

General Safety Checklist

- Obtain licenses or permits from the Authority Having Jurisdiction (AHJ).
- Ensure there is no public seating within the mobile food truck. (G2)
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and combustible materials. (G3)
- Verify that the fire department is provided vehicular access for fire lanes and access roads. (G4)
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. (G5)
- Check that an approved fire extinguishing system protects appliances using combustible media. (G6)
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. (G7a)
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, ensure the appliances are protected by listed fire-extinguishing equipment. (G7b)
- Ensure that workers are trained in the following: (G8)
 - Proper use of portable fire extinguishers and extinguishing systems (G8a)
 - The proper method of shutting off fuel sources (G8b)
 - The proper procedure for notifying the local fire department (G8c)
 - The proper procedure for how to perform a simple leak test on gas connections (G8d)



Fire Protection Systems

- 904.2.2 An Automatic fire extinguishing system is required to protect commercial exhaust hood and duct systems. IMC Type I, UL 710, or NFPA 96 standards. A recent inspection tag by a service provider shall be placed in a conspicuous location with the service provider's name, address, telephone number, and date of service.
- 904.12.5.2 An automatic fire extinguishing system must be inspected and tested every six months and after the system's activation by a licensed contractor. The certificate must be available during fire inspections.
- 906.1 Portable fire extinguishers shall be installed in vehicles that produce smoke or grease-laden vapors.
- 906.2 All fire extinguishers must be inspected annually by a licensed contractor.
- 906.4 A Class K-rated, portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
 - 906.4.1 Solid fuel cooking appliances with fireboxes less than 5 ft³ in volume require (1) 2.5 gal, (2) 1.5 gal, or greater volume Class-K wet-chemical portable extinguisher.
 - 906.4.2 Deep fat fryers require Class K portable fire extinguishers in the following sizes and quantities:
 - *1-4 fryers with a max cooking medium capacity of 80 lbs. each require a 1.5 gal or larger Class K fire extinguisher.*
 - *For every additional group of four fryers having a max cooking medium capacity of 80 lbs. each requires one additional, minimum 1.5-gal capacity Class K fire extinguisher.*
 - *Individual fryers exceeding 6 ft² in surface area require a fire extinguisher with capacity based on extinguisher manufacturer recommendations.*
- 906.5 All fire extinguishers are in clear view and immediately available for use. All extinguishers shall have a current inspection tag & hung for access.

Means of Egress

- 1003.3.4 Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- 1003.4 Walking surfaces of the egress route are to have a slip-resistant surface and be securely attached.
- 1031.2 Means of egress (aisle way) is to be free of any obstruction that would prevent its use. Building Service and Systems
- 607.2 Where grease vapors are produced, a Type 1 exhaust hood system is required.
- 607.3.3.2 Accumulated grease is cleaned regularly according to ANSI/IFECA C10 standards according to timing in Section 607.3.3.1
- 607.3.3.1 Commercial cooking systems inspection frequency by qualified individuals:
 - High-volume operations-24-hour cooking, charbroiling & wok cooking-3 months
 - Operations using solid fuel-burning appliances-1 month



- All other operations (excluding low-volume operations)-6 months CLEANING. 608.2 When a grill or stove and a deep fryer are adjacent to each other, there shall be an 8 high non-combustible splash shield between them, as required by NFPA 96, or a 16" space must be provided between them,

Cooking Oil Storage Systems

- 319.6 Cooking oil storage containers can have a maximum combined volume of 120 gal or less and be stored so they will not be toppled or damaged during transport. Compressed Gases
- 5303.3.4 Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- 5303.5 Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- 5053.4.2 Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas they contain and the correct color label. Labels must always be visible.
- 5303.5.1 Areas used for the storage, use, and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- 5303.5.2 All compressed gas containers are to be protected from vehicle impact.
- 5303.5.3 All compressed gas containers are secured to prevent falling caused by a fixed object, nesting, or within a rack designed for such use.
- 5304.1 All compressed gas containers must be stored upright and with the valve end up. 5305.3 Piping, tubing, pressure regulators, and valves shall be kept tight to prevent leakage.
- 5305.4 Required shutoff valves on compressed gas systems must not be removed or altered and must always be accessible. Liquified Petroleum (LP) Gas Systems
- 319.8.1 Maximum aggregate capacity of LP-gas containers transported on a vehicle and only used to fuel cooking appliances is 200 lbs. (47.3 gallons) propane capacity.
- 319.8.2 LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement. Ensure that portable gas containers are in the upright position and secured to prevent tipping over.
- 319.8.4 LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration. Ensure a flexible connector is installed on the gas system piping between the regulator outlet and the fixed piping system.
- 319.8.5 A listed LP gas alarm shall be installed within the vehicle in the vicinity of the LP-gas system components, according to the manufacturer's instructions.
- 319.8.7 Make sure that exhaust from the engine-driven source of power complies with the following:
 - At least 12 ft in all directions from openings and air intakes F4a
 - At least 12 ft from every means of egress F4b
 - Directed away from all buildings F4c



- Directed away from all other cooking vehicles and operations F4d

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent.
- Fuel is not stored closer than 3 ft to any cooking appliance.
- Fuel is not stored near combustible flammable liquids, ignition sources, chemicals, food supplies, or packaged goods.
- Fuel is not stored in the path of the ash removal or near removed ashes.
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day.

Generators

- To prevent public access, the vehicle's exterior generators must be stored in a well-vented area. Compartments built into the truck must vent to the exterior and not allow any venting to the interior of the vehicle.
- NFPA 70 Electrical connections must be made using permanent wiring. Extension cords shall not replace permanent wiring, pass through walls, ceilings, floors, or under doors, or be subject to physical impact.
- IFC 313.1.1 Generators shall only be fueled at motor vehicle fueling stations. At no time should gas cans be stored on or near the food truck

Electrical

- IFC 605.1-NFPA 70 Electrical hazards shall be abated & mitigated IFC 605.3 NFPA 70 Electrical panels shall be accessible Within reason!
- IFC 605.3 NFPA 70 Extension cords shall not replace permanent wiring.
- IFC 605.1-NFPA 70 No open junction boxes
- IFC 605.1-NFPA 70 Extension cords shall be limited, properly sized, and rated. Frayed, cut cords and ground plug damage are unacceptable.

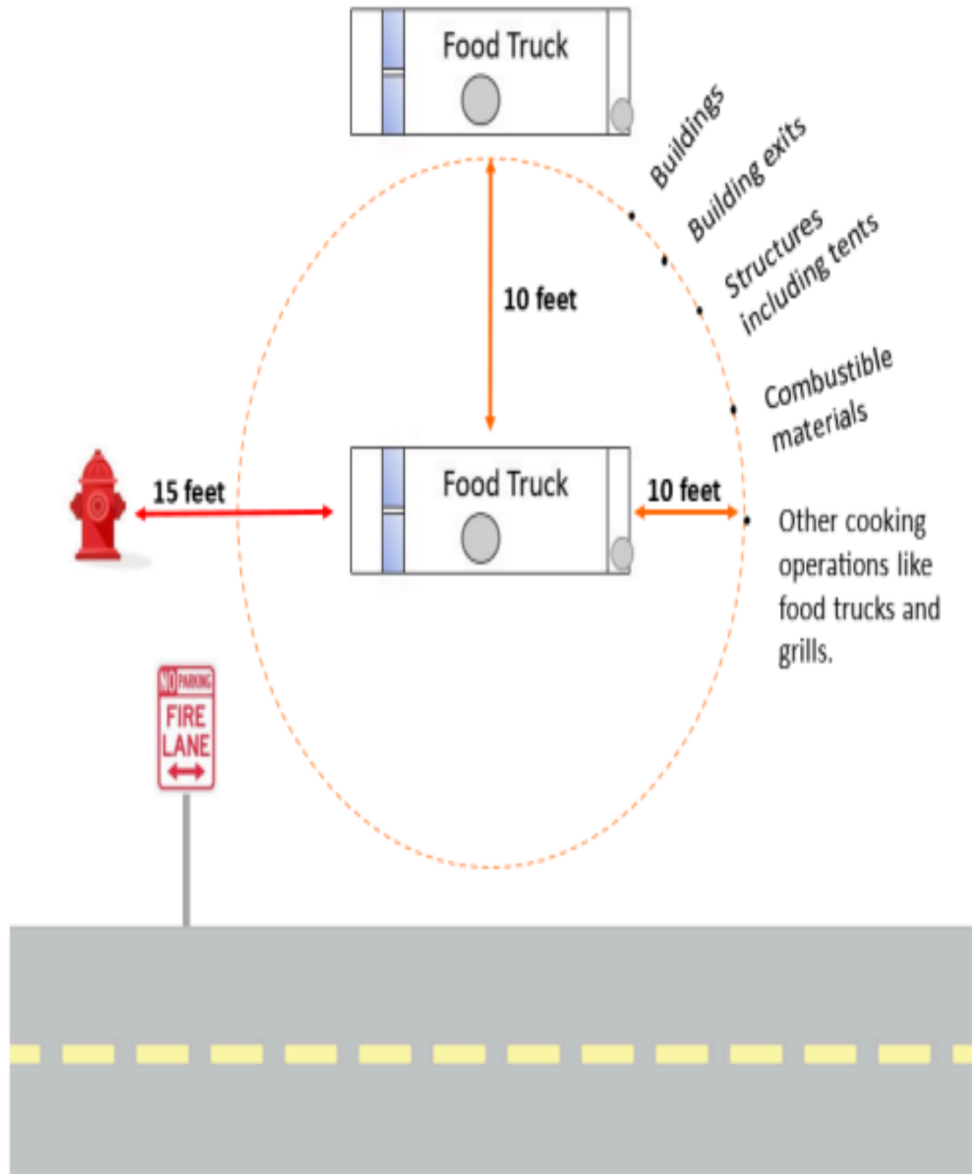
Exterior Grills

- There are no open flames under the tents.
- Grills shall be located outside of tents.
- Grills shall be separated from the public. Discarded coal or wood shall be soaked and properly disposed of.

PARK SAFE

1. Give space (15 feet for fire hydrants and 10 feet for everything else).
2. Don't Park in fire lanes or fire department access roads.
3. Stabilize your food truck (wheel chocks or jacks) when parked.





Inspection Notes: _____

