

PFG 2025 FoodCentric COOKING, GAS, OPEN FLAME OR HEAT PRODUCING DEVICE NOTICE

Complete and sign this form if you intend to conduct any type of cooking within the meeting space located at Rosen Shingle Creek. Cooking, open flame, gas and electric appliances require Fire Marshal approval in advance.

COOKING

- Provide a four-foot (4') space or barrier to separate the attendees or general public from a cooking, open flame and/or heat producing appliance.
- Propane and natural gas prohibited
- Please indicate, if any, which of the appliance(s) need to be left operating overnight.

SPECIFIC TO FRYERS

- Only single-well fryers (single basket) are allowed.
- K class fire extinguisher is required for fryers with date appropriate tags.
- The equipment shall have lids available for immediate use.
- The equipment shall be placed on noncombustible surface materials. (i.e. Metal table, metal tray, cookie sheet).
- Multiple fryers must be separated by not less than 24 inches.

SPECIFIC TO GRILLS/GRIDDLES

• Grill/griddle shall be 200 square inches OR less of cooking surface.

FIRE EXISTINGUISHER- YOU ARE REQUIRED TO PROVIDE YOUR OWN

- A 2A40 B.C. fire extinguisher, (5 lb. ABC), is required for gas appliances, cooking or open flame.
- A fire extinguisher must always be in the exhibit booth and ready when cooking (not still in box)
- All fire extinguishers must have a current tag from a licensed fire extinguisher contractor.

FIRE WATCH

• The Fire Watch will be provided on October 28th, 2025 from 7:00am-2:30pm. COOKING WILL ONLY BE ALLOWED DURING THIS TIME.



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Please check all that apply:	
	"Sterno" or other jellied fuels must be used in a device designated to prevent container of fuel from tipping over.
	Heat Lamp
	Deep fryers: Electric Gas Dimensions
	Range or Cook Top: (specify range cooking area dimensions): Electric Gas Dimensions
	Grill or Griddle: (specify grill or griddle cooking area dimensions): Electric Gas Dimensions
	Other heat producing device(s) or gas operated device(s): [Please describe below]
PLEASE submit one of the following for the Fire Marshal documentation:	
-	Device Manufacturer Specifications Sheet Pictures of the device, including the technical information on back
Food being served	
Exhibiting Company:	
Booth Number:	
On-Site Contact Person:	
Phone:	
Signature Acknowledging Requirements:	

Proper Rated Fire Extinguishers will be individually checked on-site in individual booths in-person onsite by the Fire Marshal on October 28th . Please make sure they are visually ready and near your cooking devices. No exceptions will be made.