







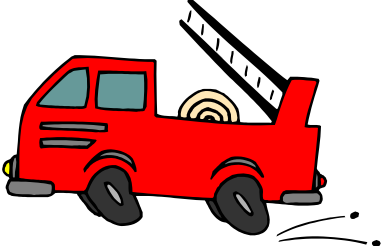
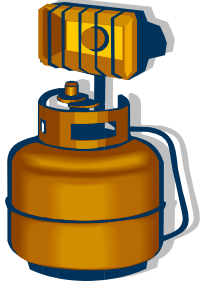

Tasmania Fire Service

## Fire Safety Guidelines for Temporary Structures, Exhibitions and Indoor / Outdoor Markets

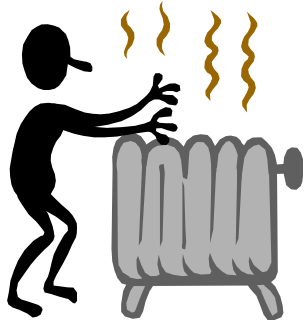
*These fire safety Guidelines have been produced by the Building Safety Unit of Tasmania Fire Service in the interests of fire safety for stall holders and their employees.*

Fire Safety Issue	Requirement/Recommendation
<p data-bbox="203 703 573 735"><b>Fire Fighting Equipment</b></p> 	<p data-bbox="692 703 2063 772">Stall holders who cook on site using deep fryers or involving pan frying are required to have a fire extinguisher and fire blanket on site.</p> <p data-bbox="692 810 2007 916">Stall holders who do not use an oil or fat process for preparing food, but use LPG or electric powered barbecues will require a fire extinguisher only, as will any process requiring a naked flame to be produced.</p> <p data-bbox="692 954 1630 986">Only Australian Standard approved fire equipment should be used.</p> <p data-bbox="692 1024 2074 1129"><b>Extinguishers</b> - A minimum of one (1) Dry Chemical Powder Extinguisher with a rating of not less than 30B(E) should be provided. If the temporary structure is greater than 300m<sup>2</sup>, one (1) air water extinguisher is also required.</p> <p data-bbox="692 1168 1877 1200"><b>Fire Blankets</b> – When required, a 1200mm x 1800mm fire blanket is to be provided.</p> <p data-bbox="692 1238 2033 1343"><b>Installation</b> – <i>The objective for installing portable fire equipment is to enable a rapid response should fire break out to minimise the fire risk to life and property. Subsequently, the equipment should be mounted in a conspicuous and easily accessible position.</i></p>

<p><b>Electrical Installations</b></p> 	<p>All electrical installations are required to comply with the relevant Australian Standards (AS/NZS 3000 and AS/NZS 3002: Current Issue).</p> <p>Any electrical device or appliance should be installed in accordance with the manufacturer's instructions.</p>
<p><b>Access &amp; Egress</b></p> 	<p>The number and size of required exits will be determined by the Building Surveyor. Those provided should be in accordance with the requirements as detailed on the building's Occupancy Permit.</p> <p>Each of the required exits is to be kept clear and unobstructed at all times.</p>
<p><b>Evacuation Plans</b></p> 	<p>It is a requirement in the event of a fire or other emergency that a documented strategy be in place to facilitate for the rapid evacuation of the structure/site. This may be undertaken by the site organiser or may be the responsibility of the stall holder. It is the stall holder's responsibility to ensure that a procedure is in place and their roles and responsibilities are understood and can be undertaken if required.</p> <p>There may also be a legislative requirement for the Tasmania Fire Service to approve the evacuation plan in the event of fire. You may wish to contact your nearest Building Safety Office or view the web: <a href="http://www.fire.tas.gov.au">www.fire.tas.gov.au</a> for further information.</p>

<p style="text-align: center;"><b>Fire Emergency</b></p> 	<p>When reporting a fire emergency, <b>first Dial 000</b> then provide the following information:</p> <ul style="list-style-type: none"> <li>• The address or location of the fire</li> <li>• Details of what is burning</li> <li>• If chemicals are involved and if so, what</li> <li>• If any people are injured or require assistance</li> <li>• Your name and contact details</li> </ul>
<p style="text-align: center;"><b>LPG (Liquid Petroleum Gas)</b></p> 	<p>The storage and installation of gas appliances and cylinders should be in accordance with the Manufacturer's Instructions and Worksafe Tasmania requirements.</p>
<p style="text-align: center;"><b>Cooking Appliances</b></p> 	<p>Cooking appliances should be kept clean to avoid a build-up of cooking grease. Cleaning, maintenance and use of the appliances should always be in accordance with the manufacturer's instructions. Any extractor fans should also be regularly cleaned.</p> <ul style="list-style-type: none"> <li>• When cooking, ensure all combustible materials are not placed on or near hot surfaces.</li> <li>• Do not overheat oil or fats.</li> <li>• Ensure thermostats are in proper working order.</li> <li>• Do not place barbecues or heat appliances too close to tents or combustible walls or surfaces.</li> </ul>

### Heating



If heating equipment is to be utilised, then it should be secured to prevent tipping, and should be kept sufficient distances from any combustible material. Suitable ventilation must also be provided. The use and maintenance must be as per the manufacturer's instructions.

### General Fire Safety



To reduce the potential for fire within the structure the following needs to be complied with:

- No hay or straw bales are to be located within the structure or within 2.0m from the external wall of the structure.
- No hay or straw is to be spread as a floor covering.
- Compacted wood chips, bark or sawdust is permitted (except in food preparation areas)