



City of Poteet  
Strawberry Capital of Texas

491 Ave H • P.O. Box 378  
Poteet, Texas • 78065

Phone: 830.742.3574 • Metro: 830.276.3806 • Fax: 830.742.8747

STATIONARY VENDOR / ROVING VENDOR / PARKING PERMIT APPLICATION

Date: \_\_\_\_\_

Permit # \_\_\_\_\_

STATIONARY VENDOR

ROVING VENDOR

PARKING

COMPANY/ORGANIZATION

Company/Organization Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Complete list of goods to be sold and/or services delivered: \_\_\_\_\_

APPLICANT

Applicants Name: \_\_\_\_\_

Address 1: \_\_\_\_\_

Address 2: \_\_\_\_\_

Hm. Phone: \_\_\_\_\_

Wk. Phone: \_\_\_\_\_

Cell Phone: \_\_\_\_\_

Date of Birth: \_\_\_\_\_ Email: \_\_\_\_\_

Driver's License Number: \_\_\_\_\_ State: \_\_\_\_\_

Social Security Number: \_\_\_\_\_, and Official Government Issued Picture

Identification Card Number: \_\_\_\_\_

Have you ever been convicted of a felony involving theft, fraud, bribery, or perjury?  Yes  No

If answer is yes, please give full statement as to the place of conviction and the crime for which you were convicted

I swear or affirm that the above statements are true and correct.

X

Applicant's Signature

DESCRIPTION AND LOCATION OF GOODS TO BE SOLD OR PARKING AREA

Size of Booth:  10 X 10  10 X 15  10 X 20

Location of goods to be sold: \_\_\_\_\_

Address / Location of Parking Area: \_\_\_\_\_



APPLICANT'S ASSOCIATES / EMPLOYEES

Use Separate Sheet if Necessary

ASSOCIATE #1 Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Hm. Phone: \_\_\_\_\_ Wk. Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_  
 Date of Birth: \_\_\_\_\_  
 Driver's License Number: \_\_\_\_\_ State: \_\_\_\_\_  
 Social Security Number: \_\_\_\_\_ and Official Government Issued Picture  
 Identification Card Number: \_\_\_\_\_

I swear or affirm that the above statements are true and correct.

X \_\_\_\_\_  
 Applicant's Signature

ASSOCIATE #2 Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Hm. Phone: \_\_\_\_\_ Wk. Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_  
 Date of Birth: \_\_\_\_\_  
 Driver's License Number: \_\_\_\_\_ State: \_\_\_\_\_ OR  
 Social Security Number: \_\_\_\_\_ and Official Government Issued Picture  
 Identification Card Number: \_\_\_\_\_

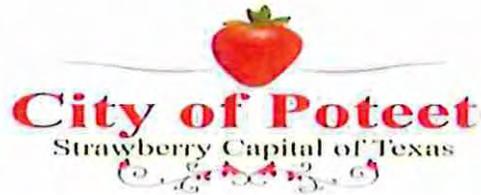
I swear or affirm that the above statements are true and correct.

X \_\_\_\_\_  
 Applicant's Signature

**ATTACHMENTS: (Incomplete applications will not be considered)**

- Agreement to Grant Permission for use of Private Property Form
- Notice of Vendor Ordinance Regulations
- Site Plan of Subject Property (Aerial photo of location)
- Current copy of Vehicle's Proof of Liability Insurance
- Current copy of State of Texas Sales and Use Tax Permit (Sales ID Tax # \_\_\_\_\_) \*\*must provide copy\*\*
- Current Copy Food Handlers Training Certificate
- Health Inspection Permit Fee: \$150.00

<b>FOR CITY USE ONLY:</b>				
Date Received: _____				
Application Approved <input type="checkbox"/>		Application Denied <input type="checkbox"/> Reason: _____		
Comments: _____				
Permits # (s): _____				
Paid: Cash <input type="checkbox"/>	Cashier's Check <input type="checkbox"/>	Credit Card <input type="checkbox"/>	Money Order <input type="checkbox"/>	Amount Paid: \$ _____



