

Mobile Food Preparation Vehicle Fire Safety Inspection

This document provides guidance regarding Fire Code requirements applicable to mobile food vehicles (i.e. food trucks, carts, trailers, etc.) operating in Kitsap County. These requirements are in addition to applicable public health and safety requirements determined by local Health Departments and DOL.

Date: _____ Business Name: _____ State/Vehicle License Plate#: _____

Agency conducting inspection: _____

Labor and Industries Inspection Insignia

- An *L and I Sticker* (Insignia) is affixed to vehicle [WAC Chapter 296-150C].

LPG Containers, Piping and Appliances

- Approved cylinders/containers shall be used and secured in the upright position [IFC 319.8.2].
- Piping, valves and fittings located outside the mobile food vehicle shall be adequately protected to prevent tampering, damage by vehicles, or other hazards [IFC 319.8.4].
- All interior appliances shall be of an approved type [IFC 319.1].
- LP tanks are not larger than 200 pounds, aggregate (47-gallon max) [IFC 319.8.1].
- LP-gas alarm is present and operable [IFC 319.8.5].

<p>Propane Cylinder Date Guide: 12-year certification 5-year with "E" and Number 7-year with "S" and Number 12-year with RIM # (no S or E)</p>

CNG Containers, Piping and Appliances

- Approved cylinders/containers shall be used and secured in the upright position [IFC 319.8.2].
- Piping, valves and fittings located outside the mobile food vehicle shall be adequately protected to prevent tampering, damage by vehicles, or other hazards [IFC 319.8.4].
- All interior appliances shall be of an approved type [IFC 319.1].
- CNG tanks are not larger than 1,300 pounds, aggregate (163-gallon max) [IFC 319.9.1.1].
- CNG tank expiration date checked. 3-year certification (check sticker) [IFC 319.10.3].
- CNG-Methane alarm is present and operable [IFC 319.9.4].

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Hood System

- Commercial cooking equipment that produces smoke or grease laden vapors shall be provided with a Type I hood (a kitchen hood for collecting and removing grease and smoke) [IFC 319.3].
- A listed and labeled fire extinguishing system is required in a Type I hood [IFC 319.1/.19.4].
- Extinguishing system serviced every 6 months and be provided with a tag [Section 904].
- Manual pull station accessible and unobstructed [IFC 904.12].

Fire Extinguishers

- All cooking vehicles shall have a 2A:10B:C rated fire extinguisher IFC 319.4.2/906.4].
- K type fire extinguisher shall be provided for Type I hood [IFC 906.4.2].

Electrical

- Extension cords protected from damage, secured and only approved strip plugs use as per the code official [IFC 604.4.2].
- No open electrical junction boxes and wiring is not damaged [IFC 604.1/604.6].

General

- If generators are used, they shall be placed in locations approved by the Fire Code Official. Placement shall be a minimum of 10 feet from any combustible material, inaccessible to the public by a physical guard [NFPA 96, B162.1].
- Distance of 10 feet minimum from exits, entrances, combustible materials, vehicles and other cooking operations [NFPA 96 B.13.2]
- Vehicle must be stabilized while parked. Jacked or wheels chocked. [NFPA 96 B13.3].
- Operational permit required to be posted or available upon request [IFC 105.6.30].
- Appliances shall not block exiting from the food vehicle IFC [1031.3].
- Cooking equipment used outside of the mobile food vehicle shall be approved by the Fire Code Official.