

MOBILE FOOD PREPARATION VEHICLE REQUIREMENTS



SOUTHERN IDAHO FIRE DEPARTMENTS MOBILE FOOD PREPARATION VEHICLE CHECKLIST

MOBILE FOOD PREPARATION VEHICLE REQUIREMENTS

Beginning January 1st, 2021, all Mobile Food Preparation Vehicles (Food Trucks) are required to be inspected by your local fire department. To ease the requirements put in place by the 2018 International Fire code, your local Fire Departments have partnered to only require a single inspection, no matter what city you are in. When your inspection is completed and you have passed, you will be given a mobile food preparation vehicle sticker that shows you have been inspected by your local fire department. This sticker is accepted by all the fire departments represented above. The sticker is good for one calendar year (January 1st to December 31st). It is required to be renewed annually. The fee for the inspection is \$45.

Mobile food preparation vehicles equipped with appliances that produce smoke or grease laden vapors are regulated in IFC Section 319. These vehicles present the same hazards as commercial cooking operations in a restaurant. The difference is that these vehicles are mobile and customers normally are not inside the vehicle. The customers being outside provides them with an easier escape, but the occupants of the vehicle typically have a single exit door available at the end of the vehicle. There have been incidents within the last several years resulting in injuries and fatalities. In order to regulate these vehicles, an operational permit is required in IFC Section 105.6.30. (Ref 319.1)

Our goal is for you to have a safe year. Thank you!

Additional requirements are listed below.

Why are there new requirements?

In 2020, the State of Idaho Adopted the 2018 International Fire Code (2018 IFC). In this edition, there is a new Section 319 on Mobile Food Preparation Vehicles. In the following pages are checklists and contacts to help you meet the requirements of the 2018 IFC.

What do I need prior to contacting the fire department for my inspection?

- 1. Central District Health approved license and inspection.**
 - See: <http://cdhd.idaho.gov/eh-food-forms.php> .
 - Complete the application for Mobile Food Establishment and submit a drawing (to scale) of the layout including all equipment of the mobile food unit, and then pay required fees (licensing and plan review).
 - Complete the Mobile Food Unit operational plan review.
 - Meeting with a Health Inspector for plan review approval.
 - Submit commissary agreement during plan review meeting with Health Inspector.
 - Obtain required approvals from other agencies - Example: Eating and Drinking License, Planning and Zoning, Fire Marshal, etc.
 - Contact the Health Department at least two weeks prior to opening to conduct a pre-operational inspection.
 - Submit any changes in operating location or schedule.
- 2. Proof of fire extinguisher and hood extinguishing system service.**
 - Fire extinguishers shall be serviced annually.
 - Hood extinguishing systems shall be serviced every six (6) months.
- 3. Proof of professional hood inspection and cleaning.**
 - Typical hood systems must be inspected every six (6) months, or monthly for solid fuel cooking appliances.
- 4. Have an LP gas alarm (combustible gas detector) installed in your food truck/trailer.**
 - LP gas alarms or combustible gas detectors can be purchased at most hardware stores and RV dealers.

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Now you are ready!

It is the vendor's responsibility to contact your local Fire Department's Fire Prevention office to schedule an inspection of the mobile food unit prior to use or operation. Normal inspection hours occur Monday through Friday 8am to 5pm. Your inspection is valid only for the jurisdictions and areas served by the following fire departments/districts: Boise, Meridian, Eagle, Kuna, Star, Middleton, Marsing, Sn Valley Cascade, Payette, Nampa, Caldwell, Mountain Home, Burley, Twin Falls, Idaho Falls and Emmett. An inspection, with assigned permit and compliance sticker, are only valid from January 1st to December 31st for the year inspected. Inspections and permits are required annually in order to continue to operate your mobile food preparation vehicle.

Fire Extinguishers

1. Minimum of one (1) sized 2A-10BC all-purpose dry chemical fire extinguisher.
2. If you use grease in your cooking process, a Class K liquid chemical extinguisher is also required.
3. Extinguishers mounted in an accessible location, with the top of the extinguisher three to five (3-5) feet above the floor.
4. Extinguishers must also have a current service tag affixed to it, at the time of inspection. This tag must indicate that the extinguisher has been serviced and inspected within the past eleven (11) calendar months, and the extinguisher shall be a serviceable model per NFPA 10. No plastic fire extinguishers will be allowed.

Commercial Cooking Appliance Systems

1. The fire suppression system, and the portable Class K liquid chemical extinguisher, must have a current service tag within the last six (6) months. If it has not been serviced within the last six (6) months, you will need to have it professionally serviced prior to inspection.
2. A Class K liquid chemical extinguisher must be mounted as indicated above.
3. The Class K liquid chemical extinguisher must be tagged as indicated above.
4. The manual activation for the hood suppression must be accessible and unobstructed.
5. The mechanism of activating the suppression system shall also shut off gas to the burners.

Waste

1. One (1) OSHA compliant, metal can for oily waste, with a tight-fitting lid is required. The size of the can depends on the amount of rags utilized.
2. Oily waste cans are required to be emptied daily.
3. The oily waste can may be located just outside the booth or stand, in cases where space is limited, so long as it is accessible during hours of operation.
4. No other trash or debris may be placed in these cans.

Generators

1. All generators and fuel cans shall be located at least twelve (12) feet from the mobile food preparation vehicle. All fuel cans onsite shall have a secure lid or cover to control vapor release.
2. Generators must be isolated from the public to prevent accidental touching of a hot unit.
3. Generators may not be refueled while the unit is running. Shut the unit down and move it away from the food truck when refueling.
4. No multi-outlets strips may be used to power cooking appliances.