491 Ave H \* PO Box 378  
Poteet, Texas 78065  
T: (830)742-3574 \* F: (830) 742-8747

<u>Full Name:</u>		<u>Permit #:</u>	
<u>Refund Eligibility:</u> Refund Due <input type="checkbox"/> No Refund Due <input type="checkbox"/>		<u>Signature Of Inspector:</u>	
<u>Property Owner:</u>			
<u>Amount Due: \$100.00</u>			
<u>Check #:</u>		<u>Picked Up In Person: Yes <input type="checkbox"/> No <input type="checkbox"/></u>	
<u>Mailed Address:</u>			
<u>City:</u>			
<u>State:</u>		<u>Zip:</u>	
<u>Phone Number:</u>			
<u>Alternate Number:</u>			

**VENDOR REFUND FORM**

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## Fees

All booths will be inspected for these requirements and must pay a \$150.00 sanitation/health inspection fee. All food vendors will not be permitted to open their booths without showing proof of passing the sanitation/health inspection. The City of Poteet reserves the right to contract, enter into agreement, or pay a private third party to perform sanitation/health inspections on behalf of the City of Poteet. This is non-refundable fee.

### Apply for a Texas Sales and Use Tax Permit.

Complete the Texas Online Tax Registration application to get Sales Tax Permit. Applications and information on what is needed to apply for Texas sales permit are available on the website at [www.comptroller.texas.gov/taxpermit](http://www.comptroller.texas.gov/taxpermit). There is no fee for a permit. Please note that operating without a permit can be costly; the comptroller may assess daily penalties for operation without a permit. Use the sellers home address or principal place of business address when applying for a sales tax permit or a flea market, trade show or other temporary place of business.

All operations will be required to pay a \$100.00 clean up deposit fee per booth. This fee is a refundable fee if the operator satisfactory cleans up the adjacent area of their booth at the end of every end of every day and within twelve (12) hours after the Strawberry Festival or event has concluded. Failure to satisfactory clean up area. Regardless where the trash comes from, within the time period, vendor shall lose the clean-up deposit. This fee shall be paid at time of inspection fee.

All booths will have a CITY OF POTEET, fire and safety inspection for a fee of \$100.00 to be collected at time of permit application.

All vendors are required to secure a permit for the sale of foods, beverages, souvenirs during the Poteet Strawberry Festival or other events as outlined in Exhibit "C & D".

**THERE WILL BE NO REFUNDS**

ORDINANCE NO. 02132023-01

**AN ORDINANCE OF THE CITY OF POTEET TEXAS, AMENDING ORDINANCE NO. 12052017-2 OF THE POTEET CODE OF ORDINANCES TO UPDATE THE FEE SCHEDULE FOR THE POTEET STRAWBERRY FESTIVAL; PROVIDING FOR REPEAL OF ORDINANCES IN CONFLICT; PROVIDING FOR A SAVINGS AND SEVERABILITY CLAUSES; PROVIDING FOR AN EFFECTIVE DATE OF THIS ORDINANCE; AND PROVIDING AN OPEN MEETINGS CLAUSE.**

**WHEREAS**, the City of Poteet, Texas (“City”) is a general law type A municipality organized under the laws of the State of Texas; and;

**WHEREAS**, it is the intent of the City Council of the City of Poteet, Texas (the “City Council”) to protect the health, safety and welfare, and well-being of its citizens; and

**WHEREAS**, the City Council therefore desires to amend the City's Code of Ordinances to update the fee schedule for the Poteet Strawberry Festival as set forth herein.

**NOW THEREFORE, BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF POTEET, TEXAS:**

**PART 1:** The existing Ordinance No.12052017-2 of the Code of Ordinances for the City of Poteet, Texas, is hereby amended as shown in Exhibit “B.”

**PART 2:** The existing Ordinance No.12052017-2 of the Code of Ordinances for the City of Poteet, Texas, is hereby amended as shown in Exhibit “C.”

**PART 3:** The existing Ordinance No.12052017-2 of the Code of Ordinances for the City of Poteet, Texas, is hereby amended as shown in Exhibit “D.”

**PART 4:** If any provision of this ordinance or the application of any provision to any person or circumstance is held invalid, the invalidity shall not affect other provisions or applications of the ordinance which can be given effect without the invalid provision or application, and to this end the provisions of this ordinance are declared to be severable.

**PART 5:** This ordinance shall take effect immediately after its passage in accordance with the provisions of the Charter of the City of Poteet, Texas, and it is accordingly ordained.

