

Taste of Buffalo Security
Presented by:
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Planning for the next year begins right after the recap of the year's event. The safety of the event is broken down into: general event safety, food safety and fire safety

Over 220 permit applications are filed and granted. They include city special events permit, city street closing permit, city sanitation.



City building usage, State Public Gathering for events of 5000 guests or more, Fire prevention propane permits, Erie County Department of Health permits, State Liquor Authority permits.

A site map showing highlighting barricades, ingress/egress, EMT locations, port-o-lets, along with a security operation plan is filed with city and state permit applications.



Our estimated 2 day attendance is between 420-450,000. The peak attendance is 35k during the Saturday dinner hour. EMTs are contracted and are on-site throughout the weekend. Ambulance transport is also on site in the event of serious injury. The EMT plan is based upon estimated attendance. A log of injuries is kept and reported back to the state, post event.



B, US Security Assoc. Inc. and the Fire commissioner to ensure coordination and safety equipment is in place. The fire department air chemical detector trailer, and police skywatch unit are placed on site. Meetings are scheduled with the Federal Courthouse to ensure additional security measures.

## See Something, Say Something!

All tents are securely tied down to large barrels filled with water. Bike rack and signage is used.

Fire safety: any restaurant using propane is required to have a permit. Typically that's around 50 permits. The fire chief inspects every restaurant using propane to ensure correct usage. To receive a blanket tent permit, the application must include a flame retardant certification.



Food safety: Every restaurant and sponsor serving opened or prepared food is required to have a permit. The ECDOH inspects every restaurant and sponsor and issues a weekend permit to those that are in compliance with food safety rules.

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