

Mobile Food Vehicles

General

- At no time shall the parking of any food truck block or interfere with the access and use of any fire hydrant either public or private.
- No blocking of a buildings fire department connection (FDC).
- No obstructing public ways to allow free escape at all times not blocking any egress from buildings.
- Access for emergency vehicles should be given consideration and that the food vehicle may need to be moved in a timely matter in an emergency needing access to that area could occur.
- Owner operators should have training for all employees on their equipment, fuel and electrical shut offs, fire suppression equipment, emergency procedures, and securing the vehicle's equipment for transit. Training should be documented and saved.
- Decorations shall be flame resistant.
- Hot surfaces from cooking and heating devices shall be protected so that the public is protected from physical contact

Extinguishers

- In all vehicles there shall be a 4A:60-B:C, (10lbs ABC red extinguisher). Portable fire extinguishers shall be located in conspicuous locations where they will be readily accessible and immediately available for use. Located within or attached to the vehicle and near means of egress.
- Additionally if your cooking creates grease laden vapors, a 6L Class "K" type portable extinguisher shall be located within or attached to the vehicle and near means of egress.
- Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection. Annual inspection shall be performed by a licensed service provider.
- All employees working in the vehicle shall be trained in the proper use of the fire extinguishers.

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Hoods & Suppression Systems

- All trucks and enclosed trailers that produce grease laden vapors shall have a Type 1 hood and shall have a fire suppression system installed with the type 1 hood. Pull station should be accessible and preferably by an exit.
- All employees working in the vehicle shall be trained in the proper use of the fire suppression extinguisher.
- Hood fire suppression systems shall bear a current inspection tag validated within the past six months. Annual inspection shall be performed by a licensed service provider.
- Fire suppression system shall be UL 300 approved.
- Hood and ducts shall be cleaned at intervals to prevent grease accumulation and tagged appropriately by a service company.
- All hood filters shall be in place during cooking operations.
- Hood filters should be cleaned by employees between hood service appointments.
- Paperwork for inspections and testing should be saved and available for review.

Detection

- Cooking operations shall be equipped with a working carbon monoxide (CO) detector that meets standards set forth in NFPA 1192-6.4.6.
- LP gas equipped operations shall have a leak indicator and gas detection device according to NFPA 1192-6.4.8.

Communications

- It is strongly recommended that each unit have a cell phone at all times to call 911 in emergency situations.
- Employees should be able to communicate the type of emergency and there location to the dispatcher.

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Liquide Propane Gas

- LPG pressure relief valves shall be located within a safe distance away from any ignition source (open flame or generator), 3804.3 (e2) (i.e. 5 feet)
- The main system shutoff valves located on or closest to the fuel tanks and sufficient to stop the supply of fuel from all fuel tanks must be clearly marked with the words "PROPANE SHUTOFF VALVE or NATURAL GAS SHUTOFF VALVE" permanently affixed to the outside of the vehicle in reflective decal material with letters 2" high at minimum.
- LP hose shall be designed for a working pressure of 350 psig (2.4MPag). Only rubber hose stamped "Approved for LP Gas" used from tank to the attached black pipe that is secured to vehicle shall be used to transport gas through vehicle to appliances. Copper piping shall NOT be used, NFPA 58 – 5.9.6.4 (a)
- A "No Smoking" sign next to or directly above the LP container and visible to the public. Such sign shall be posted with a minimum of 2 inch lettering.
- DOT approved LP and natural gas (49 CFR 178) tanks shall be used. Tanks must be equipped with a regulator as prescribed by NFPA 58 – 6.23.4 and 5.2.15. No quick-connect devices (as defined in NFPA 58- 7.2.2.5) are allowed except on chassis-mounted tanks. Any such quick connect devices on a chassis mounted tank shall be equipped with a manual shutoff.
 - Tanks shall be properly labeled with prominent safety placards in accordance with the US DOT regulation (49 CFR 178).
 - Operations may have two size 20lb tanks may be used or one 40lb tank.All tanks shall be properly secured to vehicle.

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Mounting and placement of Liquide Propane and Natural Gas Tanks.

