



# FIRE MARSHAL'S OFFICE



## Mobile Food Vehicle Guidebook

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*This guide provides information on the requirements for  
Mobile Food Vehicles.*

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## REQUIREMENTS

Mobile Food Vehicles (MFV) are used at large and small events in varying capacities. The adopted fire code establishes requirements for these operations and are required to be adhered to whether they are used for a permitted special event or not. The Arvada Fire Protection District (AFPD) does not require a permit to operate MFV's within the district. The AFPD has adopted the requirements outlined by the Fire Marshals Association of Colorado's Mobile Food Vehicle Pre-Inspection Checklist.

If the MFV has received an inspection within the last 365 days from another fire department that has inspected the MFV to these requirements, the AFPD will not require an additional inspection to be conducted. The event coordinator or MFV operator shall provide the AFPD with documentation of the most recent fire inspection.

MFV's shall be compliant with the adopted fire code in the following areas:

- Fire protection systems
- Means of egress
- Electrical and mechanical systems
- Cooking oil storage
- Compressed gasses
- Compressed natural gas (CNG) systems
- Liquified petroleum (LP) gas systems
- Separation from fire hydrants and fire lanes
- Separation from buildings, building exits, structures, combustible materials, and other cooking operations

The following pages outline all requirements that need to be verified for a MFV to operate within the AFPD.



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## Fire Marshals Association Of Colorado

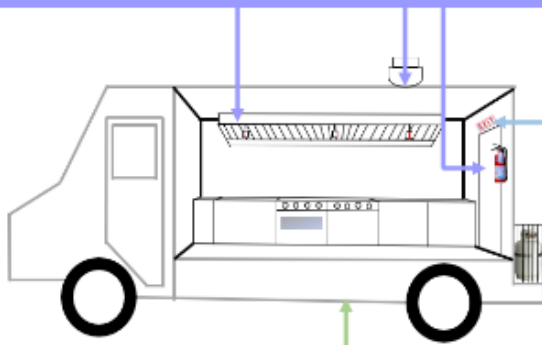
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### Mobile Food Vehicle (MFV) Pre-Inspection checklist

*Mobile Food Vehicle inspection applies to all vehicles that are equipped with appliances that produce smoke or grease-laden vapors. All listed requirements are based on the 2018 International Fire Code.*

#### Fire Protection Systems

- 904.2.2 An Automatic fire extinguishing system is required to protect commercial exhaust hood and duct systems.
- 904.12.5.2 Automatic fire extinguishing system is required to be inspected and tested every six months and after the activation of the system by a licensed contractor. Certificate must be available during fire inspection(s).
- 906.1 Portable fire extinguishers shall be installed in vehicles that produce smoke or grease-laden vapors.
- 906.2 All fire extinguishers must be inspected annually by a licensed contractor.
- 906.4 A Class K-rated, portable fire extinguisher is required for all cooking equipment involving solid fuels or vegetable or animal oils and fats.
- 906.4.1 Solid fuel cooking appliances with fireboxes less than 5 ft<sup>3</sup> in volume require (1) 2.5 gal or (2) 1.5 gal, or greater volume Class-K wet-chemical portable extinguisher.
- 906.4.2 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 a 1.5 gal or larger Class K fire 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 requires a fire extinguisher with capacity based on extinguisher manufacturer recommendations.
- 906.5 All fire extinguishers are in clear view and immediately available for use.
- 906.7 All fire extinguishers are mounted on proper hangers.



#### Means of Egress

- 1003.3.4 Protruding objects are not to reduce the minimum clear width of accessible egress routes.
- 1003.4 Walking surfaces of the egress route are to have a slip resistant surface and be securely attached.
- 1031.2 Means of egress (aisle way) is to be free of any obstruction that would prevent its use.

#### Building Service and Systems

- 604.1 Electrical wiring must be in good working condition.
- 604.4 Multi-plug adapters are not allowed.
- 604.5 Extension cords are not allowed as permanent wiring.
- 604.6 Open junction boxes and spliced wiring is not allowed.
- 607.2 Where grease vapors are produced; a Type 1 exhaust hood system is required.
- 607.3.3.2 Accumulated grease is cleaned regularly according to ANSI/IFECA C10 standards according to timing in Section 607.3.3.1

- 607.3.3.1 Commercial cooking systems inspection frequency by qualified individuals:
  - High-volume operations-24-hour cooking, charbroiling & wok cooking-3 months
  - Operations using solid fuel-burning appliances-1 month
  - All other operations (excluding low-volume operations)-6 months CLEANING

#### Cooking Oil Storage Systems

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



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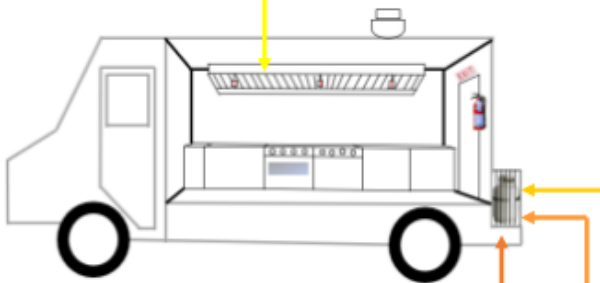


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## Mobile Food Vehicle (MFV) Pre-Inspection checklist

