It should be used in accordance with the manufacturer's instructions.

Mobile warming carts using chemical heat may be used in accordance with the manufacturer's instructions. Chemical heat may not be used in warming carts that are not made for chemical heat devices.