

| SPECIAL PERMIT | NO. |
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LOS ANGELES FIRE DEPARTMENT SPECIAL PERMIT FOR TEMPORARY COOKING

| NAME OF EVENT | |
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| ADDRESS OF EVENT | |
| DATES OF USE | |
| | |
| NAME OF VENDOR | |
| ADDRESS OF VENDOR | |
| SIGNATURE AND TITLE OF VENDOR | |
| DATE SIGNED | |

REQUIREMENTS

- 1. No cooking under canopies or in unapproved indoor structures.
- 2. Cooking devices using propane must have the propane bottle outside the booth and properly secured in an upright position. Use of propane indoors is PROHIBITED.
- 3. All fittings and hose used with propane shall be approved for such use by an approved testing laboratory.
- 4. Propane shall be limited to the supply on site. There shall be no remote storage area.
- 5. Refueling of propane cylinders on site or at other than approved locations is prohibited.
- 6. A fire extinguisher with a minimum of 20BC classification to be provided at each booth.
- 7. A minimum of 3 feet clearance must be provided between the public and the cooking device by a barricade.
- 8. All cooking devices shall be secure, stable, and level.
- 9. No smoking within 25 feet of propane cylinder and no smoking inside tent or canopy.
- 10. All propane connections shall be tested for leakage by performing the manufacturers recommended testing procedures.
- 11. Waste coals shall be fully extinguished and cold and then placed into a clean noncombustible container for disposal.
- 12. The use of tabletop portable propane/butane cooking devices is prohibited.
- 13. All tents, canopies, banners, signs, and decorations shall be flame treated with a California Flame Certificate.
- 14. All electrical wiring, connections, and lighting devices shall be "U.L." approved.
- 15. L.A. County Health Department approval shall be obtained for cooking on site.