East Side Fire District

20338 S Highway 97, Harrison, Idaho 83833-7773
Phone: 208.769.4269 | eastsidefire.lakecda@gmail.com

Mobile Food Preparation Vehicle Safety Sheet

Business Name: _____ **Owner/Operator:** _____

Phone Number: _____ **Address** (Physical/Billing)**:** _____

Dates: (start) _____ (end) _____ **Location:** _____

All **Mobile and Non-mobile concessions** must have a permit and approval from the Fire District.

$45.00 for Single Inspection **$80.00** Multiple Inspection (Make checks payable to East Side Fire)

Permits are subject to the latest edition of the appropriate city ordinance, IFC and IBC. The following is a brief synopsis of fire code requirements; additional requirements may be necessary based upon the event or location.

☐ A map/sketch of the site shall be submitted and approved by the Fire District prior to the event. This map/sketch shall include the following: (1) Location of the Food Truck/Mobile Food Vendor; (2) 20' access to the Food Truck/Mobile Food Vendor and adjacent structures (this access shall be clearly marked and maintained throughout the event); (3) Clearance of at least 10' from all vegetation, landscaping and buildings; (4) All fire hydrants in the general area of operation. Proof of owner/agent agreement for the property use will also need to be included.

☐ Fire extinguishers shall be installed, maintained, inspected, tested and tagged. Fire extinguishers shall be readily available and unobscured.

Date of last service: ABC_____(2-A:10-B:C) Class K_____(2.5 or 2- 1.5 gallon)

☐ Where any cooking operation produces grease laden vapor or smoke, a Type I fire extinguishing hood system shall be installed. Service and cleaning will be required every 6 months.

- Date of last inspection and cleaning: _____
- Date of last service on the fire suppression system: _____
- Manual pull station unobstructed: YES NO

☐ Propane Tanks: propane tanks for mobile food preparation vehicles shall be properly secured on the outside (not inside) of the vehicle and limited to no more than 200 water lbs.

- Hydro date clearly visible (not to exceed 10 years): YES NO
- Maintained in a clean and safe condition, and properly restrained to protect movement: YES NO
- Propane tanks for Mobile Food Vendors shall be located a minimum of 10 feet from any other vendor or property lines. Clearances may be reduced when approved by the Fire Department for special events.

☐ Propane lines and fittings shall not leak. There shall be a bottle of soapy water available for Inspectors to conduct spray tests on all propane lines and fittings.

- Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

- A listed LP-gas alarm is installed within the vehicle in the vicinity of the LP-gas system components: YES NO
- Date of last fuel gas system inspection: _____
- Signs stating 'NO SMOKING WITHIN 25 FEET' posted on all propane tanks: YES NO

☐ Electrical heating and cooking equipment shall comply with the NFPA 70 Electrical Code, International Mechanical Code and the International Fuel Gas code(s).

☐ Fuel powered generators shall not produce offensive or visible exhaust. They shall be physically separated from people. Refueling must be completed before or after the event, when the engine is cool. NEVER WHILE THE GENERATOR IS RUNNING.

☐ All generators and fuel cans shall be separated within ten (10) feet. All fuel cans onsite shall have a secure lid or cover to control vapor release.

☐ Refueling shall occur outside a structure not less than 20' from the structure. The operator must protect the public from any fuel stored on site. The Fire District will approve the storage location.

☐ Electrical cords shall not be subject to pedestrian or vehicle traffic and shall be a minimum 10-gauge wire. Electrical extension cords shall be in safe condition with no visible damage and be plugged into an approved receptacle.

☐ Propane radiant heaters shall have a clearance of 5' from any building, structure or combustible materials. Clearance may be reduced if manufacturer's recommendation allows.

☐ All tents, canopies or membrane structures used for motor vehicles, places of assembly or are an accessory to the mobile food preparation vehicle vendor event will require a separate Tent Permit. Also, outside cooking utilizing propane, wood or charcoal is not part of the mobile vendors permit agreement and is subject to additional regulations and fees. Contact the East Side Fire District at 208-769-4269 for these additional requirements and fees.

