Mobile Food Preparation Vehicles

Inspection Requirements

Food Vendor:	Owner's Name:
Address:	Phone & Email:
Permit#: FT-	
Inspected By:	

Food Vendor Inspections

SAFETY REQUIREMENTS	COMPLIANCE
Ensure there is no public seating within the mobile food truck: . **CSFPC: NFPA 1: 50.8.3.2:** Seating for the public shall not be located within any mobile or temporary cooking vehicle.	☐ Yes ☐No ☐NA
Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. (CSFPC: 50.8.2.1: Separation) (Inform Vehicle Owner of this requirement). **NFPA 96: 17.2: Location of Mobile and Temporary Cooking Operations.** **NFPA 96: 17.2.1: Relative to Buildings:** Mobile or temporary cooking operations shall be separated from the entrances and other exits of buildings or structures, combustible materials, vehicles, and other cooking operations by a clear space distance of 10 ft (3 m). **NFPA 96: 17.2.2: Relative to Other Mobile or Temporary Cooking:**	☐Yes ☐No ☐NA
Mobile or temporary cooking operations shall be separated from other mobile or temporary cooking operations by a clear distance of 10 ft (3 m). **NFPA 96: 17.2.3: Stabilization:** When the mobile unit is parked, the vehicle shall be stabilized so that it will not move, either by jacking the vehicle or placing wheel chocks around the wheels.	
Ensure Proper Safety Training:	

NFPA 96: 17.10.1: Prior to performing cooking operations, one worker shall be provided with initial training in emergency response procedures include the following: Using portable fire extinguishers and extinguishingsystems. Shutting off fuel sources. Notifying the local fire department. Refueling internal combustion engine power sources and LP-Gas container change out. Performing leak detection of LP-Gas. • Understanding fuel properties.	☐Yes ☐No☐ NA

FIRE EXTINGUISHER EQUIPMENT	COMPLIANCE
Check that appliances using combustible media are protected by an approved fire extinguishing equipment and/or system. **CSFPC: NFPA 1: 50.5.1.2*:** Cooking equipment that produces grease-laden vapors shall be protected by a fire-extinguishing system for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems. **NFPA 96: 10.1.2:** Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment. **NFPA 96: 15.7.1:** Solid fuel cooking appliances that produce grease-laden vapors shall be protected by listed fire-extinguishing equipment. **CSFPC: NFPA 1: 50.2.2.2*:** Automatic fire extinguishing systems shall comply with UL 300 or other equivalent standards and shall be installed in accordance with the terms.of their listing and NFPA 17A. *Examples of cooking equipment that produce grease-laden vapors include, but are not limited to, deep fat fryers, ranges, griddles, broilers, woks, tilting skillets, and braising pans.	☐Yes ☐No ☐NA
Verify that the fuel and electric power shuts off when fire-extinguishing system activates. **CSFPC: NFPA 1: 50.5.3.1:** Upon actuation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that produce heat to all equipment protected by the system shall automatically shut off.	☐Yes ☐No☐ NA

Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10.

☐Yes ☐No☐NA

CSFPC: NFPA 1:50.5.7.2: Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (vegetable oils and animal oils and fats).

CSFPC: NFPA 1: 50.5.7.4: Portable fire extinguishers shall be provided for other hazards in kitchen areas and shall be selected and installed in accordance with Section 13.6. (Ex. Dry-Chemical extinguisher).

Verify fire-extinguishing system has had the required Semi-Annual Inspection, Testing, and Maintenance.

NFPA 17A: 8.3.2*: A service technician who has the applicable manufacturer's design, installation, and maintenance manual and service bulletins shall service the wet chemical fire-extinguishing system at intervals of no more than 6 months as outlined in 8.3.3.

☐Yes ☐No☐NA

Verify fire extinguishers have had the required Annual Inspection, Testing, and Maintenance.

☐Yes ☐No☐NA

NFPA 10: 7.3.2: Annual External Examination of all Extinguishers:

NFPA 10: 7.3.2.1: Physical Condition: An annual external visual examination of all fire extinguishers shall be made _to detect obvious physical damage, corrosion, or nozzle blockage to verify that the operating instructions are present, legible, and facing forward, and that the HMIS information is present and legible, and to determine if a 6-year interval examination or hydrostatic test is due.

NFPA 10: 7.3.2.5: Corrective Action: When an external examination of any fire extinguisher reveals a deficiency, immediate corrective action shall be taken.

