

OFFICE OF
THE
DEPUTY FIRE CHIEF



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WEST SPRINGFIELD, MASSACHUSETTS 01089

Updated March 2025

**2025 Fire Prevention Regulations
for Electric Appliances & Liquefied Petroleum Gas (LPG) Use / Storage**

1. Deep-fat fryers, cooking grills, cooking appliances, and LPG tanks / cylinders are prohibited under / inside tent enclosures. All of these should have a minimum 4' clearance from any tent
2. Storage, use, and handling of LPG shall comply with the requirements of 527 CMR 1.00 Ch. 50 and 69, and NFPA 58
3. A permit is required for the storage / use of all LPG cylinders brought onto the Eastern States Exposition fairgrounds if utilizing your own LPG cylinders via the Town of West Springfield website, through the Fire Department, pick Flammable & Combustible Materials Permit
 - a. Permits are issued pending on-site inspection by WSFD Fire Prevention
 - b. If your cylinders are vehicle-mounted, a permit is not required.
 - c. If using the contracted vendor for LPG operations on the ESE grounds, the permit process is already taken care of with their contract.
4. LPG cylinders will be inspected, and must be within date and stored / secured / located properly
 - a. Requalified/replaced every 5-12 years depending on cylinder type and condition
 - b. Minimum 10' clearance from any exits / entrances of buildings, 4' clearance from any tent
5. LPG cylinders shall be connected to cooking appliances with Vapor LPG Hose with a minimum working pressure of 350 psi
 - a. Hose shall be secured / long enough to not be accidentally dislodged or cause a tripping hazard
 - b. Weather resistant mats shall be placed over vapor lines to protect against pedestrian traffic
6. LPG piping / fittings / regulators should be in good condition with no leaks
7. A minimum of one (1) 2A-10BC fire extinguisher and one (1) type K extinguisher is required
 - a. Fire extinguishers shall have a current inspection tag
8. Installation of a propane detector (must meet UL1484 requirements) within each food truck equipped with a propane appliance and an electrical system
9. If using a nonelectric heat source, at least one listed carbon monoxide detector is needed

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Respectfully,

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2025 Fire Prevention Regulations for Food Truck / Temporary Cooking Operations

The West Springfield Fire Department (WSFD) office of Fire Prevention shall conduct on-site inspections prior to the start of the fair. There have been recent updates to 527 CMR 1.00 - MA Comprehensive Fire Code, Chapter 50.8 Mobile and Temporary Cooking Operations. With our main goal continuing to be the safety of all vendors, staff and patrons of the ESE we must ensure compliance with current codes - especially where propane is involved (LPG, Liquefied Petroleum Gas).

The following list of items will provide a general overview of the inspection process:

- A permit is required for all food trucks and temporary cooking operations via the Town of West Springfield website, through the Health Department.
- A permit is required for the storage / use of all LPG cylinders brought onto the Eastern States Exposition fairgrounds if utilizing your own LPG cylinders via the Town of West Springfield website, through the Fire Department, pick Flammable & Combustible Materials Permit
 - Permits are issued pending on-site inspection by WSFD Fire Prevention
 - If your cylinders are vehicle-mounted, a permit is not required.
 - If using the contracted vendor for LPG operations on the ESE grounds, the permit process is already taken care of with their contract.
- Fuel & power sources must be secured and in proper locations
 - 10' from structures
 - Exhaust directed at least 12' away from openings / air intakes / means of egress
- LPG cylinders within date and stored / secured properly
 - Requalified / replaced every 5-12 years depending on cylinder type and condition
- LPG piping / fittings / regulators should be in good condition with no leaks
- Hood / duct / fans / exhaust system cleaned and properly inspected within date
 - Inspection must be done by a company / person licensed to do so in Massachusetts
- Fire suppression system inspection within date
- (1) 2A:10BC extinguisher and (1) type K extinguisher present and within date
 - If you use a generator, need at least a 20B:C extinguisher (2A:20B:C is acceptable)
- Installation of a propane detector (must meet UL1484 requirements) within each food truck equipped with propane
- If using a nonelectric heat source, at least one listed carbon monoxide detector is needed.

