Temporary Cooking Equipment

These requirements apply to cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, or any form of roofed enclosure.

The operation, inspection, and maintenance of all public and private commercial cooking and residential cooking equipment used for commercial cooking operations shall comply with the following:

- Cooking equipment that produces grease-laden vapors shall be protected by fire-extinguishing equipment.
- Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers, minimum 2-A-10:BC and Class K, as secondary backup.
- Automatic fire extinguishing system shall be in substantial compliance with UL300 for protection of the cooking appliance.
- A hood, duct and vent system, as required by code, shall be installed.
- The fire suppression system shall include automatic fuel and electric shutoffs, and both automatic and manual means of system activation. The manual means of activation shall be located as close to the exit door as practical.
- Maintenance on the fire suppression system must be accomplished by properly trained, qualified and certified person(s) at least every 6 months.

Exemption: ss. 101.14(1) (am) “Notwithstanding par. (a), the department may not require the owner or operator of a mobile kitchen to install or maintain an automatic fire suppression system or an exhaust hood in, or as part of, the mobile kitchen if all of the following apply:

- The mobile kitchen is less than 365 square feet in size.
- The mobile kitchen is used on fewer than 12 days a year for the purpose of cooking.”

- Cooking in fixed, mobile, or temporary concessions not protected with an automatic fire suppression system and an exhaust hood shall have a minimum of 10 feet of clearance from other buildings or structures.