

FIRE DEPARTMENT GUIDANCE FOR MOBILE FOOD UNITS

The fire marshal's office does not regulate "mobile" food service operations. However, Environmental Health has received review and approval of the following guidance from local fire department authorities which is being issued to persons interested in applying for a mobile food service permit within the District 4 Health District:

F1. GAS-FIRED APPLIANCES

I. Thermocouples shall have a safety shut off device.

II. Propane tanks:

a. When propane tanks are enclosed within the **mobile food unit (MFU)** there shall be at least two ventilation openings on opposite sides at the cylinder valve level and at least one ventilation opening required at the floor level. Each opening shall be a minimum of 10 square inches, screened with a minimum 16 mesh and shall vent to the exterior of the MFU.

b. Enclosures shall be free of any source of ignition.

c. Propane tanks shall be securely mounted and should not be located on the bumpers of MFU that are designed to be towed by a vehicle.

d. A safety shut off valve.

e. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

III. Sanitation certification by an American National Standards Institute (ANSI) accredited certification program shall be indicated by a decal on the appliance.

IV. All new and replacement gas-fired appliances shall meet applicable ANSI standards.

V. All liquefied petroleum equipment shall be installed to meet applicable fire authority standards/guidance.

VI. All gas lines shall be properly installed and protected. Use grommets as necessary to prevent abrasion of gas lines.

F2. VENTILATION

I. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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II. All mechanical exhaust ventilation equipment shall be commercial and installed and maintained in accordance with NFPA 96 Standards 120-3-3 and any adopted local fire and/or building codes.

A fire extinguishing system designed for cooking operations shall be installed in accordance with NFPA 17A and UL 300 to cover cooking equipment which requires a mechanical exhaust ventilation system. The extinguishing system shall be serviced and tagged by a State licensed fire extinguisher business every 6 months.

III. The following shall be kept in good working order and free of grease build-up:

- a. Cooking equipment.
- b. Hoods.
- c. Ducts (if applicable).
- d. Fans.
- e. Fire suppression systems
- f. Special effluent or energy control equipment

F3. SAFETY

I. All pressure cylinders shall be securely fastened to a rigid structure.

II. A first-aid kit shall be provided and located in a convenient area in an enclosed case.

III. MFU that operate at more than one location in a calendar day shall be equipped to meet all of the following requirements:

a. All utensils in an MFU shall be securely stored so as to prevent them being thrown about in the event of a sudden stop, collision, or overturn. A safety knife holder shall be provided to avoid loose storage of knives in cabinets, boxes, or slots along counter aisles. Knife holders shall be designed to be easily cleanable and be manufactured of materials approved by the enforcement agency.

b. Coffee urns, deep fat fryers, steam tables, and similar equipment shall be equipped with positive closing lids that are fitted with a secure latch mechanism that will prevent excessive spillage of hot liquids into the interior of an MFU in the event of a sudden stop, collision, or overturn. As an alternative to this requirement, a coffee urn may be installed in a compartment that will prevent excessive spillage of coffee in the interior of the unit.

c. Metal protective devices shall be installed on the glass liquid level sight gauges on all coffee urns.

IV. All liquefied petroleum equipment shall be installed to meet applicable fire authority standards, and this installation shall be approved by the fire authority.

V. A properly charged and maintained, **minimum K-class fire extinguisher** to combat grease fires shall be properly mounted and readily accessible on each MFU with heating elements or cooking equipment. A placard shall be conspicuously placed near the extinguisher that states the ventilation hood fire protection system shall be activated prior to using the fire extinguisher. The K-class fire



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extinguisher shall be serviced and tagged by a State licensed fire extinguisher business every 12 months. Extinguishers should be located as near the exit of the MFU as possible.

VI. A fire extinguisher is required for protecting Class A, Class B, and Class C hazards. The MFU shall have at least one 2A20BC (minimum size) fire extinguisher mounted in an accessible location. The ABC fire extinguisher shall be serviced and tagged by a State licensed fire extinguisher business every 12 months.

VII. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.

F4. Electrical

I. All electrical equipment must be installed in accordance with NFPA 70 The National Electrical Code.

II. Extension cords shall not be a substitute for permanent wiring. Extension cords shall be used only with portable appliances.

III. Ground fault circuit-interrupter protection shall be provided for receptacles located in kitchen areas with a sink.