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Vendors may continue to utilize the NFPA Food Truck Safety Fact Sheet as a guideline for the inspection preparation and overall operations of their Food Truck. We look forward to working with you to provide another safe and effective event for your and your business.

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FOOD TRUCK SAFETY

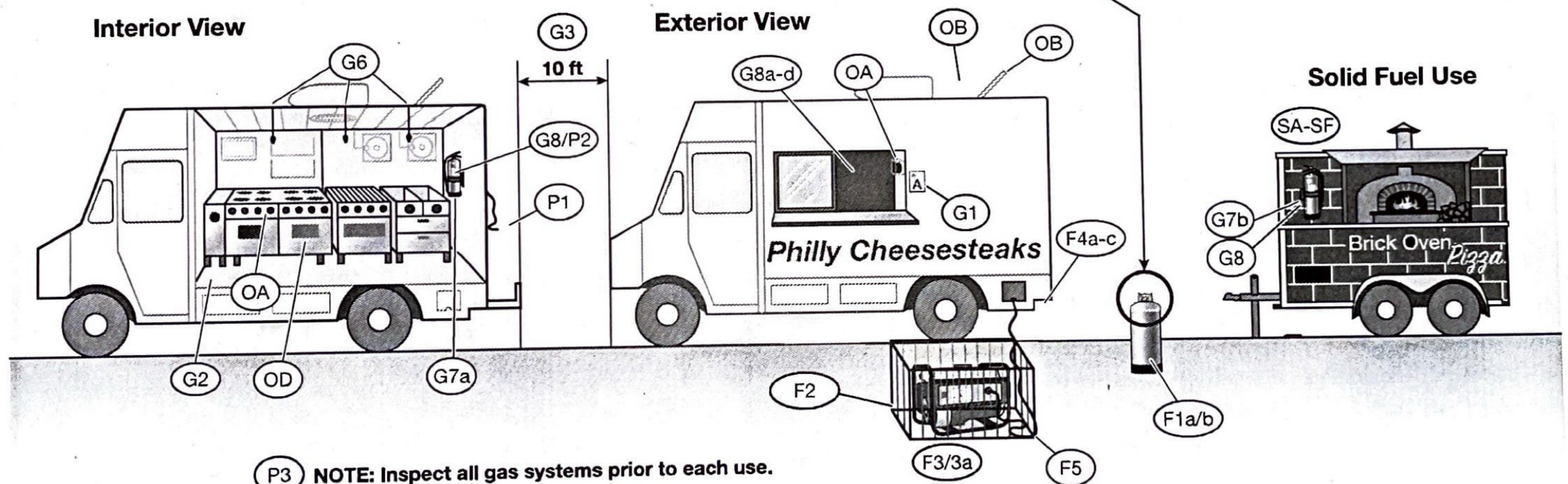
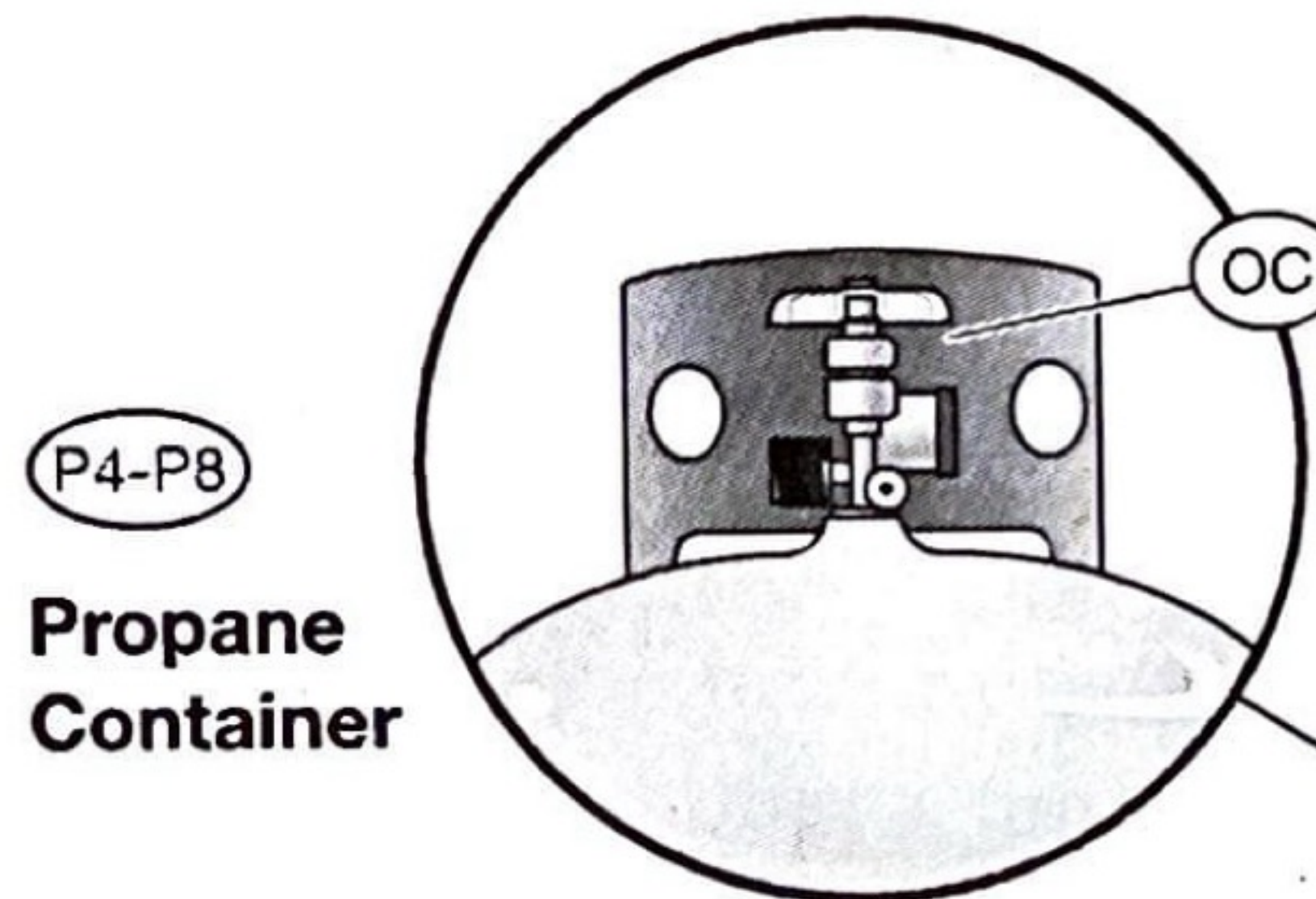
