

Mobile Food Trucks

Checklist for Inspection of Mobile Food Trucks

NFPA 1, 58 and Annex B in NFPA 96

General Safety Checklist

1. Obtain license or permits from local authorities. (1:1.12.8 a)
2. Ensure there is no public seating within the mobile food truck. (1:50.7.1.6.3)
3. Check that there is a clearance of at least 10' away from buildings, structures, vehicles, and any combustible materials. (96:7.8.2/ 96:7.8.3)
4. Verify fire department vehicular access is provided for fire lanes and access roads. (1:18.2.4)
5. Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. (1:13.1.3) (1:13.1.4-5)
6. Check that appliances using combustible media are protected by an approved fire extinguishing system. (96:10.1.2)
7. Verify that portable extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. (96:10.9.3)
8. Where solid fuel cooking appliance produce grease laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. (96:14.7.1)
9. Ensure that workers are trained in the following:
 10. Proper use of portable fire extinguishers and extinguishing systems. (10:1.2)
 11. Proper method of shutting off fuel sources. (96:10.4.1)
 12. Proper procedure for notifying the local fire department (1:10.14.9)
 13. Proper procedure for how to perform simple leak test on gas connections. (58:6.16-17)

Fuel and Power sources Checklist

1. Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. (1:10.14.10.1)
2. Ensure that refueling is conducted only during non-operating hours. (96:B.18.3)
3. Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing or enclosures. (96:B.16.2.2)
4. Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. (1:11.7.2.1.2)
5. Check all surfaces of engine-driven sources of power are cool to the touch prior to refueling from a portable container.
6. Make sure that exhaust from engine-driven source of power complies with the following:
 7. –at least 10' in all directions from openings and air intakes. (96:B.13)
 8. –at least 10' from every means of egress. (96:B.13)
 9. –directed away from all buildings. (1:11.7.2.2)
 10. –directed away from all other cooking vehicles and operations. (1:11.7.2.2)
11. Ensure that all electrical equipment appliances, fixtures, equipment, and wiring complies with NFPA 70 (96:B.18)

Propane System Integrity checklist

1. Check that the main shutoff valve on all gas containers is readily accessible. (58:6.26.4.1)
2. Ensure that portable gas containers are in the upright position and secured to prevent tipping over. (58:6.26.3.4)
3. Inspect gas systems prior to each use. (96:B.19.2.3)
4. Perform leak testing on all new gas connections affected by replacement of an exchangeable container. (58:6.16.-17)
5. Document leak testing and make documentation available for review by the authorized official. (58:6.26.5.1)
6. 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)
7. Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. (96:B. 19.2.1)

Operational Safety Checklist

1. Do not leave cooking equipment unattended while it is hot. (leading cause of home fires)
2. Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. (96:14.2.2-3)
3. Close gas supply piping valves and gas container valves when equipment is not in use. (58:6.26.8.3)
4. Keep cooking equipment, including the cooking ventilation system, clean by removing grease. (96:11.4)

Solid Fuel Safety Checklist (wood, charcoal, and other solid fuel)

1. Fuel is not stored above any heat-producing appliance or vent. (96:14.9.2.2)
2. Fuel is not stored closer than 3' to any cooking appliance. (96:14.9.2.2)
3. Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. (96:14.9.2.7)
4. Fuel is not stored in the path of ash removal or near removed ashes. (96:14.9.2.4)
5. Ash, cinders, and other debris should be placed in a closed, metal container located at least 3' from any cooking appliance. (96:14.9.3.8)

NFPA resources

1. NFPA 1
2. NFPA 70
3. NFPA 58
4. NFPA 96.