Caldwell Fire Department

Mobile Food and Concessionaires Requirements

Fire Extinguishers

1. Minimum of one (1) sized 2A-10BC all-purpose dry chemical fire extinguisher.
2. If you use any grease used in your cooking process, a Class K liquid chemical extinguisher is also required.
3. Extinguishers must be mounted in an accessible location so that the head of the extinguisher is between 3'-5' from the floor.
4. Extinguishers must also have affixed to it, at the time of inspection, a current service tag (within the last eleven (11) calendar months) and shall be a serviceable model per NFPA 10. No plastic headed fire extinguishers will be allowed.

Cooking Appliance Systems

1. The fire suppression system (including 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.
5. Activation of the suppression system shall also shut off gas to the burners.
6. Hood & Duct Systems (where applicable):
   You may clean your Hood & Duct Systems (H&D) yourselves, rather than having the worked performed by a professional service provider. However, H&D's must be cleaned to a degree of cleanliness that one would expect from a professional service provider. Vendors who do not meet the cleanliness criteria will be asked to correct the problem and submit a request for re-inspection. Upon re-inspection, if a vendor still fails to have their H&D cleaned adequately, they will not be issued CFD approval to operate the cooking equipment, but may still be allowed to sell other "non-appliance cooked" food items. Additionally, those failing re-inspection will be required to have their equipment cleaned by a professional duct cleaning service the following year.
7.

Waste

1. One (1) OSHA compliant metal oily waste can with tight fitting lid is required in cooking units
2. The size of can depends on the amount of rags to be stored.
3. Oily Waste cans to be emptied daily.
4. 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.
5. No other trash or debris may be put in these cans.

Generators

1. 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.
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 10' from tents/canopies within closed booths
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 – 25'" signs on or near their booth.
5. 5 gallon propane tanks are allowed in open concession booths secured and 10 feet away from appliance being used.

Misc.

1. No straw, hay, wood chips or other flammable material may be used as ground cover where open flame cooking/heating devices are used.
2. No open flame cooking devices may be under any type of canopy and must be 10' from any flammable fabric.
3. There shall be one operator that has received training 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)
5. All compressed gas cylinders must be stored in an upright position and secured from tip over damage
6. All electrical, water, sewer or other cords shall be covered so as not to present a trip hazard for fair patrons and fair staff.
7. Smoking only allowed in designated smoking areas within the fairground area.

Tents.

Tents and membrane structures having an area in excess of 400 square feet shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the Fire Code Official

Inspection Schedule:

It is the vender's responsibility to contact the Caldwell Fire Departments Fire Prevention office to schedule an inspection of the structure prior to use.

If you have any questions prior to the scheduled inspection time, please feel free to contact us at (208) 455-3032.

Thank you,

Andrew C Cater, Fire Marshal

MOBILE FOOD UNIT INSPECTION

Business Name: _____ **Date:** _____

Address: _____ **Phone:** _____

City: _____ **Zip Code:** _____

GENERAL REQUIREMENTS:

Yes No N/A

1. Portable fire extinguisher 2A:10B:C are installed in kitchen cooking areas
   ☐ ☐ ☐
2. Cooking appliances that produce grease-laden vapors protected by listed fire extinguisher
   ☐ ☐ ☐
   (Class K)
3. Flexible connector is installed between the regulator outlet and the fixed piping system. [NFPA 58:6.26.5.1(B)]
   ☐ ☐ ☐
4. Cooking equipment that produces grease-laden vapor shall be provided with kitchen exhaust hood in accordance with 2018 IFC ☐ ☐ ☐
   Section 607 [2018 IFC 319.3]
5. 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]
6. Cooking equipment shall be protected by automatic fire extinguishing system in accordance with 2018 IFC Section 904.12 ☐ ☐ ☐
   [2018 IFC 319.4.1]
7. Fire protection system and devices shall be maintained in accordance with 2018 IFC Section 906.1 [2018 IFC 319.10.2] ☐ ☐ ☐
8. LP gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement [2018 IFC 319.8.2] ☐ ☐ ☐
9. LP gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage ☐ ☐ ☐
   From vibration [2018 IFC 319].
10. Maximum aggregate capacity of LP gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed ☐ ☐ ☐
    200 pounds propane capacity [2018 IFC 319.8.1]
11. A listed LP gas alarm shall be installed within the vehicle in the vicinity of LP gas system components , in accordance with the manufacturer's ☐ ☐ ☐
    Instruction [2018 IFC 319.8.5]

SOLID FUEL OPERATIONS:

1. Solid fuel is not stored above any heat-producing appliance or vent. [NFPA 96:14.9.2.2]
   ☐ ☐ ☐
2. Solid fuel is not stored closer than 3 ft. from any cooking appliance. [96:14.9.2.2]
   ☐ ☐ ☐
3. Solid fuel is not stored near any combustible flammable liquids, ignition sources, chemicals. [96:14.9.2.7]
   ☐ ☐ ☐
4. Solid fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4]
   ☐ ☐ ☐
5. 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]
6. Removed ashes, cinders and other removed debris should be placed in a closed, metal container located at least 3 feet from any cooking ☐ ☐ ☐
   Appliance. [96:14.9.3.8]

Approved: _____ Date: _____

Inspector's Printed Name: _____
Title_____