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## Marin County Environmental Health Services Guidelines for Placement of Cooking Equipment at Temporary Food Facilities

The California Retail Food Code (CALCODE) requires that all food preparation equipment, food preparation and handling, and food storage for temporary food facilities be conducted within a food booth. However, due to recent changes in the Fire Codes, the local fire agency may require certain indoor cooking equipment to be placed outside of the food booth enclosure for fire protection purposes.

Outdoor cooking equipment, such as outdoor BBQ's and grills, shall be used outside of the fully enclosed food booth. Other cooking equipment that may be required outside the food both include:

- Deep fryer
- Covered pot on top of open flame burner
- \*Wok
- \*Gas Gyro Cook Units
- Smokers
- \* May be allowed outside booth under overhead protection

Only cooking will be allowed outside of the enclosed food booth. No hot holding, storage or preparation of food (other than cooking) will be allowed outside the enclosed booth. Food must be brought back into the enclosed food booth after cooking for any additional food preparation activity.

Food operations that have adjoining BBQ facilities and/or cooking equipment set up outside the enclosed booth should have a pass-through window to allow for foods to be brought inside the booth.

All approved equipment outside of the booth must be sectioned off from the public by ropes or other approved methods (e.g. caution tape) to prevent contamination of the food by the public and to prevent potential injury to the public due to hot equipment.

Please contact your local fire department, community event organizer, and/or Environmental Health Services regarding any additional specific requirements for your cooking equipment.

## **Guidelines for Placement of Cooking Equipment at Temporary Events**

The California Retail Food Code (CALCODE) requires that all food preparation equipment, food preparation and handling, and food storage be conducted within a food booth. However, due to recent changes in the Fire Codes, the local fire agency may require certain indoor cooking equipment to be placed outside of the food booth enclosure for fire protection purposes. Tents and ground covers must be fire resistant. This list is intended as a guideline. If you are uncertain of the requirements you should contact Environmental Health Services and/or the Local Fire Department where the event will take place.

TYPE OF EQUIPMENT	ALLOWED INSIDE	MUST BE	TYPES OF OVERHEAD PROTECTION POSSIBLE
	Check with local fire department (FD)		(Numbers show several possibilities)
BBQ solid fuel grills	NOT ALLOWED \	Х	None required
Corn roasters (trailers with the corn inside the roaster)	NOT ALLOWED	Х	None required
Donut making machine	NOT ALLOWED	Х	1 - Lids for pots required 2 - Umbrella/Easy-up*
Smokers	NOT ALLOWED	Х	None required
Propane grills	NOT ALLOWED	Х	None required
Pot stoves (cooking rings)	NOT ALLOWED	Х	1 - Lids for pots required 2 - Umbrella/Easy Up*
Small Coleman style camp Stoves	NOT ALLOWED	Х	1 - Lids for pots required 2 - Umbrella/Easy-up
Deep fat fryers	NOT ALLOWED	Х	1 - Umbrella/Easy-up* 2 - Screened Lid 3 - Metallic cover
Cooking pancakes on a camp stove	NOT ALLOWED	х	1 - Metallic cover right above unit 2 - Umbrella/Easy-up*
Gyro cook units (gas)	NOT ALLOWED	Х	Metallic cover right above unit     Protect from side and ground contamination
Gyro cook units (electric)	Yes (check with FD)		If FD requires outside then:  1 - Metallic cover right above unit  2 - Protect from side and ground contamination
Electric woks	Yes		NOT APPLICABLE
Propane woks (cooking ring)	Yes – check with FD and EHS	х	Metallic cover right above unit     Metallic cover above unit and cook
Propane steam table with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then:  1 - Metallic cover right above unit  2 - Protect from side and ground contamination
Electric steam table	Yes		NOT APPLICABLE
Electric espresso machine	Yes		NOT APPLICABLE
Electric oven	Yes		NOT APPLICABLE
Propane griddle with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then: 1 - Umbrella/Easy-up*
Electric heat lamps	Yes		NOT APPLICABLE
Electric crock pots	Yes		NOT APPLICABLE
Popcorn machines (electric)	Yes		NOT APPLICABLE
Propane- kettle corn cookers with enclosed flame	Yes (check with FD) - but the propane tank must be outside of the tent and secured.		If FD requires outside then: 1 - Umbrella/Easy-up*
Electric waffle makers	Yes		NOT APPLICABLE
Electric skillets	Yes		NOT APPLICABLE
Small (butane) cook stoves	Yes (check with FD)	х	If FD requires outside then: 1 - Umbrella/Easy up*
Steam style trailers (hot dogs or tamales)	Yes (but the propane tank must be outside of the tent and secured).		If FD requires outside then: 1 - Metallic cover right above unit 2 - Umbrella/Easy-up*
Enclosed flame cooking units	Generally inside is ok unless it is grease producing.		If FD requires outside then: 1 - Umbrella/Easy-up*
*Must be fire resistant material, check with Local FD for required height over heat source.			