



## MOBILE FOOD VENDOR CHECKLIST

### GENERAL SAFETY CHECKLIST

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **Fire Inspection required to operate at any special event or within city limits of Cocoa.**
- Ensure there is no public seating within the mobile food truck.
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only]
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **Special exceptions may be made for special events in which fire department standby crew is working.**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5]
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2]
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3]
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. Ensure automatic fire suppression equipment has an in-date service tag (6 months) & hood has proper documentation of cleaning within 6 months. [96:14.7.1]
- Ensure that workers are trained in the following: [96:B.15.1]:
  - Proper use of portable fire extinguishers and extinguishing systems [10:1.2]
  - Proper method of shutting off fuel sources [96:10.4.1]
  - Proper procedure for notifying the local fire department [1:10.14.9]
  - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17]

## FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only]
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3]
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2]
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2]
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container.
- Make sure that exhaust from engine-driven source of power complies with the following:
  - At least 10 ft in all directions from openings and air intakes [96:B.13]
  - At least 10 ft from every means of egress [96:B.13]
  - Directed away from all buildings [1:11.7.2.2]
  - Directed away from all other cooking vehicles and operations [1:11.7.2.2]
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® (National Electric Code) [96:B.18]

## PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)]
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4]
- Inspect gas systems prior to each use. [96:B.19.2.3]
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17]
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17]
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)]
- 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)]
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1]

## **OPERATIONAL SAFETY CHECKLIST**

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.)
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3]
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3]
  - Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4]
- Ensure a minimum of one 4A10BC provided. Ensure a minimum of one Class K extinguisher is provided when cooking equipment is creating grease-laden vapors.

## **SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)**

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2]
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2]
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7]
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4]
- 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]
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8]

## **TENT CHECKLIST**

- Any deep-frying under a tent shall have a tent that is rated as non-combustible, fire-resistant, or fire retardant. 4A10BC & 2.5 Gal/6 Liter Class K extinguishers shall also be provided & readily available. Deep fryers shall be located at least 10 ft away from any other structures and be covered from weather at all times.
- Tent shall be open on all 4 sides.
- Tent shall not be occupied by the public at any time.
- Appropriate safeguards shall be in place to protect deep frying & other cooking equipment from physical damage or accidental movement.

Be advised a yearly fire inspection is **required** of all mobile food & cooking operations taking place within the City Of Cocoa.

You can schedule your inspection ahead of time (preferred) by contacting the fire inspector at 321-433-8916 or via email [sschaller@cocoafi.org](mailto:sschaller@cocoafi.org). Inspections will be done at Cocoa Fire Rescue Administration located @ 1740 Dixon Blvd. Mobile trucks & trailers can be inspected on site, as well as tents. Please bring all cooking media, the tent you will be using, & a diagram of your layout if cooking in a tent.

Inspections can also be done the day of the special event, on site of the special event, but are heavily discouraged. In the event of a failing inspection the day of the event, the mobile food vendor will not be permitted to operate for the duration of the event.

#### NFPA RESOURCES

Florida Fire Prevention Code 7<sup>th</sup> Edition

NFPA 1 Fire Code Handbook, 2018 Edition NFPA 58, Liquefied Petroleum Gas Code,

2017 Edition LP-Gas Code Handbook,

2017 Edition NFPA 70®, National Electrical Code®,

2017 Edition NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations