



## JOHNSON CITY FIRE DEPARTMENT

Tent permit may not apply to you depending on the size of your tent.

## Fire Prevention

### TENT / CANOPY VENDOR REQUIREMENTS

#### **ALL Cooking Tents Must:**

1. Be certified FLAME RESISTANT. (California State Fire Marshal Title 19, NFPA 701)
2. Be separated from other non-cooking Tents/Structures by a distance of 20 FEET.
3. Have a "NO SMOKING" sign posted and shall not permit smoking in the tent.
4. Be adequately ANCHORED.
5. Provide Fire Department ACCESS.

#### **Fire Extinguisher(s) Required:**

1. For ALL vendors. Minimum of one 5lbs. ABC fire extinguisher is required.
2. If cooking with grease/oil or frying, one CLASS K fire extinguisher is required.

#### **Allowable Distances from Tents:**

1. Open or exposed flame – 20 FEET
2. Outdoor cooking – 20 FEET
3. Generators – 20 FEET  
-Shall be isolated from contact with the Public by fencing, enclosure, or approved means.
4. Propane cylinders – stored OFFSITE unless changing over.  
-Empty cylinders shall be removed. Cylinders must be secured properly.
5. Flammable and combustible liquids – NOT LESS THAN 50 FEET  
-Stored outside in an approved manner.

#### **Electric Heating: (NOT cooking with grease/oil):**

1. The electrical system for all festivals is required to be inspected and approved by the Johnson City Building Department's Electrical Inspector prior to use.
2. ALL electrical appliances shall conform to UL standards.

### ***ALL REQUIREMENTS ARE PER THE 2012 INTERNATIONAL FIRE CODE***

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**REQUIREMENTS TO OBTAIN A TEMPORARY PERMIT**

**PERMIT FEE: \$30.00 CASH**

**(COLLECTED AT TIME OF INSPECTION)**

<b>WATER</b>	Potable water shall be available at all times for dish/hand washing
<b>DISH WASHING</b>	<b>3 CONTAINERS (WASH, RINSE, SANITIZE)</b> NOTE: Containers shall be large enough to accommodate the largest utensil <b>Operation must have BLEACH (50-200ppm) and DISHWASHING DETERGENT</b>
<b>HAND WASHING</b>	A convenient hand washing facility shall be available for employee hand washing. Hand washing facilities shall provide at least warm running water, soap, and individual paper towels. <b>(An "Igloo style" cooler may be used for dispensing water. A catch bucket is needed to collect waste water from cooler)</b> <b>NOTE: Handiwipes may be used in lieu of a container by vendors serving only non-TCS* foods.</b>
<b>FOOD PROTECTION</b>	Food shall be protected from contamination during preparation, display, and service. Food employees may not contact exposed, ready-to-eat food with their bare hands & shall use suitable utensils such as deli tissue, tongs, single-use gloves, or dispensing equipment. <b><i>Each operation will be evaluated to determine if the proposed method of protection is adequate.</i></b> Appropriate screening of food preparation areas is the most common method of protection for areas of extensive food preparation. In operations where there are limited or restricted food preparations, lids, covers, etc. may be acceptable.
<b>FOOD PREP</b>	All food must <b>be prepared at the permitted site. No home prepared/Home canned foods are permitted.</b>
<b>PERSONAL HYGIENE</b>	No eating, drinking or smoking is permitted in the food preparation area.
<b>COLD STORAGE</b>	<b>All TCS*foods must be held at 41 degrees or less.</b>
<b>HOT STORAGE</b>	<b>All TCS* foods must be held at 135 degrees or higher.</b>
<b>WASTE DISPOSAL</b>	All waste water must be disposed of in a sanitary manner. Waste water may not be disposed of on the ground.

**\*Time/temperature control for safety food (TCS) means a food that requires time/temperature control for safety to limit microorganism growth or toxin formation.**

**ALL VENDORS ARE SUBJECT TO DAILY INSPECTION. OPERATORS WHO VIOLATE PUBLIC HEALTH LAWS WILL BE CLOSED FOR THE DURATION OF THE EVENT AND/OR APPROPRIATE LEGAL ACTION TAKEN.**