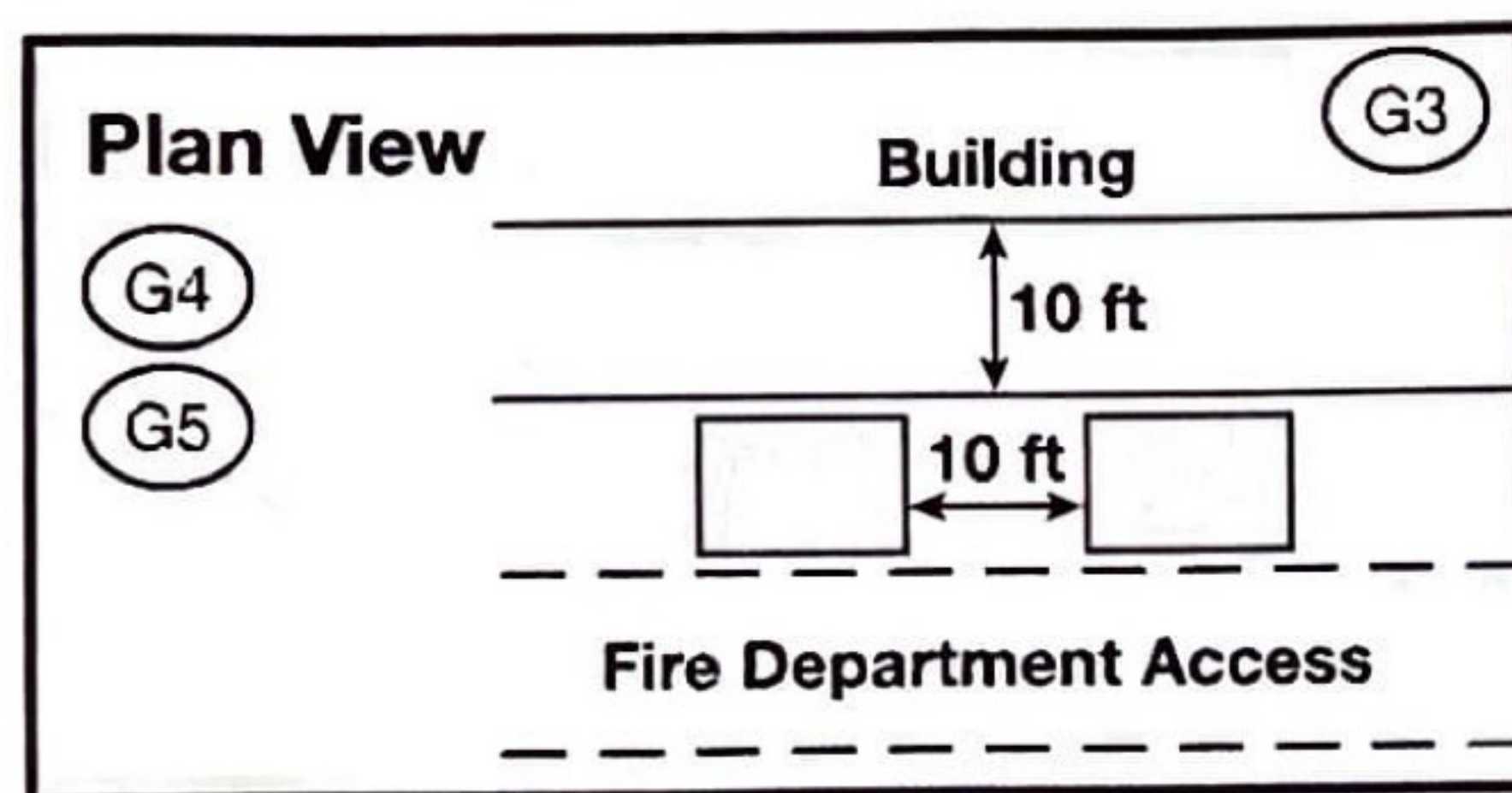
The safety requirements in NFPA* codes that apply to food trucks are shown in the diagram below. NFPA code references are in brackets at the end of each checklist item and the red keys correspond to the keys in the diagram.

