

MOBILE FOOD VENDING

Destin Fire Control District minimum requirements for operating a mobile or temporary food service operation:

- All cooking equipment must meet the requirements of the current Florida Fire Prevention Code (FFPC) NFPA 1, NFPA 96, NFPA 70, NFPA 58, NFPA 101 and any additional safety standard required by the Authority Having Jurisdiction (AHJ).
- To be considered compliant and permitted to open for business your mobile vending business must be inspected and approved by the Destin Fire Control District
- A minimum of one person trained on the operation or deployment of flammable gas tanks, fire extinguishers, emergency gas shut-off, and if applicable kitchen hood fire suppression activation must be on-site at all times you are open.
- Propane and natural gas tanks must meet the national standards and listing to include proper labeling with safety placards in accordance with (49 CFR 178). Tanks must be equipped with a regulator as prescribed by NFPA 58 chapter 5.2.15 and 6.23.4. No quick connect devices are permitted as defined by NFPA 58 chapter 7.2.2.5 except on chassis-mounted tanks. All quick connect devices on chassis mounted tanks shall be equipped with a manual shutoff.
- The mounting of propane and natural gas tanks must withstand impact equal to four times the weight of the filled propane or natural gas container in accordance with NFPA 58 chapter 6.23.3.4. Tanks must be secured in accordance with NFPA 58 chapter 5.2.4 and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58 chapter 6.23.3.3. The fire department will only approve tanks mounted in one of the following ways:
 - Outside mounted in a semi-enclosed cabinet, with vents at the top and bottom to facilitate the diffusion of vapors, vapor-tight to the interior of the vehicle, with a weather protected regulator and a leak indicator as described in NFPA 1192 chapter 6.4.8.
 - Outside mounted, secured on the top and bottom and stabilized (with a strap) vapor-tight to the interior of the vehicle, mounted no less than 28" above the top of the bumper with a weather protected regulator.
 - Chassis mounted, according to NFPA 58 chapter 6.23.3.4.
- No gas tanks shall be installed on the roof of the vehicle under any circumstances. In addition no flammable liquids should be stored inside the vehicle. Flammable liquids may only be stored in approved containers in a safe manner.
- Propane and natural gas tanks shall be shut off while your mobile vending business is unattended and/or overnight storage.
- Every gas fired appliance shall be equipped with an automatic device designed to shut off the flow of gas to the burners and pilot in the event the pilot flame is extinguished. (modified) from NFPA chapter 5.20.7A. The main system shutoff valves must stop the supply of fuel from all fuel tanks and be clearly labeled with the following words: "PROPANE AND NATURAL GAS SHUTOFF VALVE". The lettering must be at least 2" in height and in a color that contrasts to its background.

- All propane and natural gas piping must be constructed and installed in accordance with NFPA 58 chapter 6.23.5. All propane and natural gas pipes and fixtures must be made of steel, copper, or brass. No plastic or rubber piping of any kind will be permitted in the truck for any purpose.
- Mobile food vendors must follow manufacturer specifications and recommended safety practices.
- Mobile food vehicles/trailers/enclosed carts must be equipped with a working and tagged current Ansul R-102 or K class automatic fire suppression system in accordance of NFPA 96 chapter 10.2.1 and 10.2.2.
- All mobile food vendors shall have a minimum of (1) 2A:10BC class ABC fire extinguisher. A current state of Florida inspection tag must be affixed to the extinguisher. For vendors who use any form of oil, animal fat, butter, margarine, lard, etc. to cook food you will be required to have a Class K fire extinguisher in addition to the Class ABC fire extinguisher required above. All fire extinguishers shall be installed in a manner where they are readily accessible and visible at all times during cooking operations.
- Each mobile food vehicle/trailer/enclosed cart that produces grease laden vapors, cooks with propane or natural gas, and/or uses combustibles to heat food shall have an approved commercial Type 1 or Type 2 kitchen exhaust hood. This hood shall meet the applicable standards of the FFPC and NFPA 96. Exhaust hoods must be inspected and tagged semi-annually by a Florida licensed fire safety contractor. Kitchen exhaust hood systems shall be maintained free of grease build-up.

