

### **FIRE EXTINGUISHERS**

- Fire extinguishers are required for all mobile food vendor operations. A fire extinguisher (minimum size of 2-A:10-BC) is required in the truck in addition to any extinguisher required below:
  - \* A Class K portable fire extinguisher (min. 6L) is required for all automatic wet chemical fire-extinguishing systems and at any outdoor deep fryer.
  - \*All other cooking equipment, inside or out, requires a minimum2-A:20-BC extinguisher nearby.
- Outdoor cooking devices (BBQs, open flame devices and fryers) require an additional, appropriate extinguisher as well.
- \* A Class K portable fire extinguisher (min. 6L) is required for all automatic wet chemical fire-extinguishing systems and at any outdoor deep fryer.
- \*All other cooking equipment, inside or out, requires a minimum 2-A:20-BC extinguisher nearby.
- Cooking appliances shall be isolated from the public by a suitable barrier placed between the cooking device and the public.
- Equipment utilizing open flame or creating grease vapors shall not be operated under tents or other combustible covering.
- Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection.
- Required fire extinguishers are to be maintained with current inspection; fully charged (gauge indicated full) in accordance with NPFA 10 and be mounted in visible, approved locations.
- Extinguishers shall be located in an area that is conspicuous and easily accessible for use. All employees shall be trained in the proper use of the fire extinguishers.

### LIQUID PETROLEUM GAS (LPG)

- LP-gas systems shall comply with NFPA 58
- LPG cylinders shall be properly secured by one or more restraints.
- Storage of LPG cylinders on roof of vehicle, inside passenger compartment, on rear bumpers, inside truck beds, or below vehicle is prohibited and is to be protected from vehicle collision.
- If using a storage compartment for LPG cylinders it must be a vented compartment and be properly secured.
- LPG cylinders must be rated for use with petroleum gas
- LPG piping must be of an approved and listed type for use with the cooking appliances. Rubber type hoses are not permitted.
- All fittings and couplings shall meet the requirements listed under NFPA 58
- A maximum of 80 lbs. of LPG is allowed per Mobile Food Establishment.
- LPG cylinder containers shall not exceed 40 lbs.
- "No Smoking" signs shall be posted visible near any LPG containers.



### **CAUTION**:

- 1. Be sure all appliance valves are closed before opening container valve.
- 2. Connections at the appliances, regulators, and containers shall be checked periodically for leaks with soapy water or its equivalent.
- 3. Never use a match or flame to check for leaks.
- 4. Container valves shall be closed when equipment is not in use.

#### **ELECTRICAL**

- Extension cords shall not be a substitute for permanent wiring.
- Extension cords shall be properly rated for use according to the manufacturer's requirements.
- Extension cords must be maintained without deterioration, splices or physical damage which would create an electrical hazard.
- Breaker boxes and junction boxes shall have a proper cover.

### **ELECTRIC GENERATORS:**

- Electric generators not mounted on the vehicle shall be located at least 12 ft. from mobile or temporary cooking operations and shall be isolated from physical contact by the installation of physical guards, fencing, or an enclosure.
- Vehicle mounted generators shall comply with the provisions of NFPA 70
- The generator shall be positioned so that the exhaust complies with the following: A. Located at least 12 ft. from openings, air intakes, and means of egress B. In a position pointed away from any building C. In a position pointed away from any mobile or temporary cooking operations
- Vehicle mounted generators shall be listed and installed in accordance with the manufacturer's instructions and shall be vapor resistant to the interior of the vehicle.



#### **FIRE SUPPRESSION SYSTEM**

No hood or automatic fire extinguishing system is required if the food is cooked elsewhere and is simply being kept warm in a crock pot or roaster oven.

If the operation involves exposed surface cooking (IE: Stovetops, griddles, fryers, grills, ETC.) it requires a commercial kitchen exhaust hood meeting the following standards:

- Mobile Food Establishments which perform cooking operations that produce grease vapors shall require a Type I hood.
- Type I Commercial kitchen exhaust hood and duct system with exhaust fan listed for commercial cooking equipment or a type 2 commercial kitchen exhaust hood and duct system with exhaust fan and approved by the AHJ.
- An automatic fire extinguishing system complying with ANSI/UL 300 and having current proof of inspection every 6 months by authorized installer.
- All cooking surfaces and hoods are to be kept clean to prevent grease build up.
- If cooking operations only create heat and steam, a Type II hood (w/o suppression system) may be installed.

### **COOKING APPLIANCES**

- All cooking appliances shall be listed and labeled for an intended use and shall be used only in accordance with the approved use.
- All appliances shall have an approved, labeled, and listed on-off valve.
- All appliances shall be maintained in good working condition.

### **GENERAL FIRE SAFETY**

## EMERGENCY EGRESS MUST BE MAINTAINED INSIDE THE VENDOR TRAILER WITH A CLEAR UNOBSTRUCTED PATH TO EXIT.

- Mobile Food Establishments shall be located to allow for adequate emergency vehicle access.
- Accumulation of combustible materials such as wastepaper and rubbish that would create a hazard to the public health, safety or welfare is prohibited.
- Solid fuel cooking appliances, such as BBQ Pits, shall be maintained a minimum of 10 feet from any structure.
- Flammable and combustible liquids shall be separated from combustible materials and ignition/heat sources by a minimum of 10 feet. Only charcoal lighter fluid is allowed, all other ignitable liquid is prohibited.
- "No Smoking" Signs are to be conspicuously placed on vehicle. No smoking shall be maintained within 25 feet of propane cylinders and 50 ft. gasoline storage or refilling operations.



- Cooking equipment shall not be operated while its fire-extinguishment system is nonoperational or impaired.
- All wiring and electrical equipment shall comply with NFPA 70 and shall not pose an electrical shock or fire hazard.
- Cooking operations in tents shall be conducted in accordance with NFPA 102

NOT ALL INCLUSIVE- A SAFETY INSPECTION MAY REVEAL OTHER AREAS OF CONCERN.