

Fire Marshall Regulations

As you may know, the Fire Marshal has developed new requirements for those exhibitors warming, cooking, grilling or frying products in their booth at tradeshow.

- If you have any cooking or warming device in your booth you must have a 20BC approved fire extinguisher in your booth. If you have multiple booths with multiple cooking or heating areas, you will be required to have multiple fire extinguishers.
- If you are grilling or frying products, you must have a “K” type fire extinguisher in your booth. In some instances you may be required to have both a 20BC and “K” fire extinguisher if you are using both grease laden cooking methods and have another type of warming device or are using sterno.
- A metal pan should be placed under any warming device using sterno (chafers, etc.) to prevent flammable gases from flowing off the table should the table be bumped.
- Also, all decorative materials used in your booth shall be constructed of limited combustible material or treated with a flame retardant.

The ORA has been required to hire three Fire Marshals to be on the show floor at all times. If you do not have the required extinguishing devices, they will not allow cooking in your booth, so please come prepared.

Thank you for your continued support and participation in the Oklahoma Restaurant Convention and Expo, Oklahoma's largest industry tradeshow.

If you have any questions regarding the above, you may contact the OH&LA and [Debra Bailey](#) at 800-375-8181 ext. 213 or 406-641-3336 (cell).