Key Codes

NFPA 1

NFPA 58, Chapter 16

NFPA 96, Chapter 17



P3 NOTE: Inspect all gas systems prior to each use.

General Safety Checklist

- ☐ Obtain license or permits from the local authorities. [1:1.13.8] **G1**
- ☐ Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- ☐ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials or as prescribed by the AHJ. [96:17.2] **G3**
- ☐ Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- ☐ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- ☐ Check that appliances that produce grease-laden vapors and that might be a source of grease in the hood, grease removal device, or duct are protected by fire-extinguishing equipment. [96:10.1.2] **G6**
- ☐ Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- ☐ Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**

- ☐ Ensure that workers are trained in the following: [96:17.11]: **G8**
 - ☐ Proper use of portable fire extinguishers and extinguishing systems [96:17.11.1(1)] **G8a**
 - ☐ Proper method of shutting off fuel sources [96:17.11.1(2)] **G8b**
 - ☐ Proper procedure for notifying the local fire department [96:17.11.1(3)] **G8c**
 - ☐ Proper procedure for how to perform simple leak test on LP-Gas connections [96:17.11.1(5)] **G8d**

Fuel & Power Sources Checklist

- ☐ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- ☐ Ensure that refueling is conducted only during non-operating hours. [96:17.9.3] [1:10.14.11.2 for carnivals only] **F1b**
- ☐ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.6.2.2] **F2**
- ☐ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**



FOOD TRUCK SAFETY *Continued*

- ❑ Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- ❑ Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - ❑ At least 12 ft in all directions from openings, air intakes, and means of egress **[96:17.6.2.3(1)] F4a**
 - ❑ Directed away from all buildings **[96:17.6.2.3(2)] F4b**
 - ❑ Directed away from any mobile or temporary cooking operations **[96:17.6.2.3(3)] F4c**
- ❑ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. **[96:17.9.1] F5**

Propane System Integrity Checklist

- ❑ The main shutoff valves on a container for liquid and vapor are either accessible without the use of tools, or other equipment is provided to shut off the container valve. **[58:16.3.4] P1**
- ❑ Ensure that during cooking operations at least one person is trained in emergency response procedures and knows how to shut off fuel sources, change out LP-Gas containers, and the properties of LP-Gas. **[58:16.8.1] P2**
- ❑ Visually inspect LP-Gas systems daily for damage and proper operation prior to each use. **[96:17.8.2.3] P3**
- ❑ Perform pressure testing on all new or modified piping systems. **[58:16.6.10] P4**
- ❑ Perform leak testing on cylinder connections with a noncorrosive leak-detecting fluid or other approved leak detection method each time a cylinder(s) is replaced. **[58:16.11.5] P5**
- ❑ Document leak testing and keep documentation in the mobile food facility. **[58:16.11.3, 16.11.3.1] P6**
- ❑ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. **[58:16.6.8.1] P7**
- ❑ Where a gas detection system is installed, ensure that it is tested monthly. **[96:17.8.2.2] P8**

Operational Safety Checklist

- ❑ Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- ❑ Operate cooking equipment only when exhaust systems are on. **[96:12.1.1] OB**
- ❑ Close LP-Gas container valves when system is not in use. **[58:16.9.1] OC**
- ❑ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. **[96:12.4] OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- ❑ Fuel is not stored above any heat-producing appliance or vent. **[96:15.9.2.2] SA**
- ❑ Fuel is not stored closer than 3 ft to any cooking appliance. **[96:15.9.2.2] SB**
- ❑ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. **[96:15.9.2.7] SC**
- ❑ Fuel is not stored in the path of the ash removal or near removed ashes. **[96:15.9.2.4] SD**
- ❑ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. **[96:15.9.3.6.1, 15.9.3.6.2] SE**
- ❑ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. **[96:15.9.3.8.1] SF**

NFPA Resources

Review these and other NFPA resources at: [nfpa.org](https://www.nfpa.org):

- NFPA 1, *Fire Code*, 2024 Edition
- NFPA 1, *Fire Code Handbook*, 2021 Edition
- NFPA 10, *Standard for Portable Fire Extinguishers*, 2022 Edition
- NFPA 58, *Liquefied Petroleum Gas Code*, 2024 Edition
- *LP-Gas Code Handbook*, 2024 Edition
- NFPA 70®, *National Electrical Code®*, 2023 Edition
- *National Electrical Code® Handbook*, 2023 Edition
- NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition
- NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://www.nfpa.org/docinfo).
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://www.nfpa.org/foodtrucksafety).



