



William Martin
Mayor

City known as the Town of
GREENFIELD, MASSACHUSETTS

GREENFIELD FIRE DEPARTMENT

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Robert Strahan
Chief

February 29, 2016

To: All Food Vendors

Re: New Code Requirement for food vendors

With 527CMR 1.0 now in effect, Greenfield Fire Department will be enforcing all the requirements for mobile and temporary food vending. The following is a list that will be enforced:

1. A fire department inspection will be required for all food vendors
2. All outside propane storage over 42 pounds will be required for the site to be permitted by the Greenfield Fire Department. Permit Fee of \$45.00.
3. LPG tanks shall be hydrostatic tested within 12 years or they will not be allowed to be placed in service and must be removed from the event location.
4. LP-Gas container shall be located at the outer edge of the canopy, a minimum of **5'** from the heat producing appliance. The container shall be protected to prevent tampering or damage by vehicles or other hazards. The container will be securely fastened to prevent tipping that result in damage to the hose or connection. All tanks and lines will be leak free. Safety relief valves are to be pointed out from the tent and heating appliance.
5. Cooking canopies are to be located no less than five feet from any other canopy, tent or structure.
6. Occupancy underneath the canopy is restricted to those persons necessary for food preparations only. Food shall be served from the outer edge of the canopy. Suitable barriers shall be provided to maintain a distance of not less than **5'** between areas accessed by the general public and the cooking equipment

7. The use of membrane structures (Tents) for cooking activities is restricted to free standing canopies with no sides attached during cooking activities.
8. A minimum of one K-class and one 10 pound ABC fire extinguishers shall be placed at each end of the cooking line. All extinguishers must have a current inspection tag.
9. Flat top and grill cooking shall have a minimum of one K-class and one 10 pound ABC fire extinguisher. All extinguishers must have a current inspection tag.
10. Any cooking line shall not be set up within **10'** of a stage or amusement ride.
11. Flat top & grill cooking that takes place under a flame rated tent shall be 36" clearance from any flammable materials (example: any portion of the tent or canopy sides & flaps).
12. All tents that are used for food vending with cooking operations will be required to be flame rated and proof of rating if not labeled. Rating must meet NFPA 102, NFPA 701 or a California flame rating equivalent.
13. Food Vendors working out of a mobile food unit (truck or trailers), must meet the requirements of 527CMR 50.2.1.9 and NFPA 96 when cooking anything that produces a grease laden vapor.
14. All cooking equipment will be required to be approved and listed equipment per 527CMR 1.0, NFPA 96, 3.2.4 2011 Edition
15. All fire extinguishing system & extinguishers will need to be serviced and inspected by a licensed technician. A service tag with the last date of inspection will be required per 527CMR 1.0
16. Any new or additional cooking equipments installed in permanent structures that are of temporary use will be required to be upgrade to a UL300 compliant system.

If you have any questions in regards to the listed requirements please feel free to contact the fire prevention office at: 413-774-4737 ext 1114.

Thank you

Chief Robert Strahan
Greenfield Fire Department