MOBILE FOOD VENDOR

INSPECTION CRITERIA								
		-						
Pass	Fail	N/A						
			Pass					
			Fail					
	N/A: Not Applicable							
		_	Fire Extinguishers					
			Fire Extinguishers are to be inspected and be tagged annually. (96:10.9.5)					
			2A10BC or larger Fire Extinguisher required on MFSU's. Expect hand					
			propelled carts that do not have fossil fuel powered equipment. (96:10.9.1)					
			3A40BC or larger Fire Extinguisher required when equipped with a portable					
			generator. The 2A10BC extinguisher is not required to be in addition to the					
			3A40BC. (96:10.9.2)					
			a 1.5 gal Class K Fire Extinguisher is required for solid fuels, cooked					
			vegetable or animal oils and fats. (96:10.9.2)					
			Fire Extinguishers are to be readily accessible. (96.10.9.1)					
			Electrical					
			Installation of electrical equipment shall comply wit the National Electrical					
			Code. (spliced wiring, multi-strips not plugged directly into an outlet, wiring not in conduit)					
			Special Hazards					
			At least on listed carbon monoxide detector is required for all Mobile Food					
			Service Units except open air hand propelled carts. (319.9.4) - N1:50.7.11.2)					
			"No Smoking" sign conspicuously posted inside the MFSU. (I310.2-N1:10.9.1)					
			LP Gas					
			At least one listed flammable gas leak detector is required for Mobile Food					
			Service Units to be installed in the vicinity of fuel burning components in					
			accordance with manufacturers' instructions. (319.6.5)					
			Flammable gas leak detection equipment shall be tested at a minimum monthly.					
			The test to be documented and made available to Fire Code Official					
		<u> </u>	upon request. (1.50.7.2.4.2 &3)					
			MFSU equipped with an LPG system, but without current approved LPG					
			certification shall not be permitted to be operated for MFS. Only ASME or					
		L	DOT/n LPG containers permitted. (1:50.7.2.3.4.3)					
			LPG systems on MFSU shall be certified for compliance with NFPA 58 by an					
			approved company with expertise in the installation, inspection and					
	<u> </u>	L	maintenance of LPG systems. (1:50.7.2.3.4)					
	<u> </u>	L	Hydrostatic Test Date: Visual Examination Test Date:					
			LPG shutoff valves to be readily accessible & identified by reflective permanent					
			signage. Letters to be a minimum of 2" high stating "EMERGENCY GAS SHUT					
		L	OFF VALVE" Contrasting to its background. (1:50:7.2.2.3)					
		L	The signage to be weather resistant, clearly visible and unobscured.					
			The emergency control shut-off to be a quarter turns manual gas					
	ļ		ball valve.					
			The LPG supply system, including containers shall be installed on the exterior					
			of the vehicle. Pressure relief valves to be directed in an outward direction					
			away from entry doors. OR (58.6.26.3.3)					

Pass	Fail	N/A	
			OR in a vapor tight cabinet not internally accessible. Accessed from and vented
			to the outside. Vented near the top and bottom of the enclosure and 3'
			horizontally away from any opening into the vehicle below the level of vents.
			Never stored or transported in the vehicle. (N1:50.7.2.4.3.2)
			LPG container cannot extend further that the rear bumper and to be protected
			from vehicle impact. The bottom of the container shall be mounted higher
			than 36" from the ground.
			LPG container to be secured with a non-combustible material or device. The
			container when secured shall not become loose, slip, turn or rotate.
			LPG container to be located in a manner to minimize exposure to excessive
			temperature rises, physical damage and/or tampering.
			Signage stating "NO SMOKING' with minimum of 4" letters contrasting to
			its background shall be installed above the LPG container.
			Hose used to pipe LPG to the device must be JL or FM listed and marked for LP
			use with a minimum of 350 psi working pressure.
			Cooking appliances connected to fuel supply shall comply to ANSI Z21.69/
			CSA 6.16. Piping to be flexible metal covers by a metal weave which is then
			covered in food grade PVC. Quick connects not allowed. (319.5)
			Fixed piping shall be designed, installed, supported and secured to minimize
			damage from vibration, strain, wear or loosening in transit.
			Gas piping shall be installed to enter the vehicle through the floor or wall
			and travel directly behind to the appliance served.
			Exposed fixed piping system shall be corrosion resistant or be coated or
			protected to minimize corrosion.
			A flexible connector shall be installed between the regulator outlet and
			the fixed piping system to protect against expansion, contraction, jarring
			and vibration. (58.6.26.5.1 (B)
			Flexibility shall be provided in the piping between a cylinder and the gas
			piping system or regulator.
			Regulator vent opening shall be protected from sleet, snow, freezing,
			rain, ice, mud and wheel spray.
			Maximum aggregate amount of LPG shall not exceed 200 lbs. (319.8.1)
			Fuel piping systems including hose to be pressure tested and proved free of
			leaks: to be corrosion resistant, coated or protected. (58.6.26.5.1)
			LPG utilized in transit for cargo heater or cooling systems shall be designed for
			in transit use and have a means installed to stop the flow of gas in event
			of a line break, such as an excess flow valve.
			MFSU utilizing Compressed Natural Gas (CNG) shall not exceed an aggregate
			amount of 1300 lbs. IFC (319.9.1.1)

