

RED, WHITE & BLUE

FIRE PROTECTION DISTRICT

COURAGE, COMMITMENT, CARING

Mobile Food Vehicle Inspection Checklist

Event Date:	Event Name:				
Location:					
Vendor's Name:					
Business Name:					
Mailing Address:					
City:	Sta	ate:	Zip:		
Email:	Bu	usiness Phone:			
Signature:	Date:				
Signing above acknowledges t	he terms and conditions required	l by the Adopted	International Fire Code, as amend	led.	

Cooking appliances within Mobile Food Vehicles (MFV's) that produce smoke or grease-laden vapors are required to provide a Type I kitchen hood duct and ventilation system that is protected with an automatic fire suppression system in accordance with IFC Section 609. These systems must be inspected by a qualified third party in accordance with IFC Section 609.3.3.1. Food Truck vendors who do not have the required hood, suppression system and/or the required inspections will not be permitted to work the event.

Each food vendor shall complete this Checklist form a minimum of two weeks prior to the event for review and approval. Please be aware that vendors without completed and approved forms and all necessary inspections will not be permitted to work the event.

Examples include, but are not limited to:

Grease-laden vapor cooking: grills, griddles, broilers, fryers, ranges.

Non grease-laden vapor cooking: shaved ice, ice cream trucks, deli service, cotton candy, kettle corn.

All food service trucks are subject to an onsite inspection for each event. All of the items on this checklist will be verified and inspected prior to the start of the event. Please provide a description of the electrical supply, including but not limited to: generators, transformers, or other electrical equipment. Also provide a description of compressed gas tanks including the type, number, and size of tanks.

**A detailed diagram of the proposed set-up shall be attached to this checklist **

Answer all of the following questions:

Cool	king (Ope	ratio	ns:		
Y		N	[MFV	has grease laden producing equipment? If yes, answer the following questions:
		Y		N		Is cooking equipment under a Type I ventilation hood?
		Y		N		Does the ventilation hood and duct have a required fire suppression system?
		Y		N		Is the fire protection system tagged and has it been serviced within the last six (6) months by a licensed contractor?
						Date Inspected:
		Y		N		Have the ventilation hood, duct, and ventilator been cleaned?
						Date Cleaned:
Fire	Exti	ngui	sher	s:		
Y		N	[Is a C	Class K extinguisher available for MFVs that cook with grease-laden vapors?
Y		N			Is a Class 2A10B:C dry chemical fire extinguisher present for MVFs with non-grease-laden vapors cooking?	
Y		N	Į		Do all portable fire extinguishers shall have a current inspection tag? Was the inspection conductor by a licensed contractor?	
Y		N	[Are a	all portable fire extinguishers fully charged?
Y		N	Į		Are a	all portable extinguishers on a hanger, secured, and placed in clear view?
						Date Inspected:
Dete	ction	Dev	vices	:		
Y		N	l		Is your MFV equipped with a working carbon monoxide detector? This device shall be listed and marked as being suitable for use in recreational vehicles under the requirements of ANSUL/UL 203 or CSA 6.19 and installed according to the terms of its listing.	
Com	pres	sed (Gase	es:		
Y		N	[Do compressed gas cylinders have their pressure relief devices located to direct vented vapors away from personnel, ignition sources, containers, enclosed spaces, and the public way?	
Y		N	Į		_	pressure relief devices designed or located so that moisture cannot collect and freeze in a ner that would interfere with the operation of the device?
Y		N	[compressed gas cylinders secured to prevent falling? This can be done by tightly securing the tiners to a fixed object, within a rack designed for such use, or nesting.
Y		N	Į		Are r	required shutoff valves removed or altered?
Y		N	Į		Are v	valves accessible at all times?
Y		N	Į			LP Gas containers stored in MFVs?
Y		N	Į			'NO SMOKING" signs posted next to or above propane cylinders and are they visible to the c? The sign shall have a minimum 2" lettering on a contrasting background.
Mea	ns of	Egr	ess			
Y		N	[Is the	ere a clear path to get out of the MFV?
Y		N	Į		Does	the walking surface have a slip resistant surface? Is it securely attached (if separate from floor)?
Staff	Trai	inin	g:			
Y		N	[Is sta	ff trained on the proper use of an extinguisher?
Y		N				ou have an emergency plan? A copy shall be provided to the Fire Department.
Y		N	Į		•	staff know how to power down?
Y		N	Į		Are t	heir keys in the MFV ignition (during the event)? The motor shall be off during the event.