



SANTA CLARA FIRE DEPARTMENT
14700 WINCHESTER BLVD.
LOS GATOS, CA 95032

FIRE SAFETY REGULATIONS FOR BARBEQUES ON BALCONIES, PATIOS AND DECKS OF RESIDENTIAL OCCUPANCIES HAVING MORE THAN 2 DWELLING UNITS

The adopted Fire Code contains regulations for the use and storage of barbeques on specified balconies, patios and decks of residential structures having more than two dwelling units. These include apartments, condominiums, and townhouses (Except for townhouses located on individual parcels separated by recorded property lines).

The following are the applicable sections from the Fire Code:

308.3.1 Open-flame cooking devices. Charcoal burners and other open-flame cooking devices shall not be operated on combustible balconies or within 10 feet of combustible construction.

Exceptions:

1. One- and two-family dwellings
2. Where buildings, balconies, and decks are protected by an automatic sprinkler system.

308.3.1.1 Liquefied-petroleum-gas fueled cooking devices. LP-gas burners having an LP-gas container with a water capacity greater than 2.5 pounds [nominal 1 pound LP-gas capacity] shall not be located on combustible balconies or within 10 feet of combustible construction.

Exception: One- and two-family dwellings.

Summary of the above code:

Charcoal Barbeques – It is acceptable to store the barbeque unit on a combustible balcony (i.e. wood) but it is not acceptable to operate it on a combustible balcony or within 10 feet of combustible construction (which includes the surrounding walls and overhangs above). It is acceptable to operate the barbeque on a balcony if the balcony, deck, overhangs and adjacent walls are of non-combustible construction or if the balcony is protected overhead by an automatic fire sprinkler system.

Liquefied Petroleum Gas (LPG/Propane) Barbeques – It is not acceptable to store or operate an LPG barbecue with a propane fuel container size greater than one pound on a combustible balcony or within 10 feet of combustible construction (which includes the surrounding walls and overhangs above). There is no exception for automatic fire sprinklers.

Frequently Asked Questions:

When did these new requirements become effective?

January 1, 2008

Which municipalities have adopted Fire Code regulations for barbeques?

All municipalities in Santa Clara County have adopted the Fire Code regulations for barbeques.

Can electric barbeques be used on combustible balconies and decks without restriction?

Yes.

Are natural gas fueled barbeques subject to the same regulations as LPG fueled units?

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry should be supported by a valid receipt or invoice. This not only helps in tracking expenses but also ensures compliance with tax regulations. The document further outlines the procedures for handling discrepancies and the role of the accounting department in providing timely reports to management.

Financial Statement Review and Approval Process

This section details the steps involved in the review and approval of financial statements. It starts with the preparation of the draft statements by the accounting team, followed by a thorough review by the finance department. The process then moves to the board of directors for final approval. The document also covers the disclosure requirements for these statements and the importance of transparency in financial reporting.

situation. For example, if it is a broken water pipe in the common area, the repairman will be dispatched immediately.

6. After inspection and repair, the repairman will report back to Community Management Services.
7. If you have an emergency that needs immediate attention, please advise Customer Service and it will be addressed immediately.

AFTER NORMAL BUSINESS HOURS

1. Telephone the SAME NUMBER - (408) 559-1977 or (650) 961-2630 or (510) 791-2630.
2. The answering service will contact the Manager on call to report any emergencies. If it is not an emergency, it will be addressed the next working day.

Recipe of the Month-Eggnog

For this eggnog, the egg yolks and sugar are blended and cooked in low fat milk to form an "egg-safe" custard base. A splash of Cognac and sprinkling of freshly grated nutmeg make this a festive holiday drink.

INGREDIENTS

6 cups low fat milk
2/3 cups sugar
nutmeg, freshly grated

1 vanilla bean, split lengthwise
6 tbsp cognac

8 large egg yolks
2/3 chilled whipping cream

Place milk in heavy large saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer. Remove from heat. Cover; steep 15 minutes. Discard vanilla bean.

Whisk yolks and sugar in large bowl to blend. Gradually whisk in hot milk mixture. Return mixture to saucepan. Using rubber spatula, stir mixture over low heat until bubbles subside and mixture thickens slightly (do not boil), about 12 minutes. Cool. Cover and refrigerate until cold. (At this point, eggnog can be made 1 day ahead. Keep refrigerated.)

Mix Cognac into eggnog mixture. Using electric mixer, beat cream in large bowl until firm peaks form. Stir whipped cream into eggnog mixture just until blended. (At this point, eggnog can be made 8 hours ahead. Cover and refrigerate.)

Ladle eggnog into glasses. Sprinkle with freshly grated nutmeg and serve.

