











visory for Temporary Food Booth operators in Alameda County - Effective March 11, 2011

- 1- Under the requirements of the California Health and Safety Code you must protect food from contamination.
- 2- At temporary events **some types of cooking equipment must be moved at least 20 feet away from the tent.** (California State Fire Code)
- 3- The following chart gives some examples of types of equipment which have been seen at events and the types of protection you must provide to protect the food while cooking.
- 4- Be prepared to provide overhead protection for any equipment the fire department requires outside.
- 5- All protection must be constructed to not have sharp corners or sides, be resistant to the wind, and be all metallic (legs and cover.)
- 6- If you have questions please submit a photo to this department for comment and suggestions.

Equipment	Might be allowed inside	Must be outside	Types of overhead protection possible (numbers show several possibilities)
BBQ solid fuel grills		x	None required
Smokers		x	None required
Propane grills		x	None required
Pot stoves (cooking rings)		x	1- Lids for pots 2- Metallic cover right above unit 3- Metallic cover above unit and cook
Small Coleman style camp stoves	Maybe. Depends on the size of the gas bottle. Check with local fire dept	x	1- Lids for pots 2- Metallic cover right above unit 3- Metallic cover above unit and cook
Deep fat fryers		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook 3- Screened lid
Chafing dishes with sterno	Not allowed-cannot keep foods at temperature	Not allowed-	Not allowed-cannot keep foods at temperature
Small (butane) cook stoves	Yes (check with local fire dept)		
Gyro cook units (gas)		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Gyro cook units (electric)	Yes (check with local fire dept)		
Propane steam table with enclosed flame	Yes (check with local fire dept) (but the propane tank must be outside of the tent and secured.)		
Electric steam table	Yes		
Electric espresso machine	Yes		
Electric oven	Yes		
Propane griddle with enclosed flame	yes (check with local fire dept) (but the propane tank must be outside of the tent and secured.)		
Cooking pancakes on a camp stove	Maybe. Depends on the size of the gas bottle. Check with local fire dept	x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Electric heat lamps	Yes		
Corn roasters (trailers with the corn inside the roaster)		x	None required
Electric crock pots	Yes		
Popcorn machines (electric)	Yes		
Propane- kettle corn cookers with enclosed flame	Yes (but the propane tank must be outside of the tent and secured.)		
Electric waffle makers	Yes		
Electric woks	Yes		
Propane woks (cooking ring, pot stove)		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Electric skillet	Yes		
Donut making machine	Yes		
Steam style trailers (hot dogs or tamales)	Yes (but the propane tank must be outside of the tent and secured.)		
Enclosed flame cooking units	Generally inside is ok unless it is grease producing.		