



**Melbourne Fire Department**  
**900 E. Strawbridge Avenue**  
**Melbourne, Florida 32901**  
**321-608-7910**

## **TENT GUIDELINES**

1. All tents 200 square feet or larger must have a current (within the last 12 months) Florida or other state certified minimum 2A:10B: C portable fire extinguisher. All cooking tents (regardless of size) require a current Florida or other state certified Class “K” portable fire extinguisher in addition to the 2A:10B: C extinguisher. Certified fire extinguishers may be purchased from any fire and safety equipment company. Fire extinguishers purchased from most retail stores are not certified and will not be accepted.
2. Tents must be flame retardant and shall meet the flame propagation performance criteria specified by NFPA 701. All tents must be certified by an approved testing agency and the vendor shall provide evidence of the flame spread certification. The tag must be visible on the tent for ease of inspection. Non-flame retardant tent fabrics or materials such as retail store camping tents or tarps do not meet the NFPA 701 Standard and will not be accepted.
3. All tents and/or canopies must be weighted or tied down to prevent accidental overturn from excessive winds and/or sudden storms in a manner acceptable to the authority having jurisdiction (AHJ).
4. Cooking tents must be located a minimum of five feet away from buildings and other tents and must be located a minimum of ten feet away from any public use tent. Public use is defined as a tent that is set up in such a manner that allows anyone from the public to enter the covered tent area to congregate, sit, view merchandise, or conduct any other activity.
5. Cooking tents must be open on all sides, free from grease residue, and arranged to keep the cooking appliances away from the public. LP gas cylinders must be located a minimum of five feet away from the cooking appliance and tent, protected from traffic, and secured at all times.
6. All cooking equipment must be in good working condition and adhere to the testing agency label that certified the equipment. Deep-fat fryers must be equipped with a separate high-limit control in addition to the adjustable operating control (thermostat) to shut off fuel or energy when the fat temperature reaches 475°F (246°C) at 1 in. (25.4 mm) below the surface.
7. Electrical fire safety as it relates to the use of temporary wiring, extension cords, overloaded circuits, etc. will be evaluated on a case-by-case basis for compliance. All equipment used during the event must be in good, safe working condition.