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LET'S PROTECT IT TOGETHER.®**

This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its technical committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to [nfpa.org/foodtrucksafety](https://www.nfpa.org/foodtrucksafety)

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**2025 Fire Prevention Regulations
for Events at Exhibit Halls / Temporary Structures / Buildings**

1. Smoking is prohibited inside any building, tent, or temporary structure
2. Aisles shall be a minimum of 10' in width and remain free of obstructions at all times
3. All exits and fire lanes shall remain unobstructed and free at all times.
4. All fire alarm pull stations, fire extinguishers, sprinkler heads and any other fire protection devices or equipment shall be free and clear of obstructions and readily visible.
5. All columns marked with a red band at the top (indicating a fire extinguisher location) shall not be obstructed or obscured from view. The fire extinguisher must remain accessible.
6. No signs, decorations, or products shall be attached to any part of the automatic fire sprinkler system
7. All decorations, fabric used as backdrops and / or table coverings must be flame retardant
 - a. Use of spray flame retardant is acceptable (NFPA 701 testing standards)
8. All tents (i.e. "pop-up tent") must have flame retardant ratings
 - a. No vendor shall set up more than (2) 10' x 10' tents next to each other without a 10' space in between
 - b. Any tent setup inside a sprinklered building must not have a covering over the top, as this would impede sprinkler activation and flow.
9. All lighting / electrical mechanisms shall have a UL label
 - a. Extension cords must be proper wire gauge for the load connected, be in good condition without any damage, and follow manufacturer recommendations
 - b. Home extension cords and splitters are prohibited
 - c. Surge protectors must be UL listed and grounded
10. Electrical devices shall not be left unattended
 - a. Displays utilizing lights / electrical mechanisms shall be shut-off or unplugged at the end of the event day

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11. Flammable liquids and gases (propane, butane, etc.) are not permitted within buildings
12. Non-flammable gas cylinders shall be supported by metal stands / a proper chain
13. Any motorized engine (automobile, truck, motorcycle, RV, ATV, etc...) shall have the positive battery lead disconnected / taped [527 CMR 1.00 Ch. 20.1.5.5.4.12.2]
14. All fuel tank openings shall be locked and sealed (taped) to prevent escape of vapors
 - a. Fuel tanks shall not contain in excess of $\frac{1}{2}$ their capacity or in excess of 10 gallons (whichever is less) [527 CMR 1.00 Ch. 20.1.5.5.4.12.1]
15. Keys are not permitted to be within the ignition [527 CMR 1.00 Ch. 20.1.5.5.4.12.3]
 - a. Vehicles may operate off of shore power only
16. Vehicle engines are not permitted to be started / run at any time within a building while occupied by the public [527 CMR 1.00 Ch. 20.1.5.5.4.12.5]
17. Lithium-ion (Li-Ion) batteries (on display) must not be stored in excess quantities according to the Deputy Chief of Fire Prevention
 - a. Approval required from WSFD Fire Prevention Office prior to setup
 - b. Li-ion batteries in larger quantities for sale shall be stored outside of structures at least 10' from a building
 - c. Li-ion batteries on display shall be inspected and protected from potential damage
 - d. Li-ion batteries on display shall not be left unattended while charging / in-use
18. Electric vehicles which contain Li-ion batteries must adhere to the following
 - a. Electric vehicles shall not be moved during exhibit hours
 - b. Manufacturer's recommendations must be adhered to when concerning the length of battery use
 - c. Carbon monoxide alarms must be present within 10' of electric vehicle use
 - d. Electric vehicles must be stored within 10' of overhead roll-up doors (to facilitate rapid removal if on fire)
 - e. Electric vehicles are prohibited to be stored within 25' of building systems or services (i.e. electrical room, sprinkler room, etc..)

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19. Live trees, baled hay / straw, bark mulch, and any vegetation shall be watered daily
- a. Approval required from WSFD Fire Prevention Office prior to setup
 - b. The use of burlap is prohibited
20. Home and garden events, where bark mulch is an integral part of vendor business (landscape contractors, garden center distributors etc...) and the display is readily available as landscape or garden center exhibit, may use bark mulch under the following conditions:
- a. Contained behind masonry or other non-combustible retaining wall
 - b. No more than 3" in depth
 - c. Shall be sprayed with water daily, before / after the event (must be kept damp)

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