MOBILE FOOD VENDING FIRE SAFETY CHECKLIST

LOCATION/SITE INSPECTION

| | |
|--------------------------|--|
| <input type="checkbox"/> | MY VEHICLE IS AT LEAST 10 FEET AWAY FROM ANY STRUCTURE |
| <input type="checkbox"/> | MY VEHICLE IS AT LEAST 10 FEET AWAY FROM ANY OTHER VEHICLE |
| <input type="checkbox"/> | MY VEHICLE IS AT LEAST 10 FEET AWAY FROM ANY COMBUSTIBLE MATERIALS |
| <input type="checkbox"/> | MY VEHICLE IS PARKED WHERE THE FIRE DEPARTMENT CAN EASILY ACCESS IT |
| <input type="checkbox"/> | MY VEHICLE IS PARKED FAR ENOUGH AWAY FROM THE ROAD THAT IT WILL NOT INTERFERE WITH TRAFFIC |
| <input type="checkbox"/> | MY VEHICLE IS AT LEAST 15 FEET AWAY FROM ANY FIRE HYDRANT |

FIRE EXTINGUISHER INSPECTION

| | |
|--------------------------|---|
| <input type="checkbox"/> | I HAVE AT LEAST ONE 2A-10BC FIRE EXTINGUISHER |
| <input type="checkbox"/> | I HAVE ONE K CLASS FIRE EXTINGUISHER |
| <input type="checkbox"/> | MY FIRE EXTINGUISHERS ARE SECURELY MOUNTED CLOSE TO THE EXIT, CLEARLY VISIBLE AND READY FOR USE |
| <input type="checkbox"/> | MY FIRE EXTINGUISHER HAS A CURRENT STATE OF FLORIDA SERVICE TAG |
| <input type="checkbox"/> | THE HOSES, GAUGES, AND SECURITY PIN ALL APPEAR TO BE IN WORKING ORDER ON MY FIRE EXTINGUISHERS |

EMPLOYEE INSPECTION

| | |
|--------------------------|--|
| <input type="checkbox"/> | MY EMPLOYEE KNOWS HOW AND WHICH FIRE EXTINGUISHER TO OPERATE |
| <input type="checkbox"/> | MY EMPLOYEE KNOWS HOW TO OPERATE THE KITCHEN HOOD FIRE SUPPRESSION SYSTEM |
| <input type="checkbox"/> | MY EMPLOYEE KNOWS HOW TO SHUT OFF ALL FUEL SOURCES |
| <input type="checkbox"/> | MY EMPLOYEE KNOWS HOW AND HAS ACCESS TO A PHONE TO CONTACT THE FIRE DEPARTMENT |
| <input type="checkbox"/> | MY EMPLOYEE KNOWS HOW TO PERFORM A SIMPLE LEAK TEST ON GAS CONNECTIONS |

FUEL AND POWER CHECKLIST

| | |
|--------------------------|---|
| <input type="checkbox"/> | MY FUEL TANKS ARE FILLED ENOUGH TO ALLOW UNINTERRUPTED OPERATION |
| <input type="checkbox"/> | MY VEHICLE ENGINE IS COOL AND WILL NOT BE A HEAT SOURCE FOR GAS VAPORS |
| <input type="checkbox"/> | I HAVE LEAK CHECKED MY COOKING GAS SYSTEM TO ENSURE INTEGRITY AND DOCUMENTED ITS READINESS |
| <input type="checkbox"/> | MY GAS CONTAINERS ARE CORRECTLY SECURED AND WILL NOT TIP OVER |
| <input type="checkbox"/> | I DO NOT HAVE EXTRA FUEL CONTAINERS IN ON OR AROUND MY VEHICLE |
| <input type="checkbox"/> | MY FUEL TANKS HAVE A WARNING PLACARD INSTALLED |
| <input type="checkbox"/> | MY FUEL TANKS GAUGES ARE WORKING AND READ FULL |
| <input type="checkbox"/> | MY FUEL TANKS APPEAR TO BE IN GOOD WORKING ORDER WITH NO VISIBLE RUST OR CANISTER DAMAGE |
| <input type="checkbox"/> | I HAVE NOT OVERLOADED MY ELECTRICAL SYSTEM |
| <input type="checkbox"/> | MY EXTENSION CORDS ARE LARGE ENOUGH TO CARRY THE LOAD OF MY OPERATION |
| <input type="checkbox"/> | THE CONNECTION FROM MY VEHICLE TO THE POWER SUPPLY IS PROTECTED BY BARRIERS OR OTHER APPROVED WARNING DEVICES |
| <input type="checkbox"/> | THERE ARE NO FRAYED OR DAMAGED ELECTRICAL CORDS OR APPLIANCES |
| <input type="checkbox"/> | MY MOBILE GENERATOR WILL NOT BECOME A HEAT SOURCE FOR GAS VAPORS |
| <input type="checkbox"/> | THE PUBLIC IS PROTECTED BY BARRIERS FROM MY MOBILE GENERATOR |

