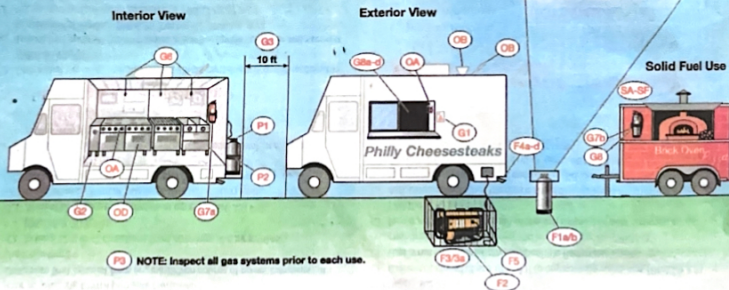
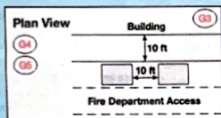




## FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

## General Safety Checklist

- ☐ Obtain license or permits from the local authorities. [1:12.8(a)] G1
- ☐ Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] G2
- ☐ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] G3
- ☐ Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] G4
- ☐ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] G5
- ☐ Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] G6
- ☐ Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] G7a
- ☐ Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] G7b
- ☐ Ensure that workers are trained in the following: [96:17.10] G8
  - ☐ Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] G8a
  - ☐ Proper method of shutting off fuel sources [96:17.10.1(2)] G8b
  - ☐ Proper procedure for notifying the local fire department [96:17.10.1(1)] G8c
  - ☐ Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] G8d

FOOD TRUCK SAFETY CONTINUED

## Fuel &amp; Power Sources Checklist

- ☐ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- ☐ Ensure that refueling is conducted only during non-operating hours. [96:178.3] **F3b**
- ☐ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:175.2.2] **F2**
- ☐ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- ☐ Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- ☐ Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - ☐ At least 12 ft in all directions from openings and air intakes [96:175.2.3(1)] **F4a**
  - ☐ At least 12 ft from every means of egress [96:8.13] **F4b**
  - ☐ Directed away from all buildings [96:175.2.3(2)] **F4c**
  - ☐ Directed away from all other cooking vehicles and operations [96:175.2.3(3)] **F4d**
- ☐ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:178.1] **F5**

- ☐ Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **O6**
- ☐ Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- ☐ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

## Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- ☐ Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- ☐ Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- ☐ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- ☐ Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- ☐ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- ☐ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

## Propane System Integrity Checklist

- ☐ Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- ☐ Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- ☐ Inspect gas systems prior to each use. [96:177.2.3] **P3**
- ☐ Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- ☐ Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- ☐ Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- ☐ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- ☐ Where a gas detection system is installed, ensure that it is tested monthly. [96:177.2.2] **P8**

## Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/AdocInfo](http://nfpa.org/AdocInfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](http://nfpa.org)
  - NFPA 1, Fire Code, 2021 Edition
  - NFPA 1 Fire Code Handbook, 2021 Edition
  - NFPA 10, Standard for Portable Fire Extinguishers, 2018 Edition
  - NFPA 58, Liquefied Petroleum Gas Code, 2020 Edition
  - LP-Gas Code Handbook, 2020 Edition
  - NFPA 70®, National Electrical Code®, 2020 Edition
  - National Electrical Code® Handbook, 2020 Edition
  - NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, 2021 Edition
  - NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition



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LET'S PROTECT IT TOGETHER.®

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to break into professional code requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to [nfpa.org/foodtrucksafety](http://nfpa.org/foodtrucksafety)

SUPPRESSION SYSTEMS & PORTABLE FIRE EXTINGUISHERS

# FOOD TRUCK SAFETY



**CHECK** for an approved fire suppression system for cooking appliances. (NFPA 96.8.1.2)

**VERIFY** the fire suppression system service tag shows service every 6 months. (NFPA 17A.7.3.2)



**VERIFY**

- ▶ Class K fire extinguishers are installed for cooking appliance fires. (NFPA 96, 8.9.7.2)
- ▶ additional fire extinguishers are installed for other hazards. (NFPA 96, 8.9.7.4)
- ▶ that there is an instructional placard at each Class K extinguisher. (NFPA 96, 8.9.1.3)
- ▶ that a 20-B.C rated extinguisher is installed wherever an electrical generator is used. (NFPA 96, 8.9.7.5)
- ▶ that every extinguisher has an annual service tag. (NFPA 96, 8.9.7.5)



For solid fuel cooking appliances that produce grease,

**CHECK**

- ▶ for an approved fire suppression system. (NFPA 96.8.10.6.1)
- ▶ that a water-based fire extinguisher is installed for the extinguishment of wood and charcoal fuels. (NFPA 96.8.10.6.3)



**ENSURE**

at least one worker is trained in the following: (NFPA 96.8.15.1)



Using portable fire extinguishers. (NFPA 96.8.15.1)



Manually discharging the fire suppression system. (NFPA 96.8.15.1)



Proper method of shutting off fuel sources (NFPA 96.8.15.1)



Proper procedure for how to perform simple leak test on gas connections. (NFPA 58.6.16, 58.6.17)

**DOCUMENT**

initial and annual training and make it available to the fire department upon request. (NFPA 96.8.15.4, 8.15.5)



**VERIFY**

the vehicle is jacked or wheel chocks are installed around wheels (NFPA 96.8.13.3) and that there is at least 10 ft clearance from buildings or structures, combustible materials, vehicles, and other cooking operations. (NFPA 1.50.7.1.5)



**VERIFY ACCESS & ENSURE CLEARANCE**

Verify fire department vehicular access is provided for fire lanes, access roads, fire hydrants, and fire department connections. (NFPA 1.50.7.17)

