



Caldwell City and Rural Fire Department

"Saving Lives, Protecting Property"

Fire Prevention Division
310 S 7th Ave, Caldwell ID 83605
Phone 208-455-3032 Fax 208-455-3014

Food Vendor Requirements

The Caldwell Fire Department (CFD) would like to make your participation as smooth as possible. Enclosed are the CFD requirements for your booth/mobile food unit, as well as inspection information. Please read it thoroughly, as there are some changes from previous years.

At the time of the inspection you will need to have the following requirements in place:

Fire Extinguishers:

1. Minimum of one (1) sized 2A10BC all purpose dry chemical fire extinguisher.
2. If you use any grease used in your cooking process, a Class K liquid chemical extinguisher is also required.
3. Extinguishers must be mounted in an accessible location so that the head of the extinguisher is between 3'-5' from the floor.
4. Extinguishers must also have affixed to it, at the time of inspection, a current service tag (within the last eleven (11) calendar months).

Commercial Cooking Appliance Systems

International Fire Code section 609.2 requires a Type 1 hood be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

Type 1 Hood: A Kitchen hood for collecting and removing grease vapors and smoke.

Commercial Cooking Appliance: Appliances used in a commercial food service establishment for heating or cooking food and produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust system shall also be required to have a suppression system. Such appliances include deep fat fryers; if the grease vapors are caused by deep fat fryers; upright broilers; griddles; broilers; steam-jacketed kettles; hot top ranges; under-fired broilers; (charbroilers); ovens; barbecues; rotisseries; and similar appliances. For this purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food

1. The fire suppression system (including the portable Class K liquid chemical extinguisher), must have a current service tag within the last six (6) months. If it has not been serviced within the last six (6) months, you will need to have it professionally serviced prior to inspection.
2. A Class K liquid chemical extinguisher must be mounted as indicated above.

3. The Class K liquid chemical extinguisher must be tagged as indicated above.
4. The manual activation for the hood suppression must be accessible.
5. Activation of the suppression system shall also shut off gas to the burners.

Hood & Duct Systems (where applicable):

You may clean your Hood & Duct Systems (H&D) yourselves, rather than having the work performed by a professional service provider. However, H&D's must be cleaned to a degree of cleanliness that one would expect from a professional service provider. Vendors who do not meet the cleanliness criteria will be asked to correct the problem and submit a request for reinspection. Upon reinspection, if a vendor still fails to have their H&D cleaned adequately, they will not be issued CFD approval to operate the cooking equipment, but may still be allowed to sell other "non-appliance cooked" food items. Additionally, those failing reinspection will be required to have their equipment cleaned by a professional duct cleaning service the following year.

Exiting:

1. A clear path of egress at least 32" wide must be maintained at all times during hours of operation in all stands and booths.

Waste:

1. One (1) OSHA compliant metal oily waste can with tight fitting lid is required.
2. The size of can depends on the amount of rags to be stored.
3. Oily Waste cans to be emptied daily
4. The oily waste can may be located just outside the booth or stand in cases where space is limited so long as it is accessible during hours of operation.
5. No other trash or debris may be put in these cans.

Generators

All generators and fuel cans shall be separated within 10 feet. All fuel cans on site shall have a secure lid or cover to control vapor release.

Inspection Schedule:

It is the vendor's responsibility to contact the Caldwell Fire Departments Fire Prevention office to schedule an inspection of the structure/mobile food unit prior to use.

If you have any questions prior to the scheduled inspection time, please feel free to contact us at (208) 455-3032.

Thank you,
Andrew C Cater, Fire Marshal

For your convenience, below is a list of all the Fire Extinguisher companies listed in the Nampa/Caldwell Dex directory.

<i>Allied General Fire</i>	<i>367-9100</i>
<i>Fire Extinguisher Co.</i>	<i>884-2004</i>
<i>Firexpert</i>	<i>855-2345</i>
<i>Oxarc</i>	<i>442-8910</i>
<i>SimplexGrinnell</i>	<i>376-2111</i>