

October 27, 2015

NOTICE

Guidelines for Indoor Event Demonstration Cooking

Appliances

1. Cooking and/or warming appliances shall be listed and labelled for commercial use (not residential) by a recognized testing laboratory (e.g. CSA or ULC).
 - a. Residential appliances shall only be permitted if they are part of the demonstration and approved by the Calgary Fire Department.
2. Cooking and/or warming appliances shall be electric.
 - a. Exception: approved commercial cooking appliances that use no more than (2) 10-ounce non-refillable LPG/butane containers or one 5lb propane cylinder connected directly to the appliance at any time, shall be allowed.
 - b. Containers shall not be used with a manifold.
3. A maximum of two pieces of cookware may be used at any time per booth.
4. Cooking/warming appliances shall be isolated from the public having a minimum of 1 meter separation on all sides, or by providing a sturdy, mounted separation shield between the device and the public.

Fire Protection

1. Fire protection shall be provided by the exhibitor with any booth utilizing cooking appliances. Each cooking booth will require:

- a. a "K" Class fire extinguisher.
- b. A 2A-10BC extinguisher.
- c. a smothering lid for each individual piece of cookware.

Note: A "K" Class fire extinguisher is not required if oil and/ or fats are not being used or if grease laden vapours are not produced.

2. Demonstration cooking or food preparation shall not create an excessive amount of grease-laden vapors and the use of deep fat fryers is prohibited.
3. All heat producing food preparation equipment or warming devices shall be constantly attended. The assigned personnel should remain to monitor food preparation equipment during any breaks and to turn off all burner controls when the event is over.
4. Demonstrations may include cooking appliances, cookware or food.
5. Demonstrations will be limited to a maximum of 4 times per hour
6. Food being cooked will be no large than a single portion.
7. Cooking time must not exceed a maximum of 30 minutes of each hour.
8. A non-combustible, closable container must be used to dispose of used oil and labelled as such.
9. Maximum of 3 demonstrations booths per hall and 1 cooking stage per event.
10. Show Management must submit floor plan showing location of demonstration cooking booths
11. All cooking vendors will require final approval from the CFD.