**PART 6:** Ordinance No.12052017-2 of the Code of Ordinances of the City of Poteet, Texas, as amended, shall remain in full force and effect, save and except as amended by this ordinance.

**PART 7:** It is hereby officially found and determined that the meeting at which this ordinance is passed was open to the public as required and that public notice of the time, place, and purpose of said meeting was given as required by the Open Meetings Act.

ORDINANCE NO. 12052017-2

AN ORDINANCE AMENDING ORDINANCE 390 PROVIDING FOR THE REGULATION OF HEALTH AND SAFETY REQUIREMENTS & REGULATIONS APPLICABLE DURING THE POTEET STRAWBERRY FESTIVAL AND OTHER FESTIVALS AND EVENTS HELD IN THE CITY OF POTEET; PROVIDING FOR A MAXIMUM \$200 FINE FOR VIOLATIONS OF SUCH ORDINANCE; AMENDING PERMIT, INSPECTION AND CLEANING FEES; AND SETTING AN EFFECTIVE DATE.

WHEREAS, the City Council of Poteet wishes to amend Ordinances 390 and modify the current safety regulations and health requirements in effect during the annual Poteet Strawberry Festival and other festivals or similar events held within the city; and

WHEREAS, the City Council of Poteet wishes to make modifications to the Ordinance that would continue to protect the health and safety of the public; and

WHEREAS, the City Council of Poteet finds it is in the best interest of the City to increase the permit fees, fire inspection fees and revise the cleanup deposit fees set out in this Ordinance.

NOW THEREFORE, BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF POTEET, TEXAS:

SECTION 1. REGULATION OF HEALTH AND SAFETY REQUIREMENTS FOR FESTIVALS AND EVENTS:

- A. It is ordained by the City of Poteet, Texas that certain regulations are hereby amended and shall be enforced with respect to temporary food service establishments at all venues of the Strawberry Festival of the City of Poteet as well as temporary food service establishments at all other festivals and events held throughout the year, which regulations set forth minimum equipment and health requirements. These regulations as set forth on attached Exhibit "B" shall be enforceable by the authorized representatives of the City of Poteet, Texas. Any person who violates any provision of the temporary food service establishment minimum health requirements shall be subject to punishment of a misdemeanor offense and upon conviction in the Municipal Court of the City of Poteet shall be assessed a fine not to exceed more than \$200.00 per violation. Each transaction or violation (each day violation continues is separate offense) of any provision of the Temporary Food Service Establishment Minimum Health Requirements shall be deemed a separate offense. See Exhibit "D" for quick reference fee list.
- B. It is ordained by the City of Poteet that certain regulations are hereby amended and shall be enforced with respect to Vendor's Regulations which shall apply at all venues during the City of Poteet Strawberry Festival as well as vendors at all other festivals and events held throughout the year and shall be enforceable by the authorized representatives of the City of Poteet. These regulations as set forth on attached Exhibit "C". Any person who violates any provision of the Vendor's Regulations shall be subject to punishment of a misdemeanor offense and upon conviction in the Municipal Court of the City of Poteet shall be assessed a fine not to exceed more than \$200.00 per violation. Each transaction or violation (each day violation continues is separate offense) of any provision of the Vendor's Regulations shall be deemed a separate offense. See Exhibit "D" for quick reference fee list.

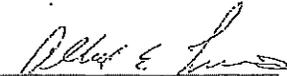
SECTION 2. Repeal and Savings Clause. All ordinances or parts of ordinances in conflict herewith are hereby repealed to the extent of such conflict with all remaining portions not conflicting being saved from repeal herein.

SECTION 3. Cumulative Provisions. All of the amended provisions of Ordinance 390 shall be deemed to be cumulative of the provisions and regulations contained in the official Ordinances of the City of Poteet, save and except that where the provisions of this ordinance are in conflict with provisions elsewhere in said City Code, then the provisions contained herein shall prevail.

SECTION 4. Severability. If any section, subsection, sentence, clause or phrase of this ordinance is for any reason held to be unconstitutional or illegal, such decision shall not affect the validity of the remaining sections of this ordinance. The City Council hereby declares that it would have passed this ordinance, and each section, subsection, clause, or phrase thereof, irrespective of the fact that any one or more sections, subsections, sentences, clauses or phrases be declared void.

