

RESTRICTED:

Open-flame cooking for events, particularly with oil-based deep fat frying.



Boiling a large pot of water for hotdogs.

Deep frying french fries or, samosas, fritters, pakoras, donuts and other oil-based deep fat fried foods.



The AFRS Fire Prevention Division conducts checks at events to ensure businesses and event operators are compliant with these instructions and may issue fines up to \$500 for violations of the City of Abbotsford Fire Service Bylaw No. 3055-2020.



**VIOLATIONS WILL BE SUBJECT TO
FINES \$500 PER OCCURRENCE
AND/OR COST RECOVERY FEES**

For more information on open burning contact:

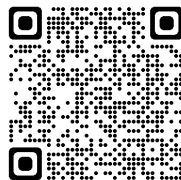
City of Abbotsford Fire Rescue Service

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City of Abbotsford

OPEN-FLAME COOKING AT EVENTS



**CITY OF ABBOTSFORD
Fire Rescue Service**

abbotsford.ca/fireprevention



OPEN-FLAME COOKING AT EVENTS

Abbotsford Fire Rescue Service (AFRS) has restrictions in place for open-flame cooking at events due to the high risk of potential injury, destruction to property and the environment.

Open-flame cooking for events, particularly with oil-based deep fat frying, can spill and splatter easily leading to devastating impacts to event operators and attendees. Examples of open flame cooking include boiling a large pot of water for hotdogs or deep frying french fries, samosas, fritters, pakoras, donuts and other oil-based deep fat fried foods.



APPROVED

An NFPA 96 approved facility, such as a commercial kitchen can be used for open-flame cooking as well as an AFRS/Greater Vancouver inspected and licensed food truck (with Fraser Health approval). If these options are not available, AFRS will allow outdoor open-flame cooking when the safety requirements are met.



**PRIVATE
RESIDENCES**

While this does not apply to open-flame cooking in private residences, community members are reminded to use caution and protect themselves and family members from the risks of open-flame cooking.

COOKING SAFETY PLAN

- Have a cooking safety plan in place that includes items like emergency contact information for event organizers and fuel storage procedures, and provide it to AFRS ahead of the event.
 - Have a fire extinguisher (minimum rating of 2A-10BC) ready to use at the event.
- Use certified appliances and tents:
 - If cooking/reheating with an open flame underneath a tent or awning, the structure must be fire rated (CAN/ULC S109) and meet fire retardant standards (NFPA 705 flame test), along with having the appropriate label/identification affixed to the tent/awning or in possession of the operator.
 - Appliances, such as barbeques, must comply with the Canadian Standards Association and have compliance identification.
- Operate safely: To protect those cooking and event attendees, cordon off the cooking area with a 3 foot radius designated for cooking with an open flame and have a fire extinguisher nearby.



**PLAN
AHEAD**



**USE CERTIFIED
APPLIANCES
AND TENTS**



**OPERATE
SAFELY**