The East Side Fire District requires 48 hours' notice prior to the inspection process to complete the permit process.

THE ABOVE ITEMS MUST BE PHYSICALLY INSPECTED AND APPROVED BY EAST SIDE FIRE PERSONNEL PRIOR TO SUBMITTING THE PERMIT.

To the best of my knowledge, the information I provided is true and correct in compliance with the locally adopted codes and ordinances, the appropriate NFPA Standards, and the State of Idaho regulations.

_____ _____

REPRESENTATIVE SIGNATURE DATE

_____ _____

EAST FIRE DISTRICT REPRESENTATIVE INSPECTION DATE(S)

Current inspection year sticker affixed to mobile vendor YES NO

EAST SIDE FIRE DISTRICT

MOBILE FOOD PREPARATION VEHICLE CHECKLIST

Beginning January 1st, 2021, all Mobile Food Preparation Vehicles (Food Trucks) are required to be inspected by your local fire department. When your inspection is completed and you have passed, you will be given a mobile food preparation vehicle sticker that shows you have been inspected by your local fire department. The sticker is good for one calendar year (January 1st to December 31st). It is required to be renewed annually. The fee for the inspection is $45.

Mobile food preparation vehicles equipped with appliances that produce smoke or grease laden vapors are regulated in IFC Section 319. These vehicles present the same hazards as commercial cooking operations in a restaurant. The difference is that these vehicles are mobile and customers normally are not inside the vehicle. The customers being outside provides them with an easier escape, but the occupants of the vehicle typically have a single exit door available at the end of the vehicle. There have been incidents within the last several years resulting in injuries and fatalities. In order to regulate these vehicles, an operational permit is required in IFC Section 105.6.30. (Ref 319.1)

Our goal is for you to have a safe year. Thank you!

Additional requirements are listed below.

MOBILE FOOD PREPARATION VEHICLE REQUIREMENTS

Why are there new requirements?

In 2020, the State of Idaho Adopted the 2018 International Fire Code (2018 IFC). In this edition, there is a new Section 319 on Mobile Food Preparation Vehicles. In the following pages are checklists and contacts to help you meet the requirements of the 2018 IFC.

What do I need prior to contacting the fire department for my inspection?

1. **Panhandle District Health approved license and inspection.**
    - Complete the application for Mobile Food Establishment and submit a drawing (to scale) of the layout including all equipment of the mobile food unit, and then pay required fees (licensing and plan review).
    - Complete the Mobile Food Unit operational plan review.
    - Meeting with a Health Inspector for plan review approval.
    - Submit commissary agreement during plan review meeting with Health Inspector.
    - Obtain required approvals from other agencies - Example: Eating and Drinking License, Planning and Zoning, Fire Marshal, etc.
    - Contact the Health Department at least two weeks prior to opening to conduct a pre-operational inspection.
    - Submit any changes in operating location or schedule.
2. **Proof of fire extinguisher and hood extinguishing system service.**
    - Fire extinguishers shall be serviced annually.
    - Hood extinguishing systems shall be serviced every six (6) months.
3. **Proof of professional hood inspection and cleaning.**
    - Typical hood systems must be inspected every six (6) months, or monthly for solid fuel cooking appliances.
4. **Have an LP gas alarm (combustible gas detector) installed in your food truck/trailer.**
    - LP gas alarms or combustible gas detectors can be purchased at most hardware stores and RV dealers.

Now you are ready!

It is the vendor's responsibility to contact your local Fire Department's Fire Prevention office to schedule an inspection of the mobile food unit prior to use or operation. Normal inspection hours occur Monday through Friday 8am to 5pm. Your inspection is valid only for the jurisdictions and areas served by the following fire departments/districts: East Side Fire District. An inspection, with assigned permit and compliance sticker, are only valid from January 1st to December 31st for the year inspected. Inspections and permits are required annually in order to continue to operate your mobile food preparation vehicle.