SOLID FUEL SAFETY CHECKLIST

| | |
|--------------------------|--|
| <input type="checkbox"/> | FUEL IS NOT STORED ABOVE ANY HEAT PRODUCING APPLIANCE OR VENT |
| <input type="checkbox"/> | FUEL IS STORED AT LEAST 3 FEET AWAY FROM ALL COOKING APPLIANCES |
| <input type="checkbox"/> | FUEL IS STORED SEPARATELY FROM OTHER COMBUSTIBLES AND FLAMMABLES |
| <input type="checkbox"/> | FUEL IS NOT STORED IN THE PATH OF ASH REMOVAL OR REMOVED ASHES |
| <input type="checkbox"/> | I REMOVE ASH, CINDERS, AND OTHER FIRE DEBRIS AT REGULAR INTERVALS AT LEAST ONCE A DAY |
| <input type="checkbox"/> | I PLACE REMOVED ASH, CINDERS, AND OTHER FIRE DEBRIS INTO AN APPROVED CLOSED METAL CONTAINER LOCATED AT LEAST THREE FEET AWAY FROM WHERE I COOK |
| <input type="checkbox"/> | I SOAK MY ASH, CINDERS, AND OTHER FIRE DEBRIS IN WATER BEFORE DISCARDING THEM |

MOBILE FOOD VENDING NAME: _____

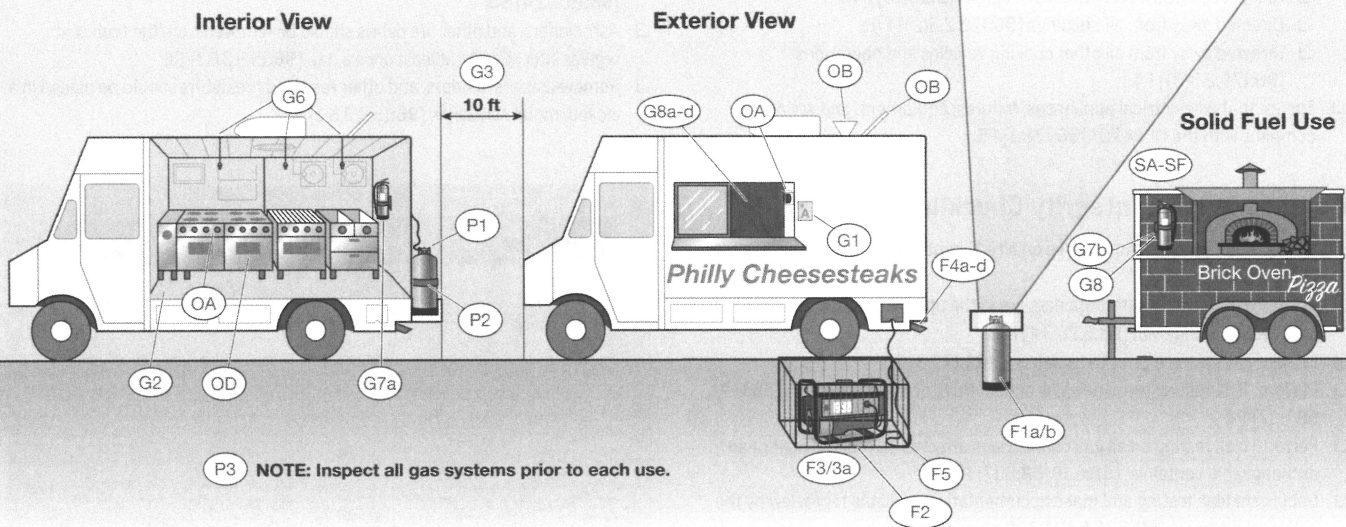
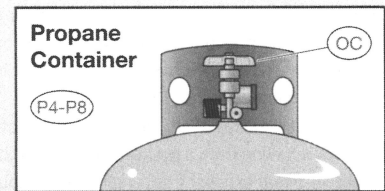
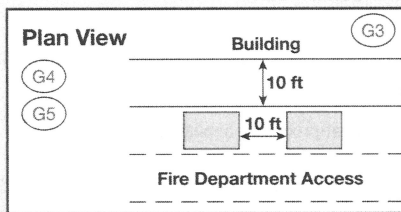
SIGNATURE: _____

PRINT NAME: _____

DATE: _____



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] G1
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] G2
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] G3
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] G4
- Ensure access is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] G5
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] G6
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] G7a
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] G7b
- Ensure that workers are trained in the following: [96:17.10]: G8
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] G8a
 - Proper method of shutting off fuel sources [96:17.10.1(2)] G8b
 - Proper procedure for notifying the local fire department [96:17.10.1(1)] G8c
 - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] G8d

FOOD TRUCK SAFETY *CONTINUED***Fuel & Power Sources Checklist**

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
 - At least 12 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
 - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:17.8.1] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:17.7.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] **P8**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

Learn More

- ▶ Get free digital access to NFPA codes and standards at: nfpa.org/docinfo
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2021 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
 - *LP-Gas Code Handbook*, 2020 Edition
 - NFPA 70®, *National Electrical Code®*, 2020 Edition
 - *National Electrical Code® Handbook*, 2020 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
 - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

