



## CLARK COUNTY FIRE DEPARTMENT - FIRE PREVENTION BUREAU

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### Permit Submittal Guideline

## OPEN FLAME APPLIANCES

This guide is to assist in the permitting process for an operational permit to use open flame appliances as required by section 105.5.38 of the IFC. This includes fire pits, torches, Bunsen burners, and butane stoves used in connection with commercial **assembly areas**. Assembly areas include, but are not limited to, dining areas, restaurants, or drinking establishments. Appliances used in back of house areas and restaurant kitchens do not require an operational permit.

Open Flames are regulated per IFC Section 308. Temporary Cooking operations are regulated by Chapter 41 of the IFC.

**PLEASE NOTE:** Fire pits or other fueled appliances such as flaming signs that are custom made and not evaluated by a nationally recognized laboratory require an analysis by an independent agency or engineering firm specializing in fuel fired equipment. The report will need to be submitted as a fire protection report (FPR) through the Clark County Building Department to evaluate and conduct the commissioning.

Pyrotechnics, fire performers, open flame candles, and consumer fireworks booths are covered by other permit types.

### APPLICABLE CODES:

The following codes and standard apply to this permit.

- *Clark County Fire Code Amendments, 2024 edition (CCFC)*
- *International Fire Code, 2024 edition (IFC)*

### SUBMITTAL REQUIREMENTS:

**Provide all applicable information that pertains to your permit. Consolidate PDF's and upload all documents to the PLAN ROOM. Submittals shall include the following information;**

#### **1. PROJECT NARRATIVE:**

- Property name, address, and location within the property.
- A narrative describing the appliance, operations, fuel, and safety features.

#### **2. PLAN:**

- A floor plan of the restaurant/event showing layout and location for each open flame appliance to be used.
- Include type of fire extinguisher(s) and location.

3. **MANUFACTURER SPEC/MATERIAL DATA SHEETS:** To be provided for each different appliance, provide the following item;
- Manufacturer's specification for appliance; ensure verification is provided that the device is Listed or Approved by a nationally recognized laboratory, i.e. Underwriters Laboratories, Inc., CSA, ETL, or other for the requested or desired use.
  - The manufacturer's instructions for the operation and fueling of each device.
  - Cooking appliances shall be used in accordance with their listing and manufacturer's instructions

**INSPECTION CHECK LIST: per IFC chapter 41**

- Devices shall be plugged directly into an approved receptacle or connected to a relocated power tap rated 20 amps (2400 W).
- Portable cooking appliances shall not be plugged into extension cords.
- Plug to be disconnected when not in use.
- Appliances shall not be operated within 3 feet of any combustible materials

**PERMIT DURATION:**

Open Flame Permits are annual renewable permits and are limited to a duration of one (1) year. A revision will need to be submitted if the appliance is altered in any way.