



Fire Marshals Association Of Colorado

