



Roxann Wedegartner  
Mayor

City of  
**GREENFIELD, MASSACHUSETTS**

**GREENFIELD FIRE DEPARTMENT**

412 Main Street • Greenfield, MA 01301  
Phone 413-774-4737 • Fax 413-772-1308  
[www.greenfield-ma.gov](http://www.greenfield-ma.gov)



Robert Strahan  
Chief of Department

February 1, 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 \$50.00.
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. All cooking equipment to be placed under a tent or canopy shall be listed for commercial use. (example: a residential barbecue is not a listed for commercial use)
7. Fryolaters will not be allowed under tents. Open air frying will be allowed in a separate area protected. Customers can pick up their fried food at a minimum **5'** from the last fryolater in the cooking line.
8. Should inclement weather move into the area the fry operation shall be terminated and hot oil protected from the rain. If not equipped with vat cover, plywood or a hotel sheet pan may be used as a suitable method to cover the oil.
9. 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.
10. Fryolaters that are removed from a business cooking line, shall be reconnected at the direction of the gas inspector. "Other gas code may be affected".

11. 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.

12. Flat top and grill cooking shall have a minimum of **5'** of separation distance from each cooking station. This is done because of tank overfill and or relief valve failure.

13. Any cooking line shall not be set up within **10'** of a stage or amusement ride.

14. Flat top & grill cooking that takes place under a flame rated tent shall be 36" from any flammable materials.

15. All tents that are used for food vending will be required to be flame rated and proof of rating if not labeled. Rating must meet NFPA 102 or a California flame rating equivalent.

16. 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.

17. All cooking equipment will be required to be approved and listed equipment per 527CMR 1.0, NFPA 96, 3.2.4 2011 Edition

18. 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

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 1105.

Thank you,

Chief Robert Strahan

