

Heart Of America

Mobile Food Vendor Fire Inspection Checklist

(In partnership with the Heart of America Metro Fire Chief's Council - Fire Prevention Section)

City License / HOA sticker number

Name of vendor/food
truck/owner: _____

Email: _____

Address: _____

Responsible party phone
number: _____

KS or MO Health inspection done. **Yes / No /NA**

Name/Address of event, if applicable or HOA annual
inspection _____

Vehicle VIN: _____

License Plate# _____

Proof of Vehicle Insurance - **Yes / No**

Insurance Company: _____

Policy# _____

Insurance expiration _____

Fire Inspector signature _____ *Date* _____

Printed Fire Inspector Name: _____

2018 International Fire Code CHAPTER 3 GENERAL REQUIREMENTS
Mobile Food Preparation Vehicles - Section 319

319.1 General.

Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

319.2 Permit required.

Permits shall be required as set forth in Section 105.6.

Yes No N/A

319.3 Exhaust hood.

Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 607

Yes No N/A

**Existing non-conforming hood systems shall conform by April 1, 2021.

319.4 Fire protection.

Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2. Non - Compliant hoods to be completed and compliant by April 1, 2021

319.4.1 Fire protection for cooking equipment.

Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12

Yes No N/A

319.4.2 Fire extinguisher.

Portable fire extinguishers shall be provided in accordance with Section 906.4 A type K extinguishers for any cooking that produces grease laden vapors

Yes No N/A

319.5 Appliance connection to fuel supply piping.

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. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

NOTE**This section deals with connectors for moveable appliances and a restraining device to keep the appliance from moving to far away from the wall.

Yes No N/A

319.6 Cooking oil storage containers.

Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

Yes No N/A

319.7 Cooking oil storage tanks.

Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks.

Metallic cooking oil storage tanks shall be *listed* in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

Yes No N/A

319.7.2 Nonmetallic storage tanks.

Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be *listed* for use with cooking oil, including maximum temperature to which the tank will be exposed during use. Yes No N/A
2. Tank capacity shall not exceed 200 gallons (757 L) per tank. Yes No N/A

319.7.3 Cooking oil storage system components.

Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hoses, pumps, vents and other related components used for the transfer of cooking oil. Applicable / Non - Applicable

319.7.4 Design criteria.

The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components. Yes No N/A

319.7.5 Tank venting.

Normal and emergency venting shall be provided for cooking oil storage tanks. Yes No N/A

319.7.5.1 Normal vents.

Normal vents shall be located above the maximum normal liquid line and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior. Yes No N/A

319.7.5.2 Emergency vents.

Emergency relief vents shall be located above the maximum normal liquid line and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior. Yes No N/A

319.8 LP-gas systems. (Liquid Propane)

Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

319.8.1 Maximum aggregate volume.

The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity. Yes No N/A

319.8.2 Protection of container.

LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement. Yes No N/A

319.8.3 LP-gas container construction.

LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58. Yes No N/A

319.8.4 Protection of system piping.

LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration. Yes No N/A

319.8.5 LP-gas alarms.

A *listed* LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions. Yes No N/A

319.9 CNG systems. (Compressed Natural Gas)

Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

319.9.1 CNG containers supplying only cooking fuel.

CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1.1 through 319.9.1.3

319.9.1.1 Maximum aggregate volume.

The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity. Yes No N/A

319.9.1.2 Protection of container.

CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact. Yes No N/A

319.9.1.3 CNG container construction.

CNG containers shall be an NGV-2 cylinder. Yes No N/A

319.9.2 CNG containers supplying transportation and cooking fuel.

Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52 Yes No N/A

319.9.3 Protection of system piping.

CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration. Yes No N/A

319.9.4 Methane alarms.

A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions. Yes No N/A

319.10 Maintenance.

Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.

319.10.1 Exhaust system.

The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 607.3 chart Yes No N/A

319.10.2 Fire protection systems and devices.

Fire protection systems and devices shall be maintained in accordance with Section 901.6 Yes No N/A

319.10.3 Fuel gas systems.

LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an *approved* inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. **CNG containers shall be inspected every 3 years in a qualified service facility.** CNG containers shall not be used past their expiration date as listed on the manufacturer's container label. Upon satisfactory inspection, the *approved* inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.

Yes No N/A

Outdoor Event Code Section - Chapter 31 of the 2018 International Fire Code

Shall maintain 10 feet separation between each mobile food truck and/or structure.

Yes - No -N/A (per NFPA 96:7.8.2)

Emergency vehicle access: The placement of the concession operation does not interfere with fire lanes, fire breaks, fire hydrants, egress or exit access of any proximate structures.

Yes-No (NFPA 1 18.2.4 - 13.1.3 - 4 - 5) Appendix D of the IFC & Chapter 3106 of IFC

Generator separated from nearby combustibles and the food truck by 10 feet and has a barrier around it to protect it from the public by either physical guards, fencing, or other type of approved enclosure(s):

Yes - No (per NFPA 96 - B.16.2.2) IFC 2018 Chapter 3106

NOTE* If the generator is attached to the truck in a manner that one cannot remove it away, it will be acceptable to redirect the exhaust in a way that the exhaust does not filter into the food truck work or food prep areas. **This will be left up to the AHJ. NFPA 96 B.17 allows for vehicle mounting in a vapor resistant compartment**

Compressed gas cylinders **not permanently attached to the MFT** are to be properly secured.

Yes -No (2018 IFC - 5303.5.3)

Emergency shut off or Main shut off valve accessible, visible and clearly labeled for compressed gas and cooking equipment.

Yes - No (per NFPA 58 6.26.4.1(3) IFGC - Section 409 (Shut Off Valves) 409.3.3

Flexible Connector Used: Installed between regulator outlet and the fixed piping system.

Yes / No (NFPA 58 - 6.11.6.1) Chapter 319.8.4 & 319.9.3 IFC

Extension cords used in compliance with current adopted NEC.

Yes - No (per NFPA 70 - 2017 edition) Chapter 3106.6 IFC

Access / Egress - sufficient exits for escape in the event of fire, open outward, not blocked, no special knowledge/key to open the door from inside unit.

Yes - No (2018 IFC - Means of Egress Chapter 10 & Outdoor Events 31)

Location of flammable liquids and other fire hazards and or combustibles shall be located outside the cooking area.

Yes - No (Chapter 31 & 57 of IFC - Chapter 3 sections 314-315 IFC)

Employees working the MFT are trained in the following: Use of a fire extinguisher, shutting off the fuel sources for the vehicle during an emergency, notifying the local FD if needed, performing a simple leak test on gas connections in the cooking area.

Yes - No (per NFPA 96 - B 15.1)

Baffle plate or 16 inch separation between the gas stove top and deep fryer(s). **Yes No N/A**

(per NFPA 96 chapter 12) "It is recommended that any cooktops be spaced at least 16 inches from deep fryers or that there be an 8 inch protective barrier/baffle between them to prevent possible grease fires."

NOTE: Mobile Food Vendors can be inspected at anytime at any event you attend, by the AHJ.