### Hood Exhaust System (IFC 319/607, IMC 507)

- 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

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

### Compressed Gases

- 5303.3.4** Pressure relief devices shall be arranged to discharge upward without obstruction to the open air.
- 5303.5** 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.
- 5053.4.2** 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.
- 5303.5.1** Areas used for the storage, use and handling of compressed gas containers shall be protected against unauthorized entry and safeguarded in an approved manner.
- 5303.5.2** All compressed gas containers are to be protected from vehicle impact.
- 5303.5.3** All compressed gas containers are secured to prevent falling caused by a fixed object, nesting or within a rack designed for such use.
- 5304.1** All compressed gas containers must be stored upright and with the valve end up.
- 5305.3** Piping, tubing, pressure regulators and valves shall be kept tight to prevent leakage.
- 5305.4** 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

- 319.8.1** 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.
- 319.8.2** LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.
- 319.8.4** LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damages and damages from vibration.
- 319.8.5** 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.

Note:

4.23 lbs of propane = 1 gallon of propane



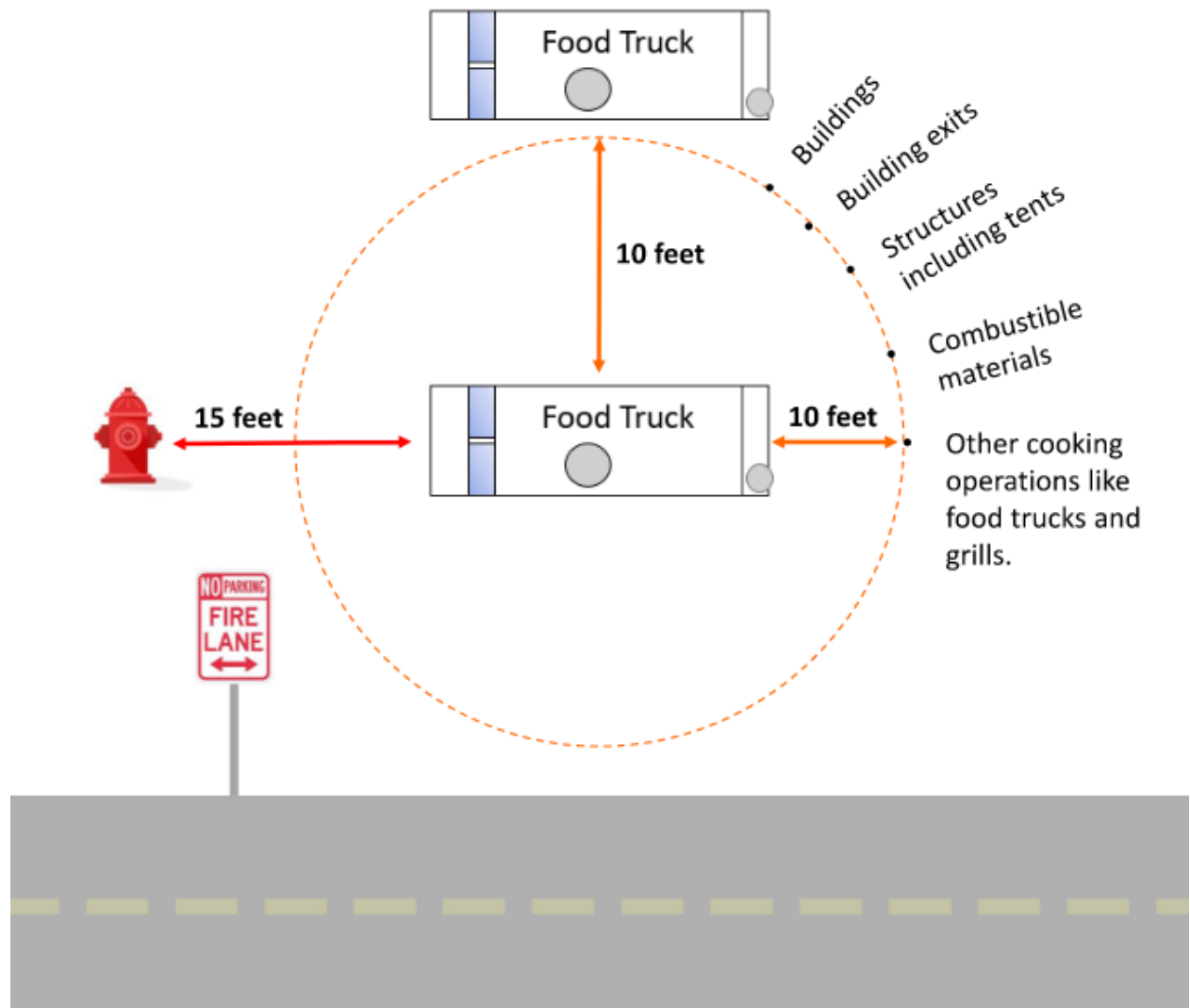
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## PARK SAFE

1. Give space (15 feet for fire hydrants and 10 feet for everything else).
2. Don't park in fire lanes or fire department access roads.
3. Stabilize your food truck when its parked (wheel chocks or jacks).



Questions? Contact your local fire district and learn more about mobile food vehicle safety at <https://www.nfpa.org/Codes-and-Standards/Resources/Standards-in-action/Food-truck-safety>