

Fire Safety Requirements for Outdoor Cooking at Events

This letter outlines the fire safety requirements for outdoor cooking activities at public and private events within the City of Brampton. These requirements are in place to ensure the safety of all attendees and to comply with the Ontario Fire Code and municipal regulations.

General Requirements:

1. Cooking Equipment Safety

- All cooking appliances must be CSA or ULC approved.
- Cooking equipment shall not be used under any tent, structure, or overhang.
- A designated cooking zone must be established, clearly marked, and restricted to authorized personnel only.
- The area must be free of flammable materials and have adequate ventilation.
- Cooking must not be left unattended at any time.

2. Fire Extinguishers and Suppression

- A Class K fire extinguisher must be available for cooking involving oils or grease.
- Staff must be trained in the use of fire extinguishers and emergency procedures.

3. Emergency Procedures

- In case of fire, dial 9-1-1 immediately.
- Do not attempt to move flaming pots or pans. Use lids to smother flames and turn off heat sources.
- Do not use water on oil fires.