





Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. F1a
Ensure that refueling is conducted only during non-operating hours. F1b
Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. F2
Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. F3
Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. F3a
Make sure that exhaust from engine-driven source of power complies with the following: F4
At least 10 ft in all directions from openings and air intakes F4a
At least 10 ft from every means of egress F4b
Directed away from all buildings F4c
Directed away from all other cooking vehicles and operations F4d
Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®.F5

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. P1
Ensure that portable gas containers are in the upright position and secured to prevent tipping over. P2
Inspect gas systems prior to each use. P3
Perform leak testing on all new gas connections of the gas system. P4
Perform leak testing on all gas connections affected by replacement of an exchangeable container. P5
Document leak testing and make documentation available for review by the authorized official. P6
Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. P7
Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. P8

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Table with 2 columns: Reference Code and Title. Includes NFPA 1, NFPA 58, LP-Gas Code Handbook, and NFPA 70.

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) OA
Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. OB
Close gas supply piping valves and gas container valves when equipment is not in use. OC
Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. OD

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

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

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- Empty fire extinguishers
Check fire extinguishers for proper pressure
Check fire extinguishers for proper date
Check fire extinguishers for proper type
Check fire extinguishers for proper location
Check fire extinguishers for proper access