LP Gas

1. LP tanks must be ten (10) feet from tents and canopies.
2. LP tanks must be stored and secured in the upright position.
3. LP refueling may only be done after event hours.
4. Vendors using propane/LP gas must place "NO SMOKING" signs above or near their tanks and enforce a "NO SMOKING" policy around the mobile food unit.

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Miscellaneous

1. No straw, wood chips or other combustible material may be used as ground cover where open flame cooking/heating devices are used.
2. No open flame cooking devices may be located under or near any type of canopy and must be ten (10) feet from any flammable fabric.
3. There shall always be at least one food unit operator on-site who has been trained in the use of portable fire extinguishers.
4. Vendors using solid fuel cooking appliances must have a water extinguishing source available (hose, bucket or water extinguisher)

CHECK LIST

Business Name: _____ Date: _____

Address: _____ Phone: _____

City: _____ Zip Code: _____

Email: _____

AHJ: _____

GENERAL REQUIREMENTS:

Fire Extinguishers:

Yes No N/A

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| 1. Portable fire extinguisher 2A:10B:C are installed near kitchen cooking areas | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Cooking appliances that produce grease-laden vapors protected by listed fire extinguisher (Class K) (One per 4 fryers) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. 1.5 Gallon Class K or 2A Water Extinguisher for solid fuels | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

LP (Propane):

Yes No N/A

- | | | | |
|--|--------------------------|--------------------------|--------------------------|
| 4. Flexible connector is installed between the regulator outlet and the fixed piping system [NFPA 58:6.26.5.1(B)] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. LP gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement [2018 IFC 319.8.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. LP gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration [2018 IFC 319] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Maximum aggregate capacity of LP gas containers transported on the vehicle, and used to fuel cooking appliances only, shall not exceed two-hundred (200) pounds propane capacity [2018 IFC 319.8.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. A listed LP gas alarm shall be installed, within the vehicle, near LP gas system components, in accordance with the manufacturer's instruction [2018 IFC 319.8.5] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Tanks not stored on the roof or interior | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Tanks do not extend past the bumper or provided with impact protection | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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Exhaust Hood and Fire Protection:

Yes No N/A

- | | | | |
|--|--------------------------|--------------------------|--------------------------|
| 11. Cooking equipment that produces grease-laden vapor shall be provided with a kitchen exhaust hood in accordance with 2018 IFC Section 607 [2018 IFC 319.3] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. The exhaust system including, including hood, grease-removal devices, fans ducts and other appurtenances, shall be inspected and cleaned in accordance with 2018 IFC 607.3.3.1 [2018 IFC 319.10.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. Cooking equipment shall be protected by automatic fire extinguishing system in accordance with 2018 IFC Section 904.12 [2018 IFC 319.4.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Fire protection system and devices shall be maintained in accordance with 2018 IFC Section 901.6 [2018 IFC 319.10.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 15. Manual activation mechanism for fire suppression system is visible and accessible | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 16. "No Smoking" sign is mounted above/near LP tanks with four (4) inch minimum lettering | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Solid Fuel Operations:

Yes No N/A

- | | | | |
|--|--------------------------|--------------------------|--------------------------|
| 17. Solid fuel is not stored above any heat-producing appliance or vent [NFPA 96:14.9.2.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. Solid fuel is not stored closer than three (3) feet from any cooking appliance [96:14.9.2.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19. Solid fuel is not stored near any flammable liquids, ignition sources or chemicals [96:14.9.2.7] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20. Solid fuel is not stored in the path of the ash removal or near removed ashes [96:14.9.2.4] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21. Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day [96:14.9.3.6.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. Removed ashes, cinders and other removed debris should be placed in a closed, metal container located at least three (3) feet from any cooking appliance [96:14.9.3.8] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Cooking Area:

Yes No N/A

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| 23. Eight (8) inch steel baffle between fryer and surface flames, or eighteen (18) inch space between fryer and surface flames [96:6.2.2.1, 96:6.2.2.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24. No more than one-hundred-twenty (120) gallons of cooking oil, which is protected from damage and secured during transport [2018 IFC 319.6] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25. Metal storage tanks are UL 80 or 142 listed [2018 IFC 319.7.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Emergency Egress:

Yes No N/A

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| 26. Minimum of thirty (30) inches of unobstructed clear aisle space throughout the unit | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 27. Clear unobstructed height over the aisle of at least seventy-four (74) inches | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 28. Walking surface of egress path has a slip-resistant surface | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Generators/General Safety:

Yes No N/A

- | | | | |
|---|--------------------------|--------------------------|--------------------------|
| 29. Generator is grounded and visually in good repair [96: B17] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30. Any generator that is not mounted to the vehicle shall be twelve (12) feet away from mobile or temporary cooking operations [96: B16.2.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Fuel is stored in a UL or FM listed flammable liquids safety container [2018 IFC 5704.3.1.1] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Fuel is stored away from heat sources, with a secure lid, and the container is secured from tipping [2018 IFC 5704.3.4.4] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Extension cords shall be commercial grade extension cords. No light-weight extension cords are allowed [2018 IFC 604.5] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 34. Generator shall be shut down and moved away from the mobile food unit prior to refueling [96: B18.3.2] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Electrical panel shall be accessible [2018 IFC 604.3] | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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FIRE USE ONLY

Approved: _____

Date: _____

Inspector's Printed Name: _____

Title: _____

Department Performing Inspection: _____

Sticker Number: _____

Vehicle/Trailer Information: _____

Vehicle Notes: _____

Comments: _____
