



# Food Truck Inspection Checklist

## General Safety

- Is there a 10 ft. clearance from buildings, structures, vehicles, and combustible materials?[58:6.4.1.1]
- Does the food truck/trailer obstruct fire apparatus access roads, hydrants, or FDC's?
- Are "No Smoking" signs posted in areas containing flammable gases?
- Are the Awning(s) fire rated? [IBC 3105.4]
- Is there a Carbon Monoxide (CO) detector installed?

*The storage and handling of LP-gas and the installation and maintenance of related equipment shall comply with NFPA 58 and be subject to the approval of the fire code official.*

## LPG

- Does the LP-gas fuel containers on the food truck/trailer exceed 200 gal aggregated water capacity [58:6.24.3.1(C)]?
- Is the LP-gas cylinders DOT approved?
- If older than 12 years, have the LP-gas cylinders been requalified?

## LPG Containers and Piping

- Is the LPG piping code compliant
- Are they using approved LPG containers [58:6.24.3]
- Are containers installed outside or in a vapor tight to the inside but accessible from and vented to the outside [25:6.24.3.3]
- Are the LPG containers mounted securely [58:6.24.3.4]
- Are the LPG containers protected against impact [58:11.8.3]
- Are the cylinder valves protected [58:6.24.3.4(G)]
- Is there flexibility between the regulator and fixed pipe [58:6.24.5.1(B)]
- Are LPG cylinders being installed, transported, or stored inside the vehicle [58:6.24.3.2]
- No fueling or tank exchange during event or with public present [IFC 313.1.1]
- Are there manual or automatic emergency valves that can be activated at each point of use and each source [5803.1.3]
- Are regulators installed with the pressure relief vent opening pointing vertically downward [58:6.24.4.2(A)]
- Are regulators protected from extreme weather conditions [58:24.4.2(B)]
  
- All mobile food vehicle owners should acquire a combustible gas detector for daily checking of LP/CNG leaks.

## LPG Appliances

- All appliances installed on vehicles listed for commercial use [58:6.24.7.2]
- Are all appliances readily accessible [58:6.24.7.7]

- Are all appliances protected to minimize damage in transit [58:6.24.7.8]
- Are there any appliances blocking egress [58:6.24.7.9]
- Emergency controls shall be conspicuously marked, and the controls shall be located so as to be readily accessible in emergencies [58:27.4.5]

#### Hood

- Type 1 hood with grease laden vapors [96:4.1.9]
- Fire extinguishing system in hood w/current tag (6 month service) [IFC 904.12.6.2]
- Proper ventilation and grease filters [96: CH 7 & 8]
- Hood cleaned at regular intervals (6 month service) [IFC 609.3.3.1]

#### Electrical

- Electrical wiring and equipment shall be installed and maintained in accordance to NFPA 70 (NEC)
- Electrical panels shall be accessible [IFC 605.3]
- Extension cords shall not replace permanent wiring [IFC 605.5]

#### Generators

- Safe use of generators [IFC 313.1.1]
- Generators shall be properly grounded
- Generators shall not be refueled when generator is in operation or within 20' of vehicle

#### Fire Extinguishers

- Mobile units including kitchens and catering vehicles that contain hot plates and other cooking equipment shall be provided with at least one approved portable fire extinguisher rated in accordance with NFPA 10. Extinguishers shall not be rated less than 10-B:C. [58:24.8.1]
- K extinguisher is required for cooking involving solid fuels, vegetable or animal oils and fats [IFC 904.12.5]
- Fire-extinguishing equipment shall include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup.

#### Cooking Oil Container/Tanks and Appurtenances (IFC 319.6 & 319.7)

- Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume of 120 gallons (454 L) and shall be stored in such a way as to not be toppled or damaged during transport.
- Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance to the tank manufacturer's instructions.
- Nonmetallic cooling oil storage tanks shall be listed for use with cooking oil (including maximum temperature to which the tank will be exposed to during use; tank capacity shall not exceed 200 gallons (757 L) per tank; shall be installed in accordance to the tank manufacturer's instructions.
- Cooking oil storage system components shall include, but not be limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents, and other related components used for the transfer of cooking oil. Design, fabrication, and assembly of system components shall be suitable for the working pressures, temperatures, and structural stresses to be encountered by the components.

- ❑ Normal and emergency vents shall be provided and located above the maximum liquid line. They are not required to vent to the exterior.
- ❑ Emergency vents shall also have a device or devices that will relieve the excess internal temperatures caused by an exposure to fire.