

September 8, 2021

To: All Vendors

From: The Woonsocket Fire Marshal's Office

Re: Safety Checklist for vendor booths

It is imperative that all items on the checklist be adhered to. This office will be checking off the items at your final inspection.

- Grease fryers, grills and griddles shall have a hood system with an exhaust fan. (Approved by Fire Marshal). Note: The hood must be larger than the cooking surface and overlap the entire cooking surface.
- Non-combustible backing must be in place for these applications per Fire Marshals direction.
- LP gas tanks must be secured in place, STRAPS ONLY, no bungy cords, crates shall be acceptable for 20lb tanks only.
- LP gas tanks are required to be requalified or replaced every 5 or 12 years. The original manufacture/test date and any requalification/retest dates must be presented in a specific manner.
- At least one portable fire extinguisher (2A 10BC) in each booth, any booths which will be utilizing fryolators/grease shall be required to have a ***K extinguisher*** (current inspection tag and must be mounted). **PLEASE REMEMBER TO HAVE EXTINGUISHERS IN YOUR POSSESSION PRIOR TO SET UP AS THEY WILL BE DIFFICULT TO OBTAIN ON A WEEKEND.**
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- Tarps/tents/roofs must be non-combustible of flame resistant. Documentation by manufacturer to actual tent or tag on tent are acceptable. NFPA 701 compliant.
- Hay/combustible decorations must be treated with a flame-resistant process.
- The MARKED FIRE DEPARTMENT access lane behind the booths on the Pond Street Side, must remain as a clear access and egress at all times. No preparation, storage, or chairs etc. are allowed in this area at any time.
- Cardboard and any other combustibles not in use shall be stored away from vendor booths.
- Turkey Fryer type propane burners shall be enclosed within a 5/8 sheetrock area per the Fire Marshal's discretion.

ANY SAFETY ITEMS THAT ARE OVERLOOKED ARE SUBJECT TO CORRECTION AT ANY TIME BY THE LOCAL AHJ.