SECTION 5. Effective Date. The Amendment to this Ordinance shall take effect immediately upon approval by the City Council of Poteet.

PASSED, APPROVED AND ORDAINED this the 5<sup>th</sup> day of December, 2017.

  
Albert E. Trevino, Mayor

ATTEST:

  
Abigayle Frantschi, City Secretary

## EXHIBIT "B"

### CITY OF POTTER TEMPORARY FOOD SERVICE ESTABLISHMENTS MINIMUM EQUIPMENT AND HEALTH REQUIREMENTS

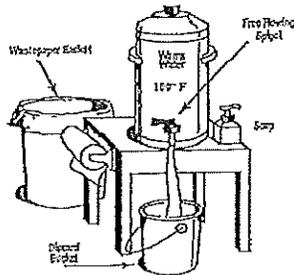
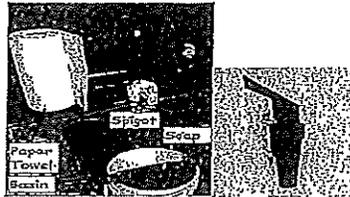
Operators will be required to provide the following equipment (per booth) and observe the following health requirements:

#### Temperature

Potentially hazardous foods (often referred to as perishables) must be kept at proper temperatures to reduce the growth of microorganisms, which can cause food borne illness. If you are not sure if a food is potentially hazardous, treat it as though it is. Cold items shall be kept at or below 41°F and hot items at or above 140°F. Food may not be out of temperature for more than four hours - it shall be consumed or discarded within four hours. Consuming food items that have been out of temperature for more than four hours is dangerous.

#### Hand-washing

Each temporary establishment shall have a hand washing station available. Water must be running and not stagnant. Therefore, buckets of water for hand washing are NOT allowed. An easy solution is to provide a cooler or a container of water with a spigot to provide running water. A catch basin is required—water may not be discharged onto the ground. Soap and paper towels must be available. Hand sanitizer is a good idea, but is NOT a substitute for hand washing—it should be applied after hands are thoroughly washed. At least a five (5) gallon potable water capacity should be available. All waste water from sinks, steam tables, buckets, etc. must be disposed of into a sanitary sewer system or in a manner which is consistent with the liquid waste disposal code requirements.



#### Gloves & Hair Restraints

No contact is allowed between bare hands and ready-to-eat food items; glove MUST be worn at all times (anything that will not be cooked before consumption); while handling food you must use tongs, wax paper, or some other barrier. Hair restraints are required of anyone who is in the food prep or any food handling area or is handling clean wares. It is best to require all employees/volunteers to wear a hair restraint at all times. Acceptable hair restraints are hairnets and ball caps. Visors are allowed only if a hair net is also worn.

#### Ware-washing

Even if you think you are only using disposable items, you may have non-disposable tongs, spoons, pans, etc. that you are using that will need to be washed. For most temporary events, the best solution is to obtain three inexpensive plastic containers. Wash with soap and water in the first container, rinse with plain water in the second, and sanitize with 50-100 ppm chlorine in the third container. This solution can

be achieved by placing approximately one capful (about one Tablespoon) of chlorine per gallon of lukewarm water. Immerse the item in the sanitizing solution for at least one minute, then let it air dry. All waste water from sinks, steam tables, buckets, etc. must be disposed of into a sanitary sewer system or in a manner which is consistent with the liquid waste disposal code requirements.

#### On-Site Prep

All food items shall be prepared on-site (or at an approved source, such as H.E.B deli). No food offered to the public shall be prepared at home. Food items may be stored at home only when it is absolutely necessary, but need to be kept separate from other items as well as possible contaminants (chemicals, etc.) Food must be protected at all times from insects and other pests. This shall be achieved by covering food, eliminating the pests, screening, or all of the above. Containers with flip-flop lids if self-service for condiments such as onions, pickles, etc.

#### Food Protection and Handling

Bare hand contact is not allowed with ready-to-eat foods. A barrier (i.e. gloves, utensils, deli paper, etc.) must be used between bare hands and ready-to-eat food. Food handling personnel must wash their hands as frequently as necessary, even if disposable gloves are used. Nails must be closely trimmed and maintained. No sculptured nails or chipped nail polish is allowed. Gum chewing is prohibited in the food preparation and service areas. Temporary Food Establishment - Food Protection All foods, food containers, utensils napkins, straws and other single service articles must be stored at least 6" off the floor and adequately protected from splash, dust, insects, weather and other contamination.

