

OUTDOOR SPECIAL EVENT REQUIREMENTS

Grande Prairie Fire Department



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The purpose of this document is to provide the minimum safety codes standards and requirements necessary to establish a reasonable level of fire and life safety during any type of outdoor special event in Grande Prairie.

Definitions

Assembly Occupancy	The occupancy or the use of a building, or part thereof, by a gathering of persons for civic, political, travel, religious, social, educational, recreational or like purposes, or for the consumption of food or drink.
Canopy	A structure, enclosure or shelter constructed of fabric or pliable material supported by any manner other than air or the contents it protects and is open without sidewalls or drops on at least three sides of the structure.
CAN/ULC-S109-03 AFLAME TESTS OF FLAME-RESISTANT FABRICS & FILMS	1. Scope: 1.1 These requirements apply to the performance in flame-exposure tests of flame-resistant fabrics of natural, synthetic, or combinations of natural and synthetic fibers, or plastic films intended for such use as tents, awnings, draperies, or decorations. The flame resistance of the fabric or film may be inherent in the material used or may be the result of chemical treatment to retard ignition and spread of flame.
Cooking Appliances	Electric or gas-powered equipment used in the process of preparing food. Examples of cooking appliances include but are not limited to; deep-fat fryers, ranges, griddles, broilers, woks, titling skillets, braising pans and ovens.
Cooking Booths	Booths where food is prepared by a heating or cooking process such as but not limited to; grilling, frying, barbecuing, flambé, deep fat frying, baking, warming, and boiling.
Demonstration Cooking	Cooking for the demonstration of cooking products, cooking processes for a specific food or showcasing of specific cooking skills. In all cases, food cannot be for sale.
Flame Retardant	A listed chemical, chemical compound or; mixture which when applied in an approved manner to any fabric or other material will render such fabric or material incapable of supporting combustion.
Labelled	Equipment or materials to which has been attached a label, symbol or; other identifying mark indicating that is has been manufactured under a certification program, administered by an accredited Certification Organization or; Standards Writing Organization under the National Standards System of Canada.
Listed	Equipment or materials included in a list published by an accredited Certification Organization or Standards Writing Organization under the National Standards System of Canada.
Shall	Indicates a mandatory requirement
Tent	A structure enclosure or shelter constructed of fabric or pliable material supported by any manner except air or the contents it protects.
Vendor Booths	Includes all booths other than cooking booths.

Outdoor Special Events

The types of events that must meet the Outdoor Special Event requirements include but are not limited to: Beer Gardens, temporary patio extensions, music concerts, fireworks and pyrotechnic shows, circuses, monster trucks, rodeos, religious gatherings, street festivals, large running or walking events and/or; any other special event of public assemblage. Events with one or more of the following conditions may require Site inspection and/or applicable permits.

- Open flames (such as, but not limited to; candles, lamps, torches, and cooking)
- Special effect open flames
- Pyrotechnics or Fireworks display
- Tent or Air-Supported Temporary Membrane Structure over 60m² (645 sq. ft.)
- Special amusement (such as but not limited to; Haunted Houses)
- Temporary Occupant Load Cards for licensed events
- Any Public assemblage that contains the Public in a fenced or restricted area
- Outdoor cooking (see "Cooking")
- Use of liquefied petroleum gas (LPG)/liquefied natural gas (LNG)
- Display of any motorized or non-motorized vehicles
- Use of special fuel blends for motor vehicle events

Special Event Information

The information package should include the following:

- Event name
- Venue name and address
- Event date(s) and time(s)
- Set-up and move-out date(s)
- Description of Site / Floor
- Detailed Site Plans

- Estimated number of persons to attend any one time
- Event Coordinator contact Information
- Modifications to approved plans must be detailed and will require review by the Fire Department prior to utilization of the changed plan

Site Plans

Site / Floor Plans must include the following information:

Detailed physical layout of the event to include size and locations of exhibits, tents, canopies, vehicles, fences, and all cooking facilities.

Site / Floor Plans must specify:

- Exit Locations and width of openings
- Booth/tent/canopy layout (to scale) of the entire show
- Size and location of stages or other performing areas
- Beer Garden dimensions

Plans must be approved prior to any event set-up. Copies of the approved plans must be kept on-site for future reference by a Fire Safety Codes Officer (SCO), prior to event set-up and during the event.

Approvals are subject to final inspection by an authorized Fire Safety Codes Officer (SCO).

No modification of the set-up shall occur once the approved plan has been established without prior written approval on the plans. Inspections will be conducted according to the approved plan.

