



ORANGE COUNTY EMERGENCY SERVICES DISTRICT NO. 1

2351 Hwy. 12
Vidor, TX 77662
409.769.8294

Outdoor Festival Fire Safety Guidelines

According to recent statistics, 118,700 fires involved cooking equipment, with 250 deaths and 3880 injuries resulting from these fires. Cooking fires are often caused by:

1. Leaving cooking food unattended.
2. Placing combustibles too close to the heat source.
3. Unintentionally turning on or not turning off the equipment.

Therefore the following are minimum fire safety standards and guidelines which must be observed by all vendors during local festivals and special events. Orange County ESD#1 fire inspector(s) will inspect all vendors for dangerous and/or hazardous conditions or materials. The fire inspector(s) may order any person(s) to remove or remedy such conditions(s) or material(s) which are deemed dangerous or hazardous by Orange County ESD#1. Failure to comply with such requests for removal or remediation shall result in the removal of the vendor from the event premises.

HOURS OF VENDOR INSPECTION

Fire inspectors from Orange County ESD#1 will be around to begin fire inspections at least two (2) hours prior to the opening of any vendor operation.

COOKING AREAS

It is the responsibility of each vendor to ensure the safe operation of any charcoal, wood, LP gas generated fire, or heating elements on the event premises. This includes such items as popcorn machines, grill, food warmers, etc. Any person(s) cooking, warming, or utilizing an open flame shall be instructed on these and any other applicable fire safety regulations. This includes what to do in case of an emergency for the particular festival.

All vendors utilizing an open flame or heating element shall at all times have on site a fully charged and certified fire extinguisher with *current annual inspection tag* from a certified extinguisher facility. This includes any newly purchased fire extinguisher(s). The minimum rating for any fire extinguisher shall be a 3A:10B:C. Vendors utilizing deep fat fryers shall have a Class K extinguisher in conjunction with the 3A:10B:C fire extinguisher. Vendors will not be allowed to begin any cooking operations without first having the correct fire extinguisher at their location.

No flammable liquids will be allowed into an area where open flames exist. This includes charcoal fires which have already been ignited through use of a fire starter liquid. To enhance a charcoal or wood based fire, the vendor should add additional charcoal or wood as opposed to using “starter” to quicken the process.

All vents and filters that are directly above the cooking area will be free of grease and trash.

LP GAS CYLINDERS

LP gas cylinders must be in good general condition. The cylinders must be approved for LP gas use, leak free, properly painted, and properly re-qualified. The cylinder foot rings must be in good condition and must be marked clearly on the cylinder. The cylinder must have the protective collar (or cap) in place, especially while being transported and moved into position. All cylinders not connected for use must have an effective seal in place in the service valve opening, unless equipped with a quick connect coupling.

LP gas cylinders shall be installed upright (relief valve in communication with the vapor space of the container) and shall be secured to prevent overturning and protected from physical damage. Cylinders not connected shall be stored away from areas of excessive heat, unless a part of an approved appliance package (barbecue grill, etc.). Cylinders shall be located at least 5-feet away from any ignition source. The cylinder relief valves shall be positioned in a direction away from public exposure and other nearby cylinders.

All LP gas equipment, including pressure regulators, gas hose(s), gas tubing and appliances, shall be in good condition and approved for the intended service. All LP gas equipment shall be installed and utilized in accordance with manufacturer’s recommendations and operating instructions.

All appliances shall be maintained at a proper clearance to combustible materials and shall be properly protected from overturning. Care shall be taken to prevent contact burns. Gas hose(s), tubing, or other piping shall be installed as to be protected from physical damage. Such piping shall not constitute a tripping hazard.

POWER SUPPLIES

Extension Cords-All extension cords used to power equipment must be in proper operational condition and be free of cuts, frayed wires and or loose connections. Such power supplies shall not constitute a tripping hazard.

Only surge protectors are allowed to power multiple appliances. All other devices (i.e. octopus plugs, etc.) are not allowed and will be required to be removed.

Generators-Fuel powered generators must be operated more than 10-feet away from any vendor booth. They are not to be operated inside of any enclosure to avoid carbon monoxide poisoning and possible fire. Fuels to power generators will be kept away from open sources of ignition and away from any vendor booth. No gasoline is permitted on site to re-fuel gas powered generators. Generators should only be filled when cold, and should have a gas tank capacity sufficient to power the generator for the duration of the event.

OUTDOOR LIGHTING

All flood lights that use high intensity incandescent bulbs are to be placed more than 3-feet away from any combustible material (paper, plastic, hay, cotton, synthetic materials, canopy tops, etc.). Such lighting shall not constitute a tripping hazard.

GENERAL FIRE SAFETY TIPS

- Never leave cooking food unattended and keep a close eye on food cooking inside an oven.
- Keep cooking areas clean and clear of combustibles (i.e., potholders, towels, rags, food packaging).
- Keep children and pets away from cooking areas by creating a 3-foot “kid-free-zone” around the stove.
- Turn pot handles inward so they can’t be bumped and children can’t grab them.
- Wear short, close fitting or tightly rolled sleeves when cooking. Loose clothing can dangle onto stove burners and catch fire.
- Never use a wet oven mitt, as it presents a scald hazard if the moisture in the mitt is heated.
- Always keep a potholder, oven mitt and lid handy. If a small grease fire starts in a pan, put on an oven mitt and smother the flames by carefully sliding the lid over the pan. Turn off the burner. Don’t remove the lid until it is completely cool. Never pour water on a grease fire and never discharge a fire extinguisher onto a pan fire, as it can spray or shoot burning grease around the kitchen, thus spreading the fire.
- If there is an oven fire, turn off the heat and keep the door closed to prevent flames from burning you and your clothing.
- If there is a microwave fire, keep the door closed and unplug the microwave. Make sure to have the oven serviced before you use it again. Food cooked in a microwave can be dangerously hot. Remove the lids and other coverings from microwaved food carefully to prevent steam burns.

There will be a safety inspection prior to the opening of all booths. If you have any specific questions concerning Orange County ESD#1 rules and regulations, please contact the Fire Marshal or Fire Chief at 409.769.8294.