Food handlers must not have infected cuts, lesions, or open wounds. Food handlers with upper respiratory symptoms such as constant coughing or sneezing or food handlers with gastrointestinal symptoms such as cramps, vomiting and diarrhea must be restricted from handling food.

All condiments, including onions, relish, peppers, catsup, mustard, etc., which are available for customer self-service must be available in individual packets or be dispensed from an approved sanitary dispenser. Open and unprotected displays of food are not allowed. When using chafing dishes, only hinged-lid types will be allowed so that at least half of the food remains covered at all times.

When self-service ice dispensers are not used, ice scoops are required. Ice used for human consumption may not be used to refrigerate other foods and beverages. Ice storage units must be drained to a waste water receptacle or a sanitary sewer system to prevent submergence of beverage containers into melted ice.

#### Animals

Animals are prohibited from being within fifty (50) feet from a food facility or food service area.

#### Trash Containers

All booths must have a 45-gallon or larger trash can lined with a bag. All trash must be contained in leak-proof, non-absorbent containers lined with plastic bags and covered. When bags are full, and at the end of every day, bags must be properly discarded. A rollout dumpster will be provided by the City along with a 96-gallon cart to each vendor; that vendor will be required to dump on their own cart.

#### Structure

All temporary food establishments are required to have approved flooring, a floor may be of concrete, machine-laid asphalt, dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials that are effectively treated to control dust and mud. All stands must have a suitable overhead covering for food preparation, cooking, utensil washing and serving areas. Covering must meet City of Poteat Fire Code requirements. A table skirt or other form of protection is recommended to protect food, single service articles and utensils. All grills must have overhead covering while in use. Fire extinguishers must be present if using equipment with open flames. Propane tanks for grills or other pressurized tanks, such as those used for fountain soft drinks, must be secured so they cannot fall and damage valves. Booths must have barriers to protect food and prevent customers from entering into the booth.

Exhibit "C"  
City Of Poteet  
VENDOR'S REGULATIONS

All vendors are required to secure a permit for the sale of foods, beverages, and souvenirs during the Poteet Strawberry Festival or other events. All operators will be required to pay a \$100.00 clean up deposit fee per stationary booth. This fee is refundable if the operator satisfactorily cleans up the adjacent area of their booth at the end of every day and within twelve (12) hours after the Strawberry Festival has concluded. Vendor shall lose the clean-up deposit if they fail to satisfactorily clean up their area within the specified time period. The cleanup fee shall be paid at time of permit fee. All vendors must be in place no later than noon the day of operation for the event, so that health inspections can be done in timely manner.

**BOOTH PERMIT MUST BE PURCHASED, AND DEPOSIT PAID NO LATER THAN 4:30 P.M THE THURSDAY BEFORE THE FESTIVAL AND PRIOR TO SETTING UP THE BOOTH. FAILURE TO OBTAIN OR DISPLAY PERMIT WILL CAUSE, BOOTH TO BE CLOSED. PERMIT OBTAINED AFTER THE DEADLINE WILL BE ASSESSED A \$100.00 PER BOOTH LATE FEE. NO EXCEPTIONS. PERMIT MUST BE POSTED ON BOOTH AT ALL TIMES!**

All concession granted under this permit will be maintained and operated in an orderly; decent and lawful manner and shall comply with all applicable laws of the State of Texas and the City of Poteet.

I. Vendor's Fees Are as Follows:

- A. ROVING VENDORS: \$200.00 per vendor per length of the event per cart. For every employee of Roving Vendor, an additional \$50.00 per employee must be paid and permit will be issued to each employee. All employees must display permits at all times.
- B. STATIONARY BOOTHS: The cost for stationary booth permits will be as follows:
  - \$400.00 per length of event per 10 x 10 booth
  - \$500.00 per length of event per 10 x 15 booth
  - \$600.00 per length of event per 10 x 20 booth

Property owners must provide proof of owner ship of property within the city.

