



**Paducah Fire Department
Fire Prevention Division**

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SAFETY GUIDELINES FOR SPECIAL EVENTS & MOBILE FOOD VEHICLES

1. If wind speeds are to reach 40 miles per hour, or severe weather is occurring, the event shall be closed.
2. A twenty (20) feet fire lane shall be maintained at all times.
3. Aisles and exits must be maintained free of obstructions.
4. All electrical shall be installed in a safe manner and not altered from manufacturer's requirements.
5. No open splices on cords or equipment.
6. PLEASE do not alter the City of Paducah supplied electrical panels in anyway. These power panels are provided with 125 volt, 15 or 20 amp receptacles and 250/125 volt 50 amp NEMA 14-50 R 240 volt receptacles. It is the vendor's responsibility to configure their equipment to connect to these receptacles with a maximum of 16 amps on the 120 volt receptacles and 40 amps maximum on the 50 amp receptacles.
7. Your cords need to have the correct plug on them; City of Paducah staff cannot change them for you.
8. When using extension cords, make sure they are grounded (3 prong), and not the small 16 gage brown or white extension cords.-All equipment required to be grounded, must be grounded.
9. All 120 volt 15 and 20 amp receptacles must be GFCI Protected.
10. All receptacles installed outdoors subject to rain or water runoff must have an enclosure/cover that is weather proof with the plug cap inserted.
11. ALL cords need to be run and installed in a safe and orderly manner.
12. Any equipment tripping breakers or GFCI'S is the responsibility of the vendor to repair or remove the equipment.
13. If you will be using any type of trailer that requires an electrical hook up, please contact the Fire Prevention Division before the event, so we may foresee and assist with any problems before you get it to the event destination. You may make an appointment to bring it by City Hall or we can come to you within McCracken County limits.
14. Trash cans must be emptied when full.
15. Charcoals must be disposed of in designated container.

16. At least one ABC fire extinguisher must be located at each site. If a deep fryer is in use a class K is also required. No cooking fire shall begin without extinguisher in place.
17. All pressurized cylinders shall be secured.
18. Internal combustion power sources shall be isolated from contact with the public by either physical guards, fencing or an enclosure.
19. Cooking appliances shall be isolated from the public at no less than 48 inches.
20. Mobile cooking equipment shall be separated from buildings, combustibles, and vehicles by no less than 10 feet.
21. All tents must meet NFPA 701 for being flame retardant.
22. Tents over 700 square feet without sides shall obtain a permit.
23. Tents must be erected to meet the manufacturer's specifications. This includes normal stability of the tent and resistance to wind. All parts must be secured together by bolts, pins or clips.
24. All tents shall be secured by either water buckets or sand bags or other approved methods.
25. Generators must be 5 feet from tents with the exhaust facing away from tent.
26. No storage of gasoline within 10 feet of tents.
27. No cooking in a tent or mobile or temporary cooking vehicle where occupied by the public: 10 feet distance from cooking area to be maintained from public way.
28. One 100lb (max) propane bottle will be allowed in each vendor space per appliance for cooking. All bottles must be UL and DOT approved.
29. The Fire Marshal's office will check propane devices for leaks.
30. All piping for propane application shall be installed in accordance to NFPA 58, (no more than 5 ft flex hose).
31. Prior to mobile or temporary cooking operations workers shall be trained in emergency response procedures including:
 - a. Proper use of portable fire extinguishers and extinguishing systems.
 - b. Proper method of shutting off fuel sources.
 - c. Proper procedure for notifying the Paducah Fire Department.
 - d. Proper refueling
 - e. How to perform leak detection
 - f. Fuel properties

32. Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants, or other fire protection devices and equipment.
33. An approved method of communication to emergency personnel shall be accessible to all employees.
34. The address of the current operational location shall be posted and accessible to all employees.
35. Electrical appliances, fixtures, equipment, or wiring other than low-voltage and automotive vehicle circuits or extensions thereof, installed within or on vehicles, shall comply with NFPA 70.
36. An approved carbon monoxide detector shall be installed where mobile cooking operations are performed in an enclosed area.
37. Flammable liquids shall not be stored inside mobile cooking vehicles or in temporary cooking areas unless stored in accordance with NFPA 30.
38. Leak detection testing shall be documented and made available to the AHJ upon request.
39. ASME containers and cylinders used for the purposes covered by 50.7.2.4 shall not be installed, transported, or stored (even temporarily) inside any vehicle covered by 50.7.2.4, except for ASME containers installed in accordance with 50.7.2.4.3.4.9, Chapter 9, or DOT regulations. [58:6.24 26 .3.2]
40. The LP-Gas supply system, including the containers, shall be installed either on the outside of the vehicle or in a recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 3 ft (1 m) horizontally away from any opening into the vehicle below the level of the vents. [58:6.24 26 .3.3]
41. Containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet.
42. Appliances shall be located so that a fire at any appliance will not block egress of persons from the vehicle.
43. Mobile units including mobile kitchens and catering vehicles that contain hot plates and other cooking equipment shall be provided with at least one approved portable fire extinguisher rated in accordance with NFPA 10 at not less than 10-B:C.
44. Deep fat fryers, fry-o-lators, or other appliances having combustible liquids heated by LP Gas, solid fuels, or electricity shall be protected by an approved hood fire suppression system or other approved means of extinguishment in the event of fire.
45. All piping shall be in accordance to NFPA 58.
46. Any open flame or cooking device shall not be within 20ft of gasoline dispensers or fill points for underground gasoline storage tanks.