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City of Myrtle Beach
SOUTH CAROLINA
FIRE DEPARTMENT

EVENT COOKING GUIDELINES

- All cooking operations shall be in accordance with the International Fire Code and these guidelines.
- One 5lb ABC rated fire extinguisher, with a current state inspection tag, shall be provided within the cooking area.
- One K-class fire extinguisher, with a current state inspection tag, shall be provided within the cooking area of all fryer operations.
- A significant amount of oil dry shall be placed around the base and extend at least 3-feet from all directions of all grease producing appliances, subject to approval by city staff. Not required on grass or dirt surfaces.
- It shall be the responsibility of all cooking vendors to ensure that their site is completely cleaned of all grease residues at the end of each day and at the conclusion of ALL events.
- The location of all cooking appliances shall be approved by the Myrtle Beach Fire Department.
- The location of all propane cylinders shall be approved by the fire department.