**NO CLEAN-UP DEPOSIT REQUIRED FOR PROPERTY OWNERS**

**THERE WILL BE NO REFUNDS!!!**

**MANDATORY VENDORS MEETING AT CITY HALL ON THURSDAY, APRIL 3 AT 6:00 PM**

**EXHIBIT "D"**  
**City of Poteet**  
**Fees Quick Reference**

**Stationary Booth Cost**  
(pricing varies per size)

**10X10 Booth- \$750.00**

\$400.00 Permit Fee  
\$100.00 Deposit  
\$150.00 Health Inspection  
\$100.00 Fire Inspection

**10X15 Booth- \$850.00**

\$500.00 Permit Fee  
\$100.00 Deposit  
\$150.00 Health Inspection  
\$100.00 Fire Inspection

**10X20 Booth - \$950.00**

\$600.00 Permit Fee  
\$100.00 Deposit  
\$150.00 Health Inspection  
\$100.00 Fire Inspection

**Roving Vendors**

\$200.00 Per Cart (1 Employee Included)  
\$50.00 Per Employee

**Parking Permits**

\$250.00 - 10 Vehicles or less  
\$500.00 - 11 Vehicles or more

**NO CLEAN-UP DEPOSIT REQUIRED (FOR PROPERTY OWNERS)**

Property owners must provide proof of ownership of property within the city.

**PAYMENT METHODS:**

**CASH, CREDIT CARD, MONEY ORDERS OR CASHIERS CHECKS ONLY!!!!**  
**NO CHECKS WILL BE ACCEPTED. CREDIT/DEBIT CARDS WILL BE CHARGED**  
**5% SERVICE FEE.**

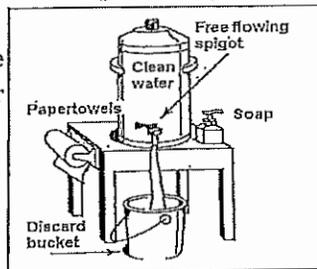
**MANDATORY VENDORS MEETING WILL BE HELD ONE WEEK PRIOR TO THE**  
**FESTIVAL. NO REFUNDS !!!**

# Self-Inspection Checklist for Temporary Food Establishment

## PRE-OPENING REQUIREMENTS: Must be completed BEFORE any food preparation begins

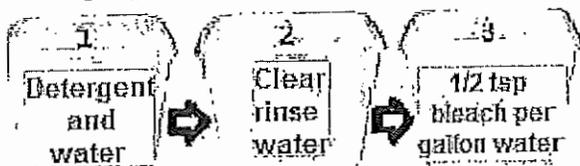
- Valid Temporary Event Permit and completed Self-Inspection Checklist posted in booth
- Booth with overhead protection
- Booth with impervious floor (cardboard or carpet are NOT acceptable floor covering)
- Approved and adequate supply of potable water available throughout time of operation (commercially purchased bottled water or municipal water)
- Accessible hand wash station is set up and ready-to-use inside the booth

- o Approved water source from a closed container with a spigot that can lock in open position
- o Hand soap
- o Paper towels
- o Discard bucket



Utensil wash station is set up and ready-to-use inside the booth

- o Three (3) containers large enough to hold the largest piece of equipment or utensil



Adequate equipment provided to hold ALL:

- o Cold foods at or below 41F (cooler, ice in chest)
- o Hot foods at or above 135F (crockpot, roaster, steamtable, warmer)

Foods/Ingredients from an approved source – NO FOODS/INGREDIENTS PREPARED (including slicing, chopping, packaging) IN A PRIVATE HOME. Be ready to provide food receipts/invoices.

## FOOD BOOTH STRUCTURE & OPERATIONS

Booth large enough to accommodate all food and equipment (no food preparation is allowed outside booth)

BBQ pits and deep fryers may be placed outside booth, but all cooked foods must be taken back inside booth.

All foods stored inside the structure.

Breather shields/sneeze guards/lids for foods/condiments stored in customer self-service containers.

All food contact surfaces must be kept clean and in good repair.

All foods and utensils/single service items off the floor. Properly dispose of wastewater and trash.

Live animals not allowed in booth or cooking areas.

Children under age of 14 not permitted to work or be in the booth.

