

Fire Code Requirements

Mobile food vendors have grown in popularity and have become a routine attraction at special events and local venues. Our goal is to ensure these operations are conducted in a safe manner to help ensure the continued operation of the business while reducing potential hazards that may threaten public safety. Routine inspections will be conducted for mobile food vendors to identify and eliminate basic fire hazards, educate vendors on potential hazards, while promoting a safe and livable community.

International Fire Code:

The 2018 International Fire Code (IFC) includes regulations for mobile food vendors and has been mandated for statewide adoption on January 1, 2020. A self-survey has been created (see page 2-3) to assist you with achieving and maintaining compliance with some of the common issues impacting mobile vendors. Some of the significant changes contained within the latest edition of the code include:

- Operations that produce grease-laden vapors will require the installation of an exhaust hood that is protected by an automatic fire extinguishing system.
- LP-gas alarms listed and marked as suitable for use in vehicles will be required in vehicles near LP-gas components. UL 1484 listing is recommended and will become a requirement in future versions of the code.
- Fuel gas systems shall be inspected annually by an approved inspection agency. Once the inspection takes place and passed, a sticker must be placed on the gas system indicating the name of the inspection agency and the date the satisfactory inspection took place.
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For additional information please review the NFPA Food Truck Safety Fact Sheet. <https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-Trucks/FoodTruckFactSheet.pdf>

Mobile Food Vendor Fire Safety Self-Survey

This document is provided as a courtesy to assist you with identifying routine fire safety issues and general compliance but may not be all inclusive. These surveys improve safety by eliminating basic fire hazards, educating employees on hazards, and help ensure a safe and livable community. The list below is intended to act as a guide to help you begin promoting fire safety.

A. SETUP	N/A	YES	NO
1. Ensure that emergency access routes are free and unimpeded to allow for emergency personnel to gain access.			
2. Confirm the mobile food vendor is located at least 10 feet from other mobile food vendors.			
3. Verify the mobile food vendor is located at least 10 feet from other buildings.			
4. Mobile food vendor located at least 10 feet from hydrants.			

B. GENERATOR	N/A	YES	NO
5. The generator must be located at least 10 feet from hydrants.			
6. Generator is setup in a way that keeps the fumes from the surrounding buildings and vendors.			
7. If refueling is necessary, establish a refueling plan for the generators or similar items.			
8. Onsite fuel kept in an approved safety can or removed from the area.			

C. PROPANE	N/A	YES	NO
9. Ensure that all propane tanks are properly mounted or secured while in use or in the general area.			
10. The propane shutoff valves must always be accessible to ensure they can be utilized if needed.			
11. Propane hoses and connections must be in good repair and free from leaks.			
12. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions.			
13. The maximum aggregate capacity of LP-gas containers transported on the vehicle shall not exceed 200 pounds.			
14. A listed LP-gas alarm is installed near LP-gas components per manufacturer's instructions.			
15. LP-gas containers have been inspected by an approved inspection agency			

D. ELECTRICAL	N/A	YES	NO
16. Extension cords are only used on a temporary basis, only for portable items, never in place of permanent wiring.			
17. Breaker box does not have any open slots or circuits, circuits are clearly labeled, breaker covers remain closed.			
18. All electrical junction box covers, outlet covers, and switch plates are secured in place.			
19. Electrical panel must always be kept clear and accessible.			
20. Extension cords must be in good repair, free from damage to the cord or plugs			

21. Grounding must take place when required during the use of an extension cord.			
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E. EXIT PATH	N/A	YES	NO
22. The egress path must always be clear of any obstructions to include during food preparation and serving.			
23. The egress path from the mobile food vendor must be clearly recognizable and clear of any tripping hazards.			
24. Doors serving as the exit discharge from the mobile food vendor must open completely with ease.			
25. Adequate path must be provided to the public right of way when exiting the mobile food vehicle.			

F. FIRE EXTINGUISHER	N/A	YES	NO
26. When cooking operations are taking place a minimum 2A:10BC fire extinguisher is required.			
27. When cooking operations produce grease laded vapors, one 1.5-gallon Type "K" extinguisher is required.			
28. Deep frying: one 1.5-gallon Type "K" extinguisher is required for every 4 fryers with an oil capacity of 80 pounds.			
29. All fire extinguishers must be appropriately visible, accessible, distributed, mounted, and inspected.			

G. KITCHEN HOOD	N/A	YES	NO
30. The hood exhaust must be clear of trees or any other obstructions, additionally the fan must be running when cooking.			
31. Hood exhaust system must be cleaned, operational, & tagged by a qualified vendor (report maintained in the vehicle).			
32. Hood suppression inspected & tagged by a qualified vendor within the last 6 months (report maintained in the vehicle).			

H. COOKING OIL	N/A	YES	NO
33. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons and shall not be stored in such a way as to be toppled or damaged during transport.			

I. GENERAL	N/A	YES	NO
34. Ensure the cooking surface is clean/free of combustibile materials.			
35. Storage, stock, etc. is orderly and not excessive in nature ensuring that items do not become a safety concern.			