MOBILE FOOD PREPARATION VEHICLE REQUIREMENTS

Fire Extinguishers

1. Minimum of one (1) sized 2A-10BC all-purpose dry chemical fire extinguisher.
2. If you use grease in your cooking process, a Class K liquid chemical extinguisher is also required.
3. Extinguishers mounted in an accessible location, with the top of the extinguisher three to five (3-5) feet above the floor.
4. Extinguishers must also have a current service tag affixed to it, at the time of inspection. This tag must indicate that the extinguisher has been serviced and inspected within the past eleven (11) calendar months, and the extinguisher shall be a serviceable model per NFPA 10. No plastic fire extinguishers will be allowed.

Commercial Cooking Appliance Systems

1. The fire suppression system, and the portable Class K liquid chemical extinguisher, must have a current service tag within the last six (6) months. If it has not been serviced within the last six (6) months, you will need to have it professionally serviced prior to inspection.
2. A Class K liquid chemical extinguisher must be mounted as indicated above.
3. The Class K liquid chemical extinguisher must be tagged as indicated above.
4. The manual activation for the hood suppression must be accessible and unobstructed.
5. The mechanism of activating the suppression system shall also shut off gas to the burners.

Waste

1. One (1) OSHA compliant, metal can for oily waste, with a tight-fitting lid is required. The size of the can depends on the amount of rags utilized.
2. Oily waste cans are required to be emptied daily.
3. The oily waste can may be located just outside the booth or stand, in cases where space is limited, so long as it is accessible during hours of operation.
4. No other trash or debris may be placed in these cans.

Generators

1. All generators and fuel cans shall be located at least twelve (12) feet from the mobile food preparation vehicle. All fuel cans onsite shall have a secure lid or cover to control vapor release.
2. Generators must be isolated from the public to prevent accidental touching of a hot unit.
3. Generators may not be refueled while the unit is running. Shut the unit down and move it away from the food truck when refueling.
4. No multi-outlets strips may be used to power cooking appliances.

LP Gas

1. LP tanks must be ten (10) feet from tents and canopies.
2. LP tanks must be stored and secured in the upright position.
3. LP refueling may only be done after event hours.
4. Vendors using propane/LP gas must place “NO SMOKING” signs above or near their tanks and enforce a “NO SMOKING” policy around the mobile food unit.

Miscellaneous

1. No straw, wood chips or other combustible material may be used as ground cover where open flame cooking/heating devices are used.
2. No open flame cooking devices may be located under or near any type of canopy and must be ten (10) feet from any flammable fabric.
3. There shall always be at least one food unit operator on-site who has been trained in the use of portable fire extinguishers.
4. Vendors using solid fuel cooking appliances must have a water extinguishing source available (hose, bucket or water extinguisher)

MOBILE FOOD PREPARATION VEHICLE INSPECTION

Business Name: _____ Date: _____

Address: _____ Phone: _____

City: _____ Zip Code: _____

Email: _____

AHJ: _____

GENERAL REQUIREMENTS:

Fire Extinguishers:

		Yes	No	N/A
1.	Portable fire extinguisher 2A:10B:C are installed near kitchen cooking areas	☐	☐	☐
2.	Cooking appliances that produce grease-laden vapors protected by listed fire extinguisher (Class K) (One per 4 fryers)	☐	☐	☐
3.	1.5 Gallon Class K or 2A Water Extinguisher for solid fuels	☐	☐	☐

LP (Propane):

		Yes	No	N/A
4.	Flexible connector is installed between the regulator outlet and the fixed piping system [NFPA 58:6.26.5.1(B)]	☐	☐	☐
5.	LP gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement [2018 IFC 319.8.2]	☐	☐	☐
6.	LP gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration [2018 IFC 319]	☐	☐	☐
7.	Maximum aggregate capacity of LP gas containers transported on the vehicle, and used to fuel cooking appliances only, shall not exceed two-hundred (200) pounds propane capacity [2018 IFC 319.8.1]	☐	☐	☐
8.	A listed LP gas alarm shall be installed, within the vehicle, near LP gas system components, in accordance with the manufacturer's instruction [2018 IFC 319.8.5]	☐	☐	☐
9.	Tanks not stored on the roof or interior	☐	☐	☐
10.	Tanks do not extend past the bumper or provided with impact protection	☐	☐	☐