## FOOD HANDLING

Wash hands before handling food and between tasks. Calibrated probe-type thermometer provided to monitor cooking and holding temperatures.

Frozen foods thawed in cooler or under cold running water.

Potentially hazardous foods NOT left out at ambient temperatures for more than 4 hours.

If shell oysters are used, keep oyster tags for 90 days.

## EMPLOYEE HABITS

Employees have no open sores or not affected with communicable disease.

Food handlers are wearing clean clothing and hair restraint/s.

Food handlers with false nails or nail polish should wear gloves.

No eating, drinking, smoking inside booth or BBQ/deep fryer area.

## FOR MULTI-DAY EVENTS

Leftover potentially hazardous foods must be discarded at the end of each day's operation.

Booth shall be cleaned daily.

Secure all items overnight to prevent contamination.

I agree to abide by all the listed requirements and understand I will be shut down if observed not in compliance.

Operating Dates: \_\_\_\_\_

Address of event: \_\_\_\_\_

Name of Booth Operator: \_\_\_\_\_

Approved to operate by: \_\_\_\_\_



**Ordinary  
Combustibles**



**Flammable  
Liquids**



**Electrical  
Equipment**

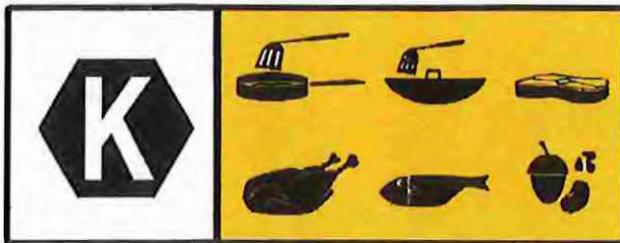


## WHAT ARE CLASS K FIRES?

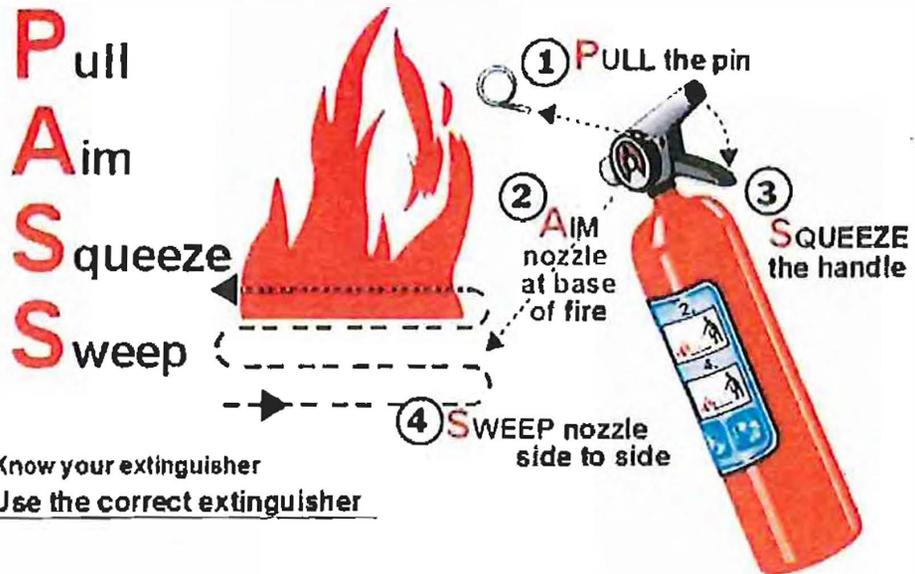
Class K fires are those that are fueled by flammable liquids unique to cooking, such as cooking oils and greases that are vegetable and animal fat-based.

When these substances reach high temperatures, as they naturally do in the kitchen, a sudden and potentially volatile fire can easily ignite. They can rapidly spread due to the flammability of the substance.

Due to the high volume of cooking done in commercial kitchens (which include not only restaurants but cafeterias, food trucks, bakeries, and catering businesses as well), Class K fires are a common and constant threat. Therefore, for the safety of those in the kitchen as well as the patrons, it is vital that the correct fire extinguishers (as well as suppression systems) are in place. A Class K fire extinguisher can be used to extinguish fires that are fueled by flammable liquids unique to cooking, like cooking oils and greases.



## To operate an extinguisher:



Check your own extinguisher's label  
for detailed instructions