



CASCADE LOCKS FIRE & EMS

Fire Marshal's Office

140 Wa-Na-Pa St. / P.O.BOX 308
97014

CASCADE LOCKS OR

Phone: 541-374-8510

Fax 541-374-8152

APPLICATION FOR PUBLIC / SPECIAL EVENTS

PORTABLE PROPANE COOKING DEVICES PERMIT

FOR FIRE DEPARTMENT USE ONLY

PERMIT # _____	AMT. SUBMITTED WITH APPLICATION \$ _____
DATE REC'D. _____	CASH / CHECK # _____
RECEIPT # _____	REC'D FROM _____
BLDG. KEY # _____	CODES _____
	OCC. LOAD _____

POST IN A VISABLE LOCATION

PLEASE READ AND FOLLOW THE REQUIREMENTS ON THE BACK OF THIS FORM

This Permit may be revoked or a citation may be issued if permit conditions are not followed

This Public / Special Event Permit is required for:

- Any cooking with flammable gas
- Any device using Propane or other flammable device for cooking or heating

Permit fee is \$25.00 per calendar year.

Make check payable to "City of Cascade Locks". Either bring or send required materials and payment to: PERMITS – Cascade Locks Fire & EMS, 140 Wa-Na-Pa St. / P.O.BOX 308, Cascade Locks OR 97014.

NOTE: Permits must be received at least FOURTEEN (14) calendar days before the event. Any permit request received after deadline will be charged double fees.

Type of vending operation (Push cart, food stand, etc.): _____

Applicant (Your Name): _____

Business Name: _____ Phone: _____

Event or Facility: _____ Event or Facility Address: _____

Facility Contact: _____ Phone: _____

Location where the equipment is to be located: _____

PLEASE READ AND FOLLOW THE REQUIREMENTS ON THE BACK OF THIS FORM

Permit may be revoked or a citation issued if conditions are not followed.

NOTE: PROPANE CYLINDERS SHALL NOT BE STORED OR USED IN BUILDINGS OR ENCLOSED STRUCTURES

Signature _____ Date _____

I have read, understand and will follow the requirements on the back of this form.

REQUIREMENTS FOR THE USE OF **PORTABLE PROPANE COOKING DEVICES**

ALL FOOD VENDORS USING PROPANE OR OTHER FLAMABLE COOKING DEVICES SHALL HAVE THEIR CURRENT PROPANE PERMIT OBTAINED FROM THE CASCADE LOCKS FIRE MARSHALL'S OFFICE POSTED IN A VISABLE LOCATION IN EACH BOOTH / CART

FUEL CYLINDERS

1. All equipment used in the fuel system shall be approved for its intended use (UL/FM/Etc.).
2. Shall be limited to enough fuel to last for one day's usage.
3. shall be protected from physical damage.
4. Cylinders larger than 5 gallons shall be secured to prevent falling or being knocked over.
5. If in a pushcart or mobile stand, the tank shall be outside of the cart in a vented compartment.
6. Propane valves shall be easily accessible for immediate shut off.
7. Shall be used as designed (Cylinders designed for vertical use shall not be laid down when being used).
8. Located far enough from flame or spark producing devices to not heat the cylinders.
9. Hoses shall be protected from physical damage. Hoses shall be of an approved type.
10. NO TEFLON TAPE on any connections. Connections are designed to have metal to metal contact.
11. Regulator to be on each cylinder. User can manifold 2 (two) cylinders together into one regulator. Hose from manifold to regulator to be not more than 2(two) feet.
12. No splices in supply lines.
13. No more than enough supply hose to run from appliance to cylinders.
14. Only approved propane or fuel clamps to be used on supply lines. No aviation clamps etc.
15. All propane cylinders shall not be stored or used in buildings or enclosed structures.
16. All cylinders shall have collars around the valves and shall be in good condition with current hydrostatic test date stamp on the cylinder(s).
17. Propane cylinders are not to be tied or placed together with any other compressed gas cylinders.
18. Food booths located in their own separate tent structures may have propane bottles inside their tent structure provided that all sides and or back walls of the tent structure are raised 6(six) feet off of the floor or ground, whichever is higher.
19. All cylinders shall be equipped with the new (OPD) or Overflow Protection Device valves. Old type tanks will not be allowed.

APPLIANCES & DEVICES

1. Each cart, cooking booth or instillation is required to have at least a minimum of **1(one) 2A-10BC or higher rated fire extinguisher**. If cooking utilizes a deep fat fryer the vendor is required to have **1(one) K Class fire extinguisher**. **ALL FIRE EXTINGUISHERS** are to bear a current servicing tag that is current within one year from a certified fire extinguishing company.
2. Appliances shall be approved for their intended uses.
3. There shall be at least 1(one) foot clearance between appliances and combustibles.
4. Any LPG burning appliance or device whose flame is not visible while operating, shall be equipped with approved automatic devices to shut off the flow of gas to the burners and pilots in the event of flame extinguishment or combustion failure.
5. Fuel supply to appliances shall be turned off at the cylinder when the appliance is not in use or during changing of cylinders.