Tents, Canopies, Structures & Exhibit Booth Requirements

1. Tents and canopies must be approved for use and have a permanently attached label indicating conformance to CAN/ULC-S109, "Flame Tests of Flame-Resistant Fabrics and Films"
 2. Decorative material, such as but not limited to; drapes theatre curtains, signs, banners, acoustical material, hay/straw, split bamboo, plastic cloth, plastic displays, canvas, cardboard, shall be of non-flammable material and shall conform to CAN/ULC-S109, "Flame Tests of Flame-Resistant Fabrics and Films" or; shall be treated and maintained in a flame retardant condition by means of a flame retardant solution to ensure that the material will pass the match flame test in NFPA 705, "Field Flame Test for Textiles and Films". Plastic cloth and certain other plastic materials such as but not limited to; tar paper, nylon and oilcloth cannot be rendered flame retardant and are prohibited.

Any decorative material may be subject to testing. Materials in violation shall be immediately removed from the structure.
 3. Combustible materials that are 10mm (3/8 inch) or more in thickness or glass may be used without flame retardant treatment. Exception: Paper, cardboard or foam products.
 4. All electrical fixtures and appliances must be approved and carry the appropriate ULC or CSA listing. Only fused multi-plug adapters will be permitted. Electrical code stipulations that will be rigidly enforced include:
 - Three wire (grounded) cords.
 - Extension cords must be of appropriate gauge for and designed to be used in these locations.
 - There shall be a sufficient clearance from lights or other heat source to any combustible or display materials so to prevent any possible ignition or heat damage (melting).
 5. There shall be a sufficient clearance from lights or other heat source to any combustible or display materials so to prevent any possible ignition or heat damage (melting).
 6. All electrical plugs, cords shall be free from defects. Only listed electrical devices and cords shall be allowed. Homemade items will not be allowed and may be confiscated.
 5. All required "EXIT" signs shall be visible from the area that the exit is serving. Drapes, vehicles or displays shall not obstruct view of "EXIT" signs. Temporary directional "EXIT" signs may be required to clearly indicate the direction of egress.
 6. Fire extinguishers and other fire appliances shall be maintained, clearly visible and accessible always.
 7. Hay or Straw bales in public areas must comply with code regulations for bales.
 8. The Event Coordinator shall assume responsibility for; and shall advise all Exhibitors that Booths, Stands and their respective areas shall be cleaned of combustible rubbish daily or as necessary.
 9. The number of persons allowed to attend an event, show or exhibit shall not exceed the allowed Occupant Load of the area.
 10. Pressurized tanks and other similar hazards shall be properly secured to prevent tipping over or damage (i.e., Helium Tanks). Portable holders are allowed.
- Any additional requirements shall be determined for each event.

Seating Requirements

If any Indoor Special Event requires seating arrangements the following information from the National Fire Code-Alberta Edition (NFC-AE) 2019 shall be adhered to:

2.7.1.5 – Non Fixed Seating

1. When non-fixed seats are provided in assembly occupancies:
 - Except as provided in Sentence (3), the seats shall be arranged in rows having an unobstructed passage of not less than 400 mm between rows measured horizontally between plumb lines from the backs of the seats in one row and the edges of the furthest forward projection of the seats in the next row behind in the unoccupied position.
 - Except as provided in Sentence (2), aisles shall be located so that there are not more than 7 seats or 12 seats without backs between every seat and the nearest aisle.
 - Except as provided in Sentence (2), the clear width of an aisle in millimeters shall be not less than the greater of 1,100 or the product of the number of seats served by that aisle and 6.1.
 - The width of an aisle is permitted to be reduced to not less than 750 mm when serving 60 seats or fewer.
 - Dead-end aisles shall not be longer than 6m and.
 - Except as provided in Sentence (3) when the Occupant Load exceeds 200 persons;
 - The seats in a row shall be fastened together in Units of no fewer than 8 seats or;
 - Where there are 7 seats or fewer in a row, all the seats in the row shall be fastened together
 - The distance to an Exit Door by means of any aisle shall be not more than;
 - a. 30 m in the case of an assembly occupancy that is not sprinklered or;
 - b. 45 m in the case of an assembly occupancy that is sprinklered and;
 - Every aisle shall terminate in a cross aisle, Foyer or Exit and the width of the Cross Aisle, Foyer or Exit shall be at least the required width of the widest aisle that it serves plus; 50% of the total required width of the remaining aisles that it serves.
2. When non-fixed seats are provided in outdoor places of public assembly.
 - Aisles shall be located so there are not more than 15 seats between every seat and the nearest aisle and;
 - The clear width of an aisle in millimeters shall not be less than the greater of 1,200 or the product of the number of seats served by that aisle and 1.8.
3. When non-fixed seats are provided at tables arranged in rows, the spacing between the nearest edges of tables in 2 successive rows shall not be less than;
 - 1,400 mm where seating is arranged on both sides of tables (back to back or;
 - 1,000 mm where seating is on one side only.
4. The arrangement of non-fixed tables and chairs shall conform to NFPA 101 "Life Safety Code".

