ATTENTION! Mobile Food Units and Food Vendors PLEASE Come PREPARED Event Day

All fire extinguishers and fire suppression systems must be in compliance to participate in ANY City of Chandler permitted event.

Fire extinguishers (both dry chemical and class " $K$ "):

- Must be inspected on an annual basis.
- Must have a current inspection tagged affixed.
- Must be located in an accessible location.

Fire suppression systems (hood/ansul) if required:

- Must be inspected every six (6) months.
- Must have a current inspection tagged affixed.
- Must have appropriate nozzle coverage.
- Must be cleaned at a minimum every six (6) months.

If any of the items above are NOT in compliance, DURING INSPECTIONS, the VENDOR will be asked to LEAVE the EVENT IMMEDIATELY and NO reentry will be allowed, NO EXCEPTIONS.

## Absolutely no cooking or open flames shall be located underneath tents.

ALL mobile food units must be inspected by any fire department or fire district within the State of Arizona once a year. Please maintain any documentation associated with the inspection available if requested. Digital copies are allowed.

If you have any questions or need an inspection of you mobile food unit prior to an event please contact Chandler Fire Prevention at fire.prevention@chandleraz.gov or call 480.782.2120

Fire Department

Mobile Food Units and Food Vendors Compliance Information

What is required?
Food vendor (NOT in a mobile food unit):
Cooking with an open flame: 2A10BC fire extinguisher (red) Cooking with solid fuel or oil: class " K " fire extinguisher (silver)

Absolutely no cooking or open flames shall be located underneath tents.

Mobile Food Unit:
All units (cooking or not): 2A10BC fire extinguisher (red)
Cooking with oil: class " K " fire extinguisher (silver)
Cooking with solid fuel: class K" fire extinguisher (silver)
Cooking that produces grease-laden vapors: exhaust system with fire protection (hood w/suppression)

