University of California San Francisco

FIRE PERMIT – OPEN FLAME / COOKING

Applicants should fill out entire permit and sign before submission. Signing binds the applicant to abide by all the conditions and requirements listed. Please submit at least 10 days prior to the event.

Organization: _____

Date(s) of Activity: _____ **Start Time** _____ **End Time** _____

Location of Event: _____

Applicant Name: _____ **Title:** _____

Contact Email: _____ **Contact Phone:** _____

Applicant's Signature: _____ **Date** _____

☐ **My organization has a rated fire extinguisher to use, per conditions listed below (#2).**

CONDITIONS OR REQUIREMENTS:

1. **Cooking equipment such as hot plates, grills, deep fat fryers, BBQs, etc., shall NOT be located within (10) ten feet of combustible walls or roofs or other combustible materials, or within twenty (20) feet of a building air intake, door, window or any openings.**
2. **Provide a fire extinguisher with rating 2-A:10-B:C or higher for each location where food is to be cooked.**
3. **When finished using charcoal, you may leave the coals in the barbecue until completely cooled (48 hours is recommended) OR place the cooled briquettes in a bucket of water before discarding them. Ensure the coals are cool to touch before discarding them in any dumpster.**
4. **Cooking must be attended at all times.**
5. **All cooking equipment shall be used at users' risk.**
6. **Permit is to be used for the above date and activity only.**
7. **All activities shall conform to State Fire Marshal requirements.**
8. **Area is to be restored to its original condition following the event.**

NOTE: Butane stove/grills are not permitted to be used anywhere on UCSF campus.

Event Desription and Cooking Appliances To Be Used:

Fire Marshal Use Only

Issued By: _____ **Title:** _____

Signature: _____ **FPD Phone:** _____

For general information, contact 415-514-3959, timothy.brey@ucsf.edu