Cooking or Warming

Cooking may be used with the following provisions:

Tents

1. Tents must be CAN/ULC-S109-M Flame Resistant certified.
2. Tents used for cooking shall be a minimum of 3 meters from any other non-cooking tent, canopy, or building.
3. Cooking appliances must conform to ULC standards and be CSA certified.
4. No "open flame" cooking appliances are permitted in tents
5. Chafing fuel cannisters may be used for warming trays
6. Any cooking that may produce grease laden vapors is not permitted to be located inside a tent unless the requirements of NFPA 96 are met.
7. If NFPA 96 requirements are not met, appliances shall be located outside of tents and may be protected from weather by a non-combustible cover no larger than 2.5 M2 in total area. These appliances must be placed so that they are minimum of one (1) meter from the outside tent wall and protected from public access (fenced or barricaded).
8. Microwaves, food warmers and chafing dishes are permitted inside tents.
9. The surfaces on which cooking and/or warming appliances are located shall be constructed and arranged such that; their proximity to combustibles will not pose a fire danger. When cooking equipment generates high temperature heat the surface will be provided with adequate protection.
10. Appliances must be placed on a stable base to limit the risk of the appliance tipping.
11. A one-meter (1m) clearance surrounding the appliance shall be maintained for the safe movement of Public and Staff.
12. If required; all extinguishers must be commercial grade with proof of purchase date within last year or updated annual Inspection Tag.
13. Fire protection shall be provided with any tent utilizing cooking/warming devices, a 2A- 10BC extinguisher and a lid for smothering.

Note: For multiple devices, one 2A-10BC extinguisher per tent is acceptable but each device must have a smothering lid. Extinguishers shall be located immediately adjacent to the cooking area.
14. All Staff must be trained on the Fire Safety Plan specific to each business location.
15. Egress routes to exits shall be at least one (1) meter in width and shall be kept clear at all times.

Canopies

1. Tents must be CAN/ULC-S109-M Flame Resistant certified.
2. Canopies shall be clean prior to set-up.
3. A maximum of 10 cooking canopies or one 30 m long row of cooking canopies will be allowed. Each 30 m row of cooking canopies will be separated from adjacent rows by 3m. Cooking booths are not allowed in back-to-back rows.
4. Canopies used for cooking shall be a minimum of 3 meters from any other non-cooking tent, canopy or building.
5. A maximum of two (2) cooking appliances that may produce grease laden vapors are permitted per canopy space measuring 3x3 meters.
6. There shall be a vertical clearance of one (1) meter from the cooking appliance to the ceiling.
7. The Public are not allowed to be under canopies being used for cooking and cooking devices shall be isolated from the Public by a minimum one (1) meter from the front of the booth or provide a sturdy mounted separation shield.

8. The surfaces on which cooking/warming devices are located, shall be constructed, and arranged such that their proximity to combustibles will not pose a fire danger. When cooking equipment generates high temperature heat, the surface will be provided with adequate protection.
9. Appliances must be placed on a stable base to limit the risk of the appliance tipping.
10. If required; all extinguishers must be commercial grade with proof of purchase date within last year or updated annual inspection tag.
11. Fire protection shall be provided with any canopy utilizing cooking/warming devices, a 2A-10BC extinguisher and a lid for smothering.

Note: For multiple devices, one 2A-10BC extinguisher per canopy is acceptable but each device must have a smothering lid. Extinguishers shall be located immediately adjacent to the cooking area.
12. A greater level of fire protection shall be provided with any canopy utilizing cooking/warming devices producing grease laden vapors. Each device must meet one of these two (2) requirements:
 - A "K Class" fire extinguisher and a lid for smothering
 - An approved automatic extinguishing system (AES)

Note: For multiple devices, one "K Class" extinguisher per canopy is acceptable but each device must have a smothering lid. Extinguishers shall be located immediately adjacent to the cooking area.
13. All devices producing grease laden vapors must be 1 m clearance from canopy roof or drop downside.
14. Barbeques must be 0.5m clearance from canopy side and 3m from all combustible construction.
15. Any additional requirements will be determined by the Grande Prairie Fire Department for each event.

Inspection of the Event

To maintain compliance with Fire and Life safety requirements, periodic inspections may be conducted by a Fire Safety Codes Officer (SCO). These inspections may include:

- A walk-through inspection with the Event Coordinator and a Fire SCO during the move-in/set-up period. Any deficiencies noted shall be corrected immediately or within the time frame agreed upon.
- Once the event has opened, daily visits by a Fire SCO may be conducted.
- Cooking locations may be spot checked by a SCO and requirements will be strictly enforced. (See "Cooking")
- During the closing out or move-out and removal of materials used in the Event, a Fire SCO may inspect for emergency access and exiting and Hazards.

Event Interruption or Shutdown

A walk-through inspection with the Event Coordinator and a Fire SCO during the move-in/set-up period. Any deficiencies noted shall be corrected immediately or within the time frame agreed upon.