



Stanislaus Consolidated Fire Protection District  
3324 Topeka St.  
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**FIRE PREVENTION DIVISION  
PROPANE  
FRYER, GRIDDLE, STEAM TABLE  
CALIFORNIA FIRE CODE 105.6.27**

**DATE OF ISSUANCE:**

**DATE OF EXPIRATION:**

**APPLICANT'S NAME:**

**APPLICANT'S PHONE:**

**BUSINESS NAME:**

**BUSINESS OWNER:**

**BUSINESS ADDRESS:**

**BUSINESS PHONE:**

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1. All cooking equipment shall be of an approved type.
  2. Coleman stoves or equivalent shall conform to the following requirements:
    - a. No gasoline or kerosene may be used.
    - b. No fueling of a stove may be done in the booth.
    - c. There may be no storage of fuel in the booth.
    - d. A minimum of five feet of clearance must be maintained between the public and all cooking devices.
  3. Butane or propane equipment shall conform to the following requirements:
    - a. The maximum size of LPG tanks that can be used inside of a booth is 5 gallons.
    - b. All tanks shall have a shut-off valve.
    - c. The stove shall have a shut-off valve.
    - d. Hoses shall be of an approved type for use with the equipment.
    - e. The LPG tank must be protected from damage and secured in the upright position.
    - f. Tanks located outside of booths must have a pressure regulator if in excess of five gallon capacity.
    - g. There may be no storage of butane or propane tanks in the booth.
    - h. The tank must be turned off when not in use.
    - i. Prior to use, all connections must be tested ( may be done with a soap and water solution).
    - j. A minimum of 16 inches shall be provided between deep fat frying appliances, woks and open flame stoves. An alternative to the 16 inch separation requirement would be to provide a 16 inch high, full width splash guard.
    - k. A minimum of 18 inches shall be provided between deep fat frying appliances, woks and open flame stoves. (Note: Clearance may be reduced as approved by

the Fire Marshal)

4. Charcoal Barbecue cooking shall conform to the following requirements:
  - a. Charcoal barbecue cooking is prohibited inside of booths.
  - b. Charcoal cooking shall be performed only in areas away from public access and shall be located a minimum of five feet from any booth with a minimum of 10 feet from any permanent structure.
  - c. Only commercially sold charcoal lighter fluid or electric starters may be used. Gasoline, kerosene is prohibited from use.
  - d. Storage of starter fuel in the booth is not permitted.
  - e. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Marshal. Dumping of coals in trash containers is prohibited.
5. Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall conform to booth construction requirements as previously outlined, but the top of the enclosure shall be open or, when required by the Health Department, shall be provided with metal/flame retardant screening with a minimum height of 7 feet.
6. **FIRE EXTINGUISHERS:** Each booth shall be provided with a minimum 2 a-10b-c rated portable fire extinguisher. Any cooking operations involving combustible cooking media (e.g., vegetable or animal oils and fats) will also require a class "K" (2-A:K) Fire extinguisher.
  - a. The extinguisher shall be mounted and secured so that it will not fall over.
  - b. The extinguisher must be visible and accessible, and located away from the cooking area.
  - c. The extinguisher must have been in service within the last year and have a California State Fire Marshal service tag attached. Fire Extinguishers without the tag will not be recognized as meeting the Fire Code.
7. **HOUSEKEEPING:**
  - a. The Fire Marshal encourages the use of non-combustible materials in the cooking areas and away from heat sources.
  - b. Trash containers should be emptied regularly.
  - c. Clean all cooking surfaces regularly to prevent the build-up of grease.

By virtue of the provisions of the California Fire Code and the Stanislaus Consolidated Fire Protection District, the business started above having made application in due form, is hereby GRANTED THIS PERMIT for Propane Fryer, Griddle, Steam Table operations.

This permit is issued on condition that all Fire District Codes and applicable Municipal Codes and Ordinances now adopted, or that are adopted hereafter, shall be complied with. This permit does not take the place of any License required by law. Any change in the use or occupancy of the premises shall require a new permit.

\_\_\_\_\_  
Permit Holder

\_\_\_\_\_  
Fire Inspector

Date: \_\_\_\_\_

**PERMIT MUST BE POSTED AT ALL TIMES. PERMIT IS NON-TRANSFERABLE AND SUBJECT TO REVOCATION AT ANY TIME. PERMIT IS NOT VALID UNLESS SIGNED BY THE FIRE DEPARTMENT INSPECTOR AND PERMIT HOLDER.**