Exhaust Hood and Fire Protection:

		Yes	No	N/A
11.	Cooking equipment that produces grease-laden vapor shall be provided with a kitchen exhaust hood in accordance with 2018 IFC Section 607 [2018 IFC 319.3]	☐	☐	☐
12.	The exhaust system including, including hood, grease-removal devices, fans ducts and other appurtenances, shall be inspected and cleaned in accordance with 2018 IFC 607.3.3.1 [2018 IFC 319.10.1]	☐	☐	☐
13.	Cooking equipment shall be protected by automatic fire extinguishing system in accordance with 2018 IFC Section 904.12 [2018 IFC 319.4.1]	☐	☐	☐
14.	Fire protection system and devices shall be maintained in accordance with 2018 IFC Section 901.6 [2018 IFC 319.10.2]	☐	☐	☐
15.	Manual activation mechanism for fire suppression system is visible and accessible	☐	☐	☐
16.	"No Smoking" sign is mounted above/near LP tanks with four (4) inch minimum lettering	☐	☐	☐

Solid Fuel Operations:

	Yes	No	N/A
17. Solid fuel is not stored above any heat-producing appliance or vent [NFPA 96:14.9.2.2]	☐	☐	☐
18. Solid fuel is not stored closer than three (3) feet from any cooking appliance [96:14.9.2.2]	☐	☐	☐
19. Solid fuel is not stored near any flammable liquids, ignition sources or chemicals [96:14.9.2.7]	☐	☐	☐
20. Solid fuel is not stored in the path of the ash removal or near removed ashes [96:14.9.2.4]	☐	☐	☐
21. Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day [96:14.9.3.6.1]	☐	☐	☐
22. Removed ashes, cinders and other removed debris should be placed in a closed, metal container located at least three (3) feet from any cooking appliance [96:14.9.3.8]	☐	☐	☐

Cooking Area:

	Yes	No	N/A
23. Eight (8) inch steel baffle between fryer and surface flames, or eighteen (18) inch space between fryer and surface flames [96:6.2.2.1, 96:6.2.2.2]	☐	☐	☐
24. No more than one-hundred-twenty (120) gallons of cooking oil, which is protected from damage and secured during transport [2018 IFC 319.6]	☐	☐	☐
25. Metal storage tanks are UL 80 or 142 listed [2018 IFC 319.7.1]	☐	☐	☐

Emergency Egress:

	Yes	No	N/A
26. Minimum of thirty (30) inches of unobstructed clear aisle space throughout the unit	☐	☐	☐
27. Clear unobstructed height over the aisle of at least seventy-four (74) inches	☐	☐	☐
28. Walking surface of egress path has a slip-resistant surface	☐	☐	☐

Generators/General Safety:

	Yes	No	N/A
29. Generator is grounded and visually in good repair [96: B17]	☐	☐	☐
30. Any generator that is not mounted to the vehicle shall be twelve (12) feet away from mobile or temporary cooking operations [96: B16.2.1]	☐	☐	☐
31. Fuel is stored in a UL or FM listed flammable liquids safety container [2018 IFC 5704.3.1.1]	☐	☐	☐
32. Fuel is stored away from heat sources, with a secure lid, and the container is secured from tipping [2018 IFC 5704.3.4.4]	☐	☐	☐
33. Extension cords shall be commercial grade extension cords. No light-weight extension cords are allowed [2018 IFC 604.5]	☐	☐	☐
34. Generator shall be shut down and moved away from the mobile food unit prior to refueling [96: B18.3.2]	☐	☐	☐
35. Electrical panel shall be accessible [2018 IFC 604.3]	☐	☐	☐

MOBILE FOOD PREPARATION VEHICLE INSPECTION

Approved: _____

Date: _____

Inspector's Printed Name: _____

Title: _____

Department Performing Inspection: _____

Sticker Number: _____

Vehicle/Trailer Information: _____

Vehicle Notes: _____

_____

_____

Comments: _____

_____

_____

_____

_____