NFPA 10: 7.3.3: Annual Internal Examination of Certain Types of Extinguishers:

NFPA 10: 7.3.3.1*: Maintenance Intervals: Fire extinguishers shall be internally examined at intervals not exceeding those specified in Table 7.3.3.1.

Table 7.3.3.1 Maintenance Involving Internal Examination

Extinguisher Type	Internal Examination Interval (years)
Wet chemical	5

Dry powder, stored-pressure, with mild steel shells	6

PORTABLE GENERATORS	COMPLIANCE
Generators:	☐Yes ☐No☐ NA
CSFPC: NFPA 1: 50.8.5.4: Non-Vehicle Mounted Generators: Generator units that are not vehicle-mounted while in use shall meet the requirements of 50.8.5.4.1 through 50.8.5.4.3.	
CSFPC: NFPA 1: 50.8.5.4.1: Internal combustion engine power sources shall be located at least 12 ft from mobile or temporary cooking operations.	
CSFPC: NFPA 1: 50.8.5.4.3: Internal combustion engine power sources shall be positioned so that the exhaust complies with the following: 1- Located at least 12 ft from openings, air intakes, and means of egress. 2- In a position pointed away from any.building. 3- In a position pointed away from any mobile or temporary cooking operations.	
	☐Yes ☐No☐ NA

LP-GAS SYSTEMS &TANKS	COMPLIANCE
LP-Gas Systems:	☐Yes ☐No ☐NA
CSFPC: NFPA 1: 50.8.7.1.1: LP-Gas cylinders shall be secured in an upright position.	
CSFPC: NFPA 1: 50.8.7.2.2: Equipment installed on vehicles shall be protected against vehicular damage as provided for container appurtenances and connections in 50.8.7.4.7.5.	
CSFPC: NFPA 1: 50.8.7.4.6: The LP-Gas supply system, including the containers, shall be installed either on the outside of the vehicle or in a recess or cabinet vaportight	

to the inside of the vehicle but accessible from and vented to the outside, with the vents located near the top and bottom of the enclosure and 3 ft horizontally away from any opening into the vehicle below the level of the vents.

CSFPC: NFPA 1: 50.8.7.4.3.2: LP-Gas containers installed on vehicles shall not exceed 200-gal aggregated water capacity. (2 containers).

CO Detectors:

☐ Yes ☐ No ☐ NA

CSFPC: NFPA 1: 50.8.9: If the heat source in nonelectric and open flames are used, at least one listed carbon monoxide detector shall be installed.

Deep-Fat Fryer Separation:.

☐Yes ☐No ☐ NA

CSFPC: NFPA 1:50.7.1.2.4: All deep-fat fryers shall be installed at least a 16 in. space between the fryer and surface flames from adjacent cooking equipment.

CSFPC: NFPA 1: 50.7.1.2.5: Where a steel or tempered glass baffle plate is installed at a minimum 8 in. in height between the fryer and surface flames of the adjacent appliance, the requirement for a 16 in. space shall not apply.

SOLID FUEL (Where Wood, Charcoal, or Other Solid Fuel is Used)	COMPLIANCE

Fuel is not stored above any heat-producing appliance or vent.

☐ Yes ☐No ☐NA

NFPA 96: 15.9.2.2: Fuel shall not be stored above any heat-producing appliance or vent or closer than 3 feet to any portion of a solid fuel appliance constructed of metal or to any other cooking appliance that could ignite the fuel.

Fuel is not stored near any combustible flammable·liquids, ignition sources, chemicals, and food supplies and packaged goods.

☐Yes ☐No ☐NA

NFPA 96: 15.9.2.7: Fuel shall be separated from all flammable liquids, all ignition sources, all chemicals, and all food supplies and packaging goods.

Fuel is not stored in the path of the ash removal or near removed ashes.

☐Yes ☐No ☐ NA

NFPA 96: 15.9.2.4: Fuel shall not be stored in the path of the ash removal.

Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. **NFPA 96: 15.9.3.6.1:** Ash, cinders, and other fire debris shall be removed from the firebox at regular intervals to prevent interference with the draft to the fire and to minimize the length of time the access door is open.	☐ Yes ☐No☐ NA
Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. **NFPA** 96: 15.9.3.8.1: A heavy metal container or cart (minimum 16 gauge) with a cover shall be provided for the removal of ash.	☐Yes ☐No☐ NA