



Guidelines for Restaurants, Commercial Kitchens, and Food Trucks Utilizing Outdoor Solid Fueled Cooking

2022

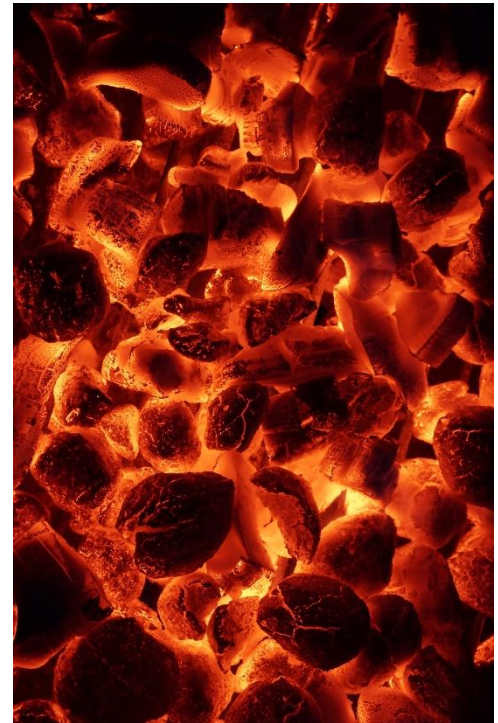
When the city is under a Burn Ban, a permit and site inspection is required prior to commencing any outdoor commercial cooking with solid fuels (wood, charcoal, pellets, etc.). Permits are obtained, free of charge, by visiting the Division of the Fire Marshal (DFM) at the Fire Department Complex located at 375 Printers Parkway, Colorado Springs, CO 80910.

Solid fueled cooking activities may include, but are not limited to:

- Wood-fired pizza ovens
- Commercial smokers (wood/pellets)
- Charcoal grills

Obtaining a Permit

1. Print the "Hazardous Activity Permit Application." This is found under the "Permit Application" link on page: <https://coloradosprings.gov/fire-department/page/hazardous-materials-permit>
2. Complete sections 1, 2, 3, 4 and 8
3. On second page of application, Select Box "105.6.51-Other permits not otherwise listed" under "PRESCRIBED (REVOCABLE) PERMITS"
4. Submit completed application to the Division of the Fire Marshal, in person at the address in the first paragraph.



Outdoor Solid Fueled Cooking General and Fire Safety Requirements

1. Obtain a permit from the Division of the Fire Marshal.
2. Call 719-385-5978 to schedule a site inspection for a fixed outdoor cooking location, or a one-time site inspection of a food truck with outdoor solid fuel cooking. This may be scheduled when the permit is obtained or at a later date.
3. Maintain a minimum of 25 feet from combustible construction, vegetation, grassy areas, etc.
4. During Red Flag days, maintain a minimum of 50 feet from combustible construction, vegetation, grassy areas, etc.
5. Operated on a non-combustible surface such as pavement, concrete, dirt, etc.
6. Constantly attended by a competent adult at all times while solid fueled cooking appliance is in use.
7. A minimum 4A rated, pressurized water extinguisher must be available and ready for immediate use.
8. Hot ashes shall be deposited into a metal receptacle with a secured lid.
9. Hot ashes must be drowned with water enough to the depth of the ashes for a minimum of 15-minute soak time.

It is important to note that once a permit is received, the permit must always remain at the permitted premise or in the permitted vehicle/food truck. During different events, this permit may be asked for and must be produced otherwise the vendor may not be able to participate in the event.

If there are any questions, please contact the Division of the Fire Marshal at (719) 385-5978.