



Two Galleria Parkway, Atlanta, GA 30339 Phone (770) 989-5016 [services@cobbgalleria.com](mailto:services@cobbgalleria.com)

## COBB GALLERIA CENTRE

### COOKING AUTHORIZATION FORM

Event Name		Event Date(s)		Booth # (REQUIRED)
Company Name		Phone #		Fax #
Address	City	State	Zip Code	

- The Fire Marshal has stringent requirements for cooking in the Cobb Galleria Centre. This form must be completed and returned to Show Management 30 days before event date or cooking or warming any item will be strictly prohibited.
- The manufacturer’s specification sheet for each piece of equipment listed must be attached to this form and submitted with the floor plans for the Fire Marshal’s review.
- The Show Manager must submit the Cooking Authorization Form and the manufacturer’s specification sheet along with the floor plans for review and final approval by the Fire Marshal.
- Forms must be submitted to [services@cobbgalleria.com](mailto:services@cobbgalleria.com) at least 14 days prior to the event date.
- Use of equipment is subject to final review and approval by the Cobb County Fire Marshal.
- Exhibitors also are required to submit a [Temporary Food Service Vendor Application](#) to Cobb & Douglas Public Health within 30 days of the event. The health department requires all exhibitors who are distributing sample food and/or non-alcoholic beverage to obtain a Temporary Food Service License or supply a GA Dept of Agriculture License # \_\_\_\_\_.

#### COBB COUNTY FIRE CODE GUIDELINES FOR COOKING IN THE COBB GALLERIA CENTRE

1. Cooking equipment requirements are as follows:
  - The use of LP-gas cylinders is prohibited.
  - Cooking devices must be isolated from the public by at least 4’ or by a plexiglass barrier between the devices and the public.
  - Multi-well cooking equipment using combustible oils or solids requires a NFPA 96-hood system. There can only be one cooking unit per booth. *Exception: Units 288 square inches or less of cooking surface.*
  - A 20-B.C. fire extinguisher (K extinguisher) or automatic extinguishing system (required for NFPA 96 hood) must be provided in each booth.
2. Larger cooking equipment used (i.e., grills, fryers, etc.) must meet the following guidelines:
  - If the equipment has the ability to use natural gas, a gas line will be provided (additional fee applies) and hooked up by Cobb Galleria Centre personnel.
  - For equipment that cannot use natural gas, a maximum of a 2-lb. LP gas capacity container may be used. If more than one piece of equipment has a tank, then the tanks must be separated by at least 20’. For any one show, a maximum of 4 tanks will be allowed. Tanks will not be manifold together and spare tanks will be stored outside of the Cobb Galleria Centre.
  - A NFPA 96-hood system may be required, depending on the type of cooking to take place.
3. Handwashing Stations required (soap, drying agent, free flowing spicket).

REQUEST FOR EQUIPMENT USE				
EQUIPMENT NAME/DESCRIPTION	Size	Model #	ITEM COOKING/WARMING	LOCATION IN BOOTH (Must be a minimum of 4 feet from public or have a shield around the cooking/heating unit.)

**I agree to adhere to all Cobb County Fire Marshal regulations regarding use of the above referenced equipment during the event.**

Signature of applicant: \_\_\_\_\_

**Email completed form to [services@cobbgalleria.com](mailto:services@cobbgalleria.com) or fax to 770-989-5222.**

Event Services Verification \_\_\_\_\_  
 Fire Marshal’s Approval \_\_\_\_\_