Pass Fail	N/A
	CNG
- I I	CNG CNG containers to be securely mounted and restrained to prevent
	movement and vehicle impact. IFC (319.9.3)
	CNG containers to be securely mounted and restrained to prevent movement
	and vehicle impact. IFC (319.9.1.2) CNG system piping including valves and fittings shall be adequately protected
	to prevent tampering, impact damage and damage from vibration. IFC (319.9.3)
	CNG containers expire every 3 years and shall not be utilized beyond the 3
	years without an inspection by a qualified service facility. A tag shall be affixed
	on the CNG system or within the MFSU. IFC (319.10.3)
	Solid Fuels
	Solid fuel not to be stored above any heat producing appliance or vent.
	(96:14.9.3.2.2)
	Solid fuel is not stored closer than 3' to any cooking appliance. (96:14.9.3.2.2)
	Solid fuel is not stored near any combustible or flammable liquids, ignition
	sources, chemicals, food supplies and package goods. (96.14.9.2.7)
	Solid fuel ashes, cinders and other removed fire debris should be places in
	a closed, metal container located at least 3' form any cooking appliance.
	(96:14.9.3.8)
	Refueling of generators to be performed in an approved location not less than
	20" from the MFSU.
	Generators
	Generator not to be refueled in areas occupied by the public.
	Fuel to be stored in a UL or FM approved flammable liquid metal safety container.
	Fuel to be stored in an approved location and secured from movement
	during transit.
	Fuel not to be stored in occupant space of MFSU while generator is in operation.
	Generator not to be fueled until both the engine and fuel tank are cool and below
	the auto ignition temperature of the fuel. Generator never to be refueled while
	running. (1:11.7.2.1.2)
	Generator servicing a MFSU shall not to be fueled while the Mobile Food Service
	Unit in is operation. (1:66.6.5 - IFC 5703.1.1)
	Generator to be grounded in an approved method.
	Generator while operating shall not exceed 80 decibels at 15'
	Generator not to be positioned adjacent to any means of egress, air, intakes,
	openings building, structure or vehicle. (1.11.7.2.2 and BP)
	Fire Department Access
	MFSU not to be parked in any manner that obstructs a fire lane. (1:50.7.1.7)
	MFSU not to be parked in any manner that obstructs a fire hydrant.
	MFSU not to be parked in any manner that obstructs a fire department
	connection or other fire protection equipment. (1:P50.7.1.7)
-	Separations & Securement
	MFSU not to be within 10' of entrances/exits of building/structures,
	combustible materials, vehicles including other MFSU or other
	cooking operations. (1:50.7.1.5)
	MFSU to be secured from accidental movement by the chocking of tires .
	Chock both sides of tire. Are wheel chocks present for use? (1:50.7.1.3)

Pass	Fail	N/A				
	Means of Egress					
	Clear unobstructed height over the aisle way portion of the unit to be a					
			minimum of 74" from floor to ceiling.			
			A minimum width of 30" of unobstructed aisle space.			
			A minimum of two means of egress is required if travel distance exceeds			
			10' within any portion of the unit.			
			The location of the secondary means of egress shall be remote from the primary.			
			Secondary means of egress shall have an unobstructed minimum passage of			
			24" x 24" to the outside.			
			The bottom of the secondary means of egress shall not be more than 4' above the			
			hicle floor or readily accessible.			
			The horizontal space in front of the secondar	y means of egress shall be capable of		
			supporting a minimum weight of 300 lbs. at t			
			Secondary means of egress shall be labeled "EXIT" with 2" minimum letters			
			on contrasting background.			
			The latching mechanism on any exit shall be operable by a singe hand			
			with a single motion to open.			
			Class 1 hood is required if operation involves	the cooking of solid fuel,		
			vegetable oil or animal fats. (IFC 319.3 NFPA	1:50.2.1.1.1/96:4.1.1)		
			Exhaust hood required if operation releases s	nood required if operation releases smoke or steam. (NFPA 96:4.1.1)		
			Cooking equipment, hood & exhaust system	& exhaust system to be clean of grease laden residue		
			with current cleaning certificate / label prese	rrent cleaning certificate / label present. (IFC 607.3.3.3.1/NFPA 96:11.6.13)		
		Fire suppression system to be tagged and cer	be tagged and certified within last 6 months.			
	Hand pull for fire suppression system to be unobstructed and in path		nobstructed and in path of egress.			
8" Steel baffle required between fryer and surface flames of an adjace appliance. (96:12.1.2.5)		Irface flames of an adjacent				
	16" space between fryer and surface flames from adjacent cooking		from adjacent cooking			
equipment. (96.12.1.2.4) Cooking oil storage shall not exceed a maximum aggregate amount more 120 gallons on the MFSU. (Fc319.6)						
		um aggregate amount more				
Deep fat fryers shall have a high-limit control to shut off fuel or energy		•••				
			when the temperature reaches 475 degrees a			
			Positive closing lid required on fryers. A latch	-		
			lid open or closed. The lid to be secured clos	ed during transit		
	Approved		Denied A re-inspection is required for approval	Re-inspection conducted on:		
Incodes						
Inspector			Date Re-Inspect	Inspector Date		