



Use of Cooking & Warming Devices during Indoor Assemblies

PLEASE NOTE: The regulations below are the current minimum standards required by the Calgary Fire Department and must be maintained when using cooking and/or warming devices during indoor assemblies. These regulations are currently under review by the Calgary Fire Department and any changes will be provided once available.

Cooking and/or warming devices shall be approved for commercial use (not residential) by a recognized testing laboratory (i.e. CSA or ULC).

1. Cooking and/or warming devices shall be electric. Exception: Approved commercial cooking devices that use no more than (2) 10-ounce non-refillable LPG containers having a maximum water capacity of 1.08lb per container connected directly to the appliance at any time, shall be allowed. Containers shall not be used with a manifold.
2. Cooking/Heating devices such as ovens and enclosed rotisseries that are ULC approved for commercial use are allowed where the venting will meet indoor air quality guidelines or proper venting is provided.
3. Sterno may be used for warming trays, other open flame devices are prohibited without appropriate permits from the Fire Department.
4. Cooking/warming devices shall be isolated from the public by placing a divider or a barrier a minimum of 1 M in front of the device, or providing a sturdy, mounted separation shield between the device and the public.
5. Individual cooking/warming devices shall not exceed 12" X 24".
6. The surfaces on which cooking or cooking appliances are located shall be constructed and arranged such that proximity to combustibles will not pose a fire danger. When cooking equipment generates high temperature heat, the surface will be provided with adequate protection.
7. If required, all extinguishers must be commercial grade with proof of purchase date, or in use tag, within last year or updated annual inspection tag.
8. Fire protection shall be present with any booth utilizing cooking/warming devices. Each device must meet one of these two (2) requirements:
 - 1) a 2A-10BC extinguisher and a lid for smothering
 - 2) an approved automatic extinguishing system (AES). Extinguishers shall be available immediately adjacent to any cooking equipment.
9. Fire protection shall be present with any booth utilizing cooking/warming devices using or producing small amounts of vegetable or animal oils and fats. Each device must meet one of these two (2) requirements:
 - 1) a "K Class" fire extinguisher and a lid for smothering,
 - 2) an approved automatic extinguishing system (AES).Note: For multiple devices, one "K Class" extinguisher per booth is acceptable but each device must have a smothering lid. Extinguishers shall be located immediately adjacent to the cooking area.
10. Deep Fryers without an AES will not be permitted.
11. Any additional requirements will be determined by the CFD Prevention Bureau for each event