



# CITY OF TAMPA

Jane Castor, Mayor

Tampa Fire Rescue  
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Fire Prevention Bureau  
John Reed, Fire Marshal

## CHECKLIST FOR VENDORS OPERATING IN TENTS WITHIN THE CITY LIMITS

### Temporary Cooking under Tents within the City Limits

- \*If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher.
- \* Propane must be 5 feet from any heat source or tent.
- \*If cooking or using a heat source, must provide 2A-10BC, tagged and serviced, extinguisher.
- \*Propane tanks must be secured to prevent falling over
- \*No exchanging of tanks during the event.
- \*Cooking equipment cannot be used within 10' of a structure that is not a 1 or 2 family dwelling.
- \*The AHJ shall be authorized to require any fire to be immediately discontinued if the fire is determined to constitute a hazardous condition.
- \*Any cooking under a tent will require a permit from the Fire Marshal's Office

### Operating a Food Truck within City Limits

FOOD TRUCK VENDORS MUST SUPPLY THE FOLLOWING DOCUMENTATION IN ORDER TO PARTICIPATE IN EVENTS

- \*Proof of General and Automotive Liability with a policy number (no binders) that shows an expiration date that has not yet occurred.
- \*A copy of the truck's State of Florida, Department of Business Regulations, Division of Hotels and Restaurants license. (Must be current).
- \*A copy of the truck's Business Tax documentation. This may be from any City or County within the State of Florida. (Must be current).
- \*A copy of the truck owners Food Safety/Professional Manager Certification from the State of Florida.
- \*Approval from Land Development and Zoning if the truck plans to operate on private property during a City approved Special Event and the private property from which they will operate is immediately adjacent to the defined Special Event site.

### THE FOLLOWING REQUIREMENTS ARE FROM THE CITY OF TAMPA FIRE MARSHAL

- \*If using for cooking, a commercial hood is required along with a fire suppression system.
- \*If cooking or using a heat source, must provide 2A-10BC, tagged, extinguisher.
- \*If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher.

\*Food trucks are subjected to a safety inspection from the Fire Marshal's office at any time during their operation. Trucks must be able to show current inspection and licensing from the State of Florida, Department of Business Regulations, Division of Hotels and Restaurants and proof of an association to an approved Commissary.

### **Tents Larger than 900 sq. feet**

- \*Must be permitted through the Fire Marshal's Office 813-274-7000
- \*Must provide appropriate number of 2A-10BC, tagged and serviced extinguishers for the square footage.
- \*Propane must be 5 feet from any heat source or tent.
- \*If open to the public, Exit and emergency Lighting may be required depending on size of tent.
- \*Must provide Flame Retardant Certification for each tent.
- \*If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher

### **10x10 and smaller**

- \*Cannot be tied together.
- \*If tents are tied together then a tent permit and flame retardant certification will be required for tents tied together that exceed 900 Sq. feet
- \*Minimum 2' of separation between tents and 10 feet from closest structure
- \*If Cooking produces grease laden vapors must provide tagged and serviced Class K extinguisher.
- \*If cooking or using and heat source, must provide 2A-10BC, tagged and serviced, extinguisher.
- \*If cooking under a tent, you must provide flame certification for that tent.
- \* Propane must be 5 feet from any heat source or tent.
- \*If cooking produces grease laden vapors, must provide tagged and serviced Class K extinguisher.