

# FIRE & LIFE SAFETY RECOMMENDATIONS

## Exiting:



- Workers should not be trapped between cooking appliances and the exit in the event of a fire.
- If cooking equipment is between the work or service area and the exit, a second exit is recommended.
- A service window may be a second exit if:
  - ◆ The opening is at least 24 inches high and 20 inches wide; and
  - ◆ The window sill is not higher than 44 inches from the floor of the cart; and
  - ◆ All employees are capable of exiting through the window.
- The public should not be allowed inside the cart. If customers are allowed inside the cart, a second exit is required on each level.
- Carts with a side entrance should be at least 3 feet from the next cart or structure (building, wall, etc.). This pathway must remain clear at all times.

## Excess flow valves:

These valves close upon excessive discharge of propane and prevent the unwanted release of propane if the cylinder, tank or piping system is damaged.

## LP gas alarms:

These alarms will alert you when there is an unsafe level of propane.

## On-site delivery service:

Transporting portable propane tanks can pose a serious hazard.

## Type I hood and ventilation system:

Recommended when cooking produces grease-laden vapors.

## Fixed fire suppression system:

Recommended when cooking with oils with a depth greater than 1/4 inch. If there is no fixed system, a tight fitting, non-combustible lid that can be placed over the cooking vessel is required.

## Regular cleaning:

All interior and exterior surfaces, including ventilation ducts and fans should be cleaned to prevent build-up of grease and reduce fire risk.

# PORTLAND FIRE & RESCUE

## Fire Code Requirements & Recommendations



## Vending Carts & Trucks



(503) 823-3770

# PORTLAND FIRE CODE REQUIREMENTS

## PROPANE



- Portable carts with propane cooking appliances are not allowed inside buildings.
- A permit must be obtained from the Fire Marshal's Office for use of portable propane bottles larger than 17 ounces.
- For propane tanks greater than 25 gallons, a special tank permit must be obtained from the Fire Marshal's Office.
- The maximum amount of propane allowed per site/pod cannot exceed 2000 gallons. A site/pod is any area where there are multiple carts.
- Propane tanks are not allowed inside the cart at any time, unless there is a DOT approved cabinet built into the cart to contain the propane tank.
- Propane tanks must be secured to prevent tipping, vandalism and unauthorized persons from operating the valves.

## FIRE SUPPRESSION

- Extinguishers must be a minimum 2A:10BC, mounted in plain view on a wall or cabinet, no higher than 5 feet at the top of the extinguisher.
- Extinguishers must be serviced annually and have a tag showing the date of service.
- If cooking with oils deeper than ¼ inch, a "K-class" extinguisher is required.
- If installed, fixed fire suppression systems must be serviced every 6 months by a qualified technician and have a tag with the service date. The technician's service report must be maintained on site.



## PERMITS

- You must get a permit every year for portable propane devices.
  - The permit fee is \$25 and must be paid at the time of application.
  - A permit application form can be found on the Portland Fire website: <https://www.portlandoregon.gov/fire/article/224270>
- OR**  
in the Prevention office at:  
1300 SE Gideon St.  
Portland, OR 97202
- The permit sticker must be in a visible location in the cart/booth.
  - Permits expire on December 31<sup>st</sup>.
  - Failure to obtain a proper permit or to comply with fire code requirements is a fire code violation that may result in a citation and fine.
  - If you have additional questions about how to obtain a permit, please call: (503) 823-3712