



General Requirements with Mobile Cooking Units

The City of Oklahoma City Fire Department

Cooking

Separate permits are required for LPG (propane) cooking activities. (MOBILE TRUCKS)

Permits are not required for electric cooking operations or for operations using an open flame (charcoal, wood, etc.), "Sterno" canisters to heat pre-cooked food or butane canisters less than 8 ounces in size. Permits may be obtained for a single event (25.00) or for 12 months (100.00) WHEN MOBILE COOKING UNITS ARE USING PROPANE GAS FOR FUEL FOR COOKING PURPOSES.

The Following International Fire Code 2003 Edition Amendments will also be strictly enforced beginning September 1, 2006

601.1 Scope. The provisions of this chapter shall apply to the installation, operation and maintenance of fuel-fired appliances and heating systems, emergency and standby power systems, electrical systems, elevator recall, stationary lead-acid battery systems and commercial kitchen hoods.

602.1 Commercial Cooking Appliances. Appliances used in commercial food service establishment for steam, fumes, smoke, or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers; upright broilers; (char broilers); ovens; barbeques; rotisseries; and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

- Cooking trailers used inside any structure shall be required to be in full compliance with International Fire Code 2003 requirements for fire protection for commercial cooking equipment.
- Commercial cooking equipment. Portable fire extinguishers shall be provided within a 30-foot travel distance of commercial-type cooking equipment.
- Cooking trailers not operated inside a structure shall have a smoke detector and a properly charged and inspected 20BC fire extinguisher present and available at all times. Cooking equipment involving vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.
- Cooking units not in trailers, utilizing open deep fat fryers in assembly occupancies (to include trade show performance or display) shall be required to have the required hood and suppression system in accordance with the International Fire Code 2003. To include a "K" class fire extinguisher.
- Cooking units not in trailers, not utilizing open deep fat fryers shall have a properly charged and inspected 20BC fire extinguisher present and available at all times.
- Any additional requirements for cooking units not otherwise mentioned will be determined by the Oklahoma City Fire Marshal's Office.

Fire Extinguishers: Fire extinguishers are required for all cooking operations regardless of whether or not a permit is required.

The type of fire extinguisher(s) required varies with the type of fuel used. The following types of fuel or operations require specific fire extinguishers as noted:

Type of Fuel or Cooking Operation	Type of Fire Extinguisher Required
Charcoal or Wood BBQ	
Propane, Butane or Natural Gas, Electric	Minimum U.L. Rating of 20BC

WHEN DEEP FAT FRYING THE FOLLOWING EXTINGUISHER WILL ALSO BE PROVIDED U.L. Rated For **Class "K" EXTINGUISHER** (in Addition to the Fire Extinguisher Required for the Source of Heat Being Used.)



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Cooking operations taking place that lack the appropriate fire extinguisher will be ordered to cease operation immediately until the required fire extinguisher can be obtained.

Fire extinguishers shall be affixed with a tag that indicates they have been serviced (inspected) within the past 12 months. Exception: New fire extinguishers (those purchased within the past 12 months) may pass inspection by having the receipt showing the date of purchase taped or otherwise attached to the fire extinguisher.

Fuel: Quantities of fuel that may be stored on site vary on a case-by-case basis depending upon several factors. Contact the Fire Marshal's Office at (405) 297-3584 and request to speak to a representative of the Special Event Section to determine the specific amount applicable for your activity.