



Loveland Fire Rescue Authority

Mobile Food Vendor Requirements

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Loveland, CO 80537

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Area	Code #	Code Title	Description
LPG Systems	IFC 319.8.1	Maximum Capacity	Maximum LP-gas shall not exceed 200 pounds propane capacity.
	IFC 319.8.2.2 2018	Labeling	LP-gas and LP access doors shall be labeled 'Warning' & 'No Smoking'
	IFC 319.8.4	System piping protection	LP-gas system piping, including valves and fittings, shall be adequately protected to prevent
	IFC 319.8.2.2 2018	Rear of vehicle-mounting	LP-gas containers mounted on the corners or rear of the vehicle shall be enclosed in an impact-resistant cage to prevent damage from vehicular accidents and have the bottom of the LP-gas containers no lower than 28" above the bumper or A-frame structure.
	IFC 319.8.2.1 2018	Trailer tongue-mounting	LP-gas containers may be mounted on the A-frame structure of the tongue of the trailer with propane brackets that prevent an movement of cylinder.
	IFC 5305.3	LP-gas leakage	Piping, tubing, pressure regulators, valves and other apparatus shall be kept gas-tight to prevent leakage.
	IFC 319.5	Secured kitchen appliances	Movement of cooking appliances shall be limited with restraining devices.

Area	Code #	Code Title	Description
Hood Systems	IFC 319.3	Exhaust Hood	Cooking equipment that produces grease-laden vapors shall be provided with a Type 1 kitchen exhaust hood.
	IFC 607.3.3.1	Cleaning frequency	<p>Commercial cooking systems cleaned and inspected by qualified individuals.</p> <ul style="list-style-type: none"> • High volume operations, 24 hour cooking, charbroiling and wok cooking every 3 months • Cooking operations utilizing solid fuel-burning cooking appliances every month • All other cooking operations every 6 months
	IFC 606.3.3.3	Records	Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place.
	IFC 606.3.3.3.1	Tags	When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be maintained.
Fire Protection Systems	IFC 904.13.5.2	Extinguishing system required	Commercial cooking appliances producing grease vapors shall have an automatic fire extinguishing system.
	IFC 904.13.5.3	Extinguishing system service	Automatic fire-extinguishing systems shall be serviced and inspected every 6 months and after activation of the system. Inspection and service shall be completed by a licensed contractor. Inspection tags by service provider shall be attached to the extinguishing system.
	IFC 904.12.5.3	Fusible link replacement	Fusible links shall be replaced annually , and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.

Area	Code #	Code Title	Description
Fire Protection Systems	IFC 906.3	2A:10B/C fire extinguisher	One 2A:10BC fire extinguisher shall be mounted in each vehicle and be serviced and inspected annually . Records of annual servicing shall be maintained.
	IFC 906.4.2	Class K extinguisher for fryers	If grease or grease-laden vapors are produced during cooking operations, a Class K extinguisher shall also be required. Class K extinguishers shall be serviced and inspected annually .
	IFC 906.6	Extinguisher locations	Portable fire extinguishers shall be in clear view and immediately available for use.
	IFC 906.7	Hangers and brackets	Fire extinguishers shall be installed on the hangers or brackets.
	IFC 906.2.1 2018	Records and tags	Tags of the fire extinguisher inspection including company name, contact information, inspection date and inspector license shall be attached to each fire extinguisher.
	IFC 906.4.2 2018	Fryers	Deep fat fryers must have a metal cover and an 8" splashguard is required between a fryer and open flame.
Means of Egress	IFC 1003.3.4	Clear width of exiting	Protruding objects shall not reduce the minimum clear width of accessible egress routes.
	IFC 1003.4	Slip-resistant surface	Walking surfaces of the means of egress shall have a slip-resistant surface and be securely attached.
	IFC 1032.2	Reliability of exiting	Required exit accesses (aisleways and exit doors) shall be continuously maintained free from obstructions and impediments.

Area	Code #	Code Title	Description
Electrical	IFC 603.2.1	Reduction of electrical hazards	Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.
	IFC 604.4 2018	Multiplug adapters	Multiplug adapters, such as cube adapters or unfused plug strips shall be prohibited.
	IFC 603.6	Extension cords	Extension cords and flexible cords shall not be a substitute for permanent wiring.
Detection and Alarms	IFC 319.8.5	LP-gas alarms	Listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system.
	IFC L 104.15.1	Carbon Monoxide Alarm	Air monitoring system shall be used when CO levels are detected.

All code references listed above are based on the 2018 & 2021 International Fire Code, and applicable Fire Standards.

No 'Extra' propane cylinders are allowed to be stored on site.

No gas or diesel cans are allowed on site to refill generators.

Generators: If located in an exterior cabinet, must be sealed to prevent exhaust from entering the interior of the vehicle and vented away from the public.

Please note: Each food truck safety inspection is unique. The previous items listed are fire safety inspection guidelines and may not be address all inspector safety issues that may be encountered during your safety inspection.

Mobile Retail Food Vendors are subject to safety spot checks.

Critical Safety Violations:

- Lacks current fire permit
- Lacks current fire suppression system inspection and serviced (required every 6 months)
- Leaks found in the propane system
- Lacks current cleaning documentation of hood and suppression system. Excessive grease build-up (cleaning required at least every 6 months)