- The mounting of liquid propane and natural gas tanks must withstand impact equal to four times the weight of the filled propane or natural gas container according to NFPA 58 – 6.23.3.4 Tanks must be secure (NFPA 58- 5.2.4) and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58-6.23.3.3. Under these guidelines there are three permitted mounting options for propane and natural gas tanks and a fourth for trailers only:
 - Outside mounted in a semi-enclosed cabinet. All tanks must be properly secured to vehicle. Tanks may be in an outside accessible cabinet and if located in a cabinet, the door must have venting both at top and bottom. Cabinet must also be sealed from leakage into the working space. Tank must have a weather protected regulator and a leak indicator as described in NFPA 1192-6.4.8
 - Outside mounted, LP tanks are located at the rear of the vehicle the DOT approved LP tanks shall be mounted at a minimum height of 46 inches above the ground no less than 28" above the top of a DOT approved rear bumper with a weather protected regulator.
 - Chassis mounted, according to NFPA 58-6.23.3.4
 - For trailers only tanks may be mounted on the tongue rails of the front of the trailer.

Note: No LP or natural gas tank shall be installed on the roof of the vehicle under any circumstances. In addition, no flammable liquids should be stored inside the vehicle. Such liquids may only be stored in their own separate container in a manner consistent with their type and secured from spilling. No gas shall be stored in the work area of the vehicle.

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- LP tank relief valves shall be pointed away from the vending side of the vehicle and away from the public. They should also be located as distant from the exiting of the work space as feasibly possible.
 - Liquide propane (LP) tanks, hoses and fittings shall be free from leaks and are subject to inspection by the Fire Marshal's Office.
 - LP-gas shall not be used for the purpose of operating devices or equipment unless such device or equipment is approved for use with LP-gas
- Liquide propane (LP) and natural gas tanks shall be shut off while mobile food vehicle is in motion, unless the tank is equipped with an impact detection shut-off device approved by the U.S. DOT. Propane and natural gas tanks must always be shut off while the vehicle is unattended and/or in overnight storage.

Cooking Equipment

- All Cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating sticker.
- All fat fryers must have a lid over the oil vat that can be secured in order to prevent the spillage of cooking oil during transit. This lid should be secured at all times when the vehicle is in motion.
- Electrical heating and cooking equipment. Electrical cooking and heating equipment shall comply with the ICC Electrical Code. IFC 2404.15.7
- Equipment shall have all manufacturer's knobs, switches, indicator lights in working order and equipment should not be modified or deviate from its original design.
- Mobile food vehicle operators must follow manufacturer specifications and best

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practices for their vehicle and equipment as configured for safety in their owners

Ventilation

- The vehicle's working area must also be equipped with a working ventilation system that meets the requirements of NFPA 96 chapter 5. This ventilation system must be in operation at all times when the cooking equipment of the truck is being used. All fan systems must have combined cubic feet per minute rating equal to twice the volume of the interior of the truck as measured in cubic feet.

Electrical

- All electrical shall comply with the ICC Electrical Code.
- All electrical equipment shall be maintained and kept in good working order as designed without modification.
- Cords shall be properly sized (amps) with the equipment it is being used.
- No electrical adapters or gang electrical taps.
- Circuits for outlets and equipment should be thought out to prevent overloading and tripped breakers. Extension cords are not a solution or substitute for the lack of having permanent fixed wiring.
- Open junction boxes and open-wiring splices shall be prohibited. Approved covers shall be provided for all switch and electrical outlet boxes.
- Equipment power cords shall be protected from physical damage and from becoming a tripping hazard.

Generators

- Food trucks with pre-plumbed (inboard) gasoline, diesel, or LP generators are allowed (and recommended) to operate provided they are compliant with the International

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Mechanical and Electrical Codes.

- Generators shall be properly grounded.
- Generators should be mounted or stored on the traffic side of vehicle not the vending side.
- Generator cabinet shall be sealed from leaking Carbon Monoxide (CO) into working area.
- Generator must be protected from public coming into contact.
- Must have an adequate fuel tank to prevent having to refuel during business hours. No refueling hot generators while in the public way and setup for business.
- No other storage in the generator compartment. This means NONE.
- Generators should be properly maintained and free of leaks.
- A maintenance log should be kept and available if requested by the Fire Official for review during inspections.

Awnings

- Any fabric awnings shall be flame retardant treated fabric or vinyl and meet flame propagation requirements.
 - shall be composed of material meeting the flame propagation performance criteria of NFPA 701 or shall be treated with a flame retardant in an approved manner and meet the flame propagation performance criteria of NFPA 701, and that such flame propagation performance criteria are effective for the period specified. IFC 2404.2
 - Label. Membrane structures, tents or canopies shall have a permanently affixed label bearing the identification of size and fabric or material type. IFC 2404.3
 - Label will have date the fabric was last treated with flame-retardant solution. IFC 2404.4

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Illinois Dept. of Transportation

- All mobile food vehicles with a GWR of 8000 pounds or greater must obtain and keep current a Certificate of Safety as Issued by the Illinois Department of Transportation in accordance with state law (625 ILCS5).

