Guidance

- Vendor Safety Guide
- http://www.jber.jb.mil/Services-Resources/Fire-Prevention/

- All food vendors with heat producing equipment will require a fire inspection using the Vendor Fire Safety Checklist

- Vendor Fire Safety Checklist will be used as proof of inspection
  - Can be found in back of Vendor Safety Guide
Fire Extinguishers

- A fire extinguisher is required for each vendor with heat producing equipment
  - At least 5 lb size with ABC rating
  - At least 10 lb size with BC rating if generator powered
  - Class K for deep fryers

- Fire extinguishers are the sole responsibility of the vendor
  - Do not remove from JBER facilities
Fire Safety

- Generators
  - Located 10 feet from cooking operations
  - Located 5 feet from neighboring vendors

- Fuel Storage
  - Limited to 5 gallon containers
  - Located 10 feet from a heat source
  - LP-Gas upright tanks must be secure
Fire Safety

- Outside open flame cooking must be located at least 3 feet from overhead cover

- Exits/exit areas must remain clear

- Access for firefighting vehicles must be maintained

- All fire hydrants must be accessible and have 15 feet of clearance
All fires must be reported!
- No matter how small, even if it has been extinguished
- Be sure to state you are on JBER

IN CASE OF EMERGENCY
Call 911
Questions

Fire Prevention
384-5555

Email
673ces.cef.fireprevention@us.af.mil

Public Webpage
http://www.jber jb.mil/Services-Resources/Fire-Prevention/