

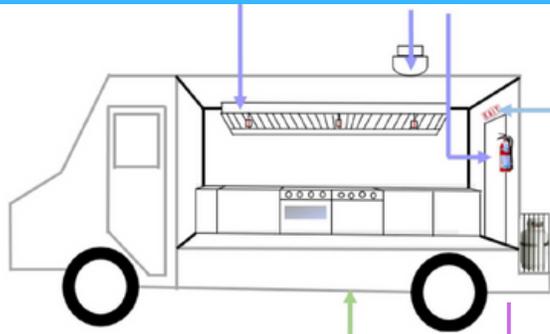


## Mobile Food Vehicle (MFV) Pre-Inspection Checklist

*Mobile Food Vehicle inspections applies to all vehicles that are equipped with appliances that produce smoke or grease-laden vapors. All listed requirements are based on the 2021 International Fire Code*

### Fire Protection Systems

- An automatic fire extinguishing system is required to protect commercial exhaust hood and duct systems.
- Automatic fire extinguishing system is required to be inspected and tested annually and after the activation of the system by a licensed contractor. Certificate must be available during inspection(s).
- Portable fire extinguishers (minimum size 2A:10B:C) shall be installed in all vehicles.
- All fire extinguishers must be inspected annually by a qualified inspector.
- A Class K-rated portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
- Solid fuel cooking appliances with fireboxes less than 5 ft<sup>3</sup> in volume require (1) 2.5 gal or (1) 1.5 gal, or greater volume Class K wet-chemical portable extinguisher.
- Deep fat fryers require Class K portable fire extinguishers in the following sizes and quantities:
  - 1-4 fryers with max cooking medium capacity of 80 lbs each requires 1.5 gal or larger Class K extinguisher
  - For every additional group of four fryers having a max cooking medium capacity of 80 lbs, each requires one additional, minimum 1.5 gal capacity Class K fire extinguisher
  - Individual fryers exceeding 6 ft<sup>2</sup> in surface area required a fire extinguisher with capacity based on extinguisher manufacturer recommendations
- All fire extinguishers must be in clear view and immediately available for use.
- All fire extinguishers are mounted on proper hangers.



### Means of Egress

- Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- Means of egress (aisle way) is to be free of any obstruction that would prevent its use.

### Building Service and Systems

- Electrical wiring must be in good working conditions.
- Multi-plug adapters are not allowed.
- Extension cords are not allowed as permanent wiring.
- Open junction boxes and spliced wiring is not allowed.
- Where grease vapors are produced; a Type 1 exhaust hood system is required.

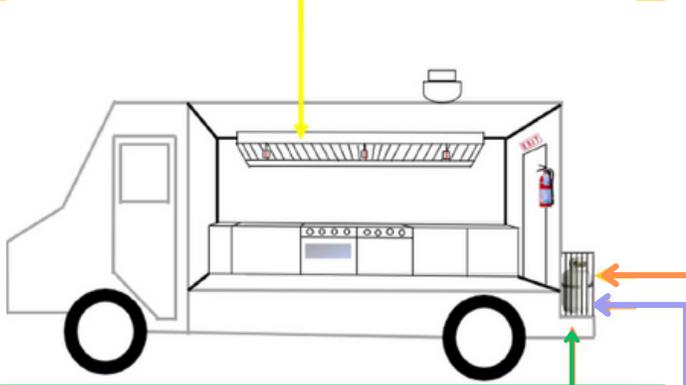
### Dangerous Gases

- All enclosed vehicles shall have approved explosive CO gas detection

- Accumulated grease is cleaned regularly according to ANSI/IKECA C10 standards according to timing in Section 607.3.3.1.
- Commercial cooking systems inspection frequency by qualified individuals:
  - High-volume operations - 24-hour cooking, charbroiling & wok cooking = 3 mos
  - Operations using solid fuel-burning appliances = 1 month
  - All other operations (excluding low-volume operations) = 6 mos

### **Hood Exhaust System**

- Must be installed at or above commercial cooking appliances
- Listed and labeled in accordance with IMC Type I, UL 710 or NFPA 96 standards.
- Inspection records from fire code officials, equipment servicing, and cleaning companies shall be maintained.
- Most recent inspection tags by service provider shall be placed in a conspicuous location with service provider name, address, telephone number and date of service.



### **Compressed Natural Gas (CNG) Systems**

- Requirements for CNG containers only supplying cooking fuel:
  - Cannot exceed 1,300 lbs water capacity
  - Securely mounted and restrained to prevent movement. Containers cannot be installed in an area subject to vehicle impact.
  - Must be constructed as an NGV-2 cylinder.
  - CNG containers supplying transportation and cooking fuel must be installed according to NFPA 52 standards.
  - CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering and damage from impact and vibration.
  - A listed methane gas alarm must be installed within the vehicle according to the manufacturer's instructions.
  - All CNG systems must be inspected every 3 years in a qualified service facility.

### **Cooking Oil Storage Systems**

- Cooking oil storage containers can have a maximum combined volume of 120 gal or less and stored so that they will not be toppled or damaged during transport.

### **Compressed Gases**

- Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- Pressure relief devices or vent piping is to be designed or located so that moisture cannot collect and freeze in a manner that would interfere with the operation of the device.
- Compressed gas containers must be labeled (CGA C-7 Standards) with the name of the gas it contains and the correct color label. Labels must be visible at all times.
- Areas used for the storage, use and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- All compressed gas containers are to be protected from vehicle impact.
- All compressed gas containers are secured to prevent falling caused by a fixed object, nesting or within a rack designed for such use.
- All compressed gas containers must be stored upright and with the valve end up.
- Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.
- Required shutoff valves on compressed gas systems must not be removed or altered and must be accessible at all times.

### **Liquefied Petroleum (LP) Gas Systems**

- Maximum aggregate capacity of LP-gas containers transported on a vehicle and only used to fuel cooking appliances is 200 lbs (47.3 gallons) propane capacity.
- LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damages and damages from vibration.
- A listed LP-gas alarm shall be installed within the vehicle in the vicinity of the LP-gas system components, according to the manufacturer's instructions.