ATTENTION

Food Truck Operators

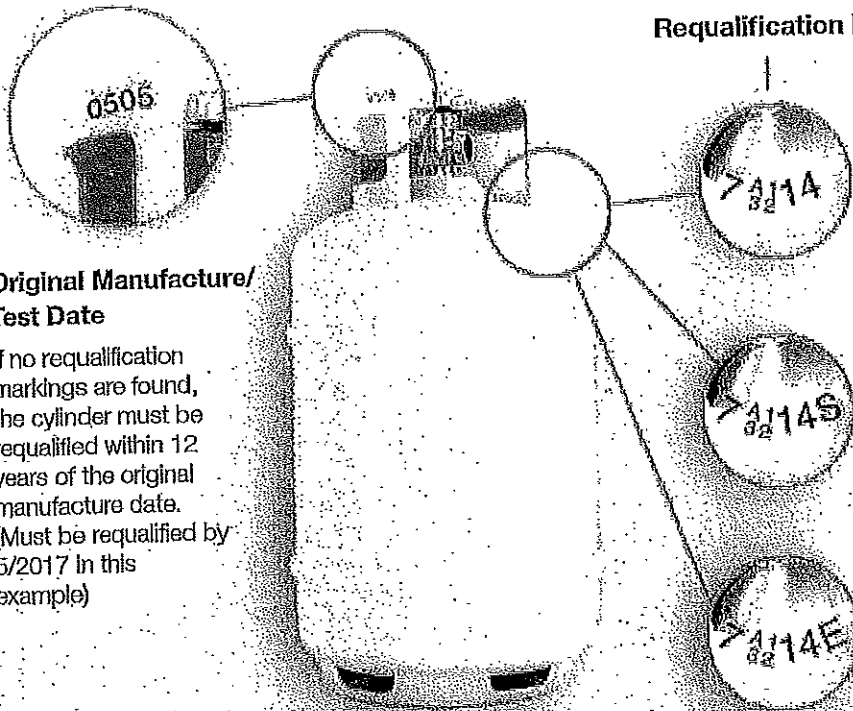
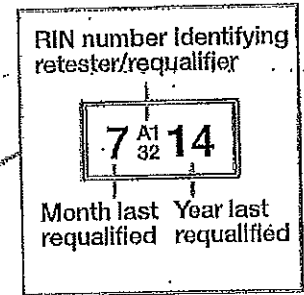
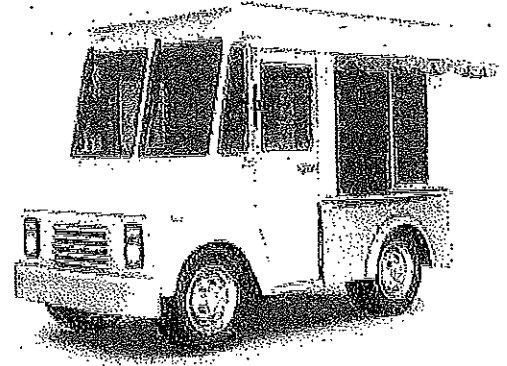
Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.



Original Manufacture/Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)

Requalification Date

Volumetric Test

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)

Proof Pressure Test

"S" indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)

External Visual Test

"E" indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



U.S. Department of Transportation
Pipeline and Hazardous Materials Safety Administration

If cylinder is out of test find an approved requalifier to requalify your cylinder. A list of DOT approved requalifiers is available from the PHMSA website: <https://portal.phmsa.dot.gov/rinlocator>

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NFPA Resources

- NFPA 1 2015 Fire Code
- NFPA 58 Liquefied Petroleum Gas Code
- NFPA 70 National Electrical Code
- NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- NFPA 10 Standards for Portable Fire Extinguishers

Mobile Food Service

Ordinance regulating Mobile Food Service Establishments follows City of Effingham, Effingham Illinois Ordinance No. 015-2018

All Inspections will be completed by Effingham Fire Prevention Bureau on a set date when the Mobile Food Service Establishment arrives for any event.

All Inspections will be completed after all establishments are completely set up and ready for operation. If the establishment fails Inspection, the vender will have time to correct the violation and reschedule another Inspection.

Absolutely NO cooking and or serving if the establishment fails any inspections.

After inspections are completed by Fire Prevention Bureau and establishment passes all inspection the vender will be presented a color inspection sticker to be posted with the current year on sticker.

All inspections, questions and or concern feel free to contact Effingham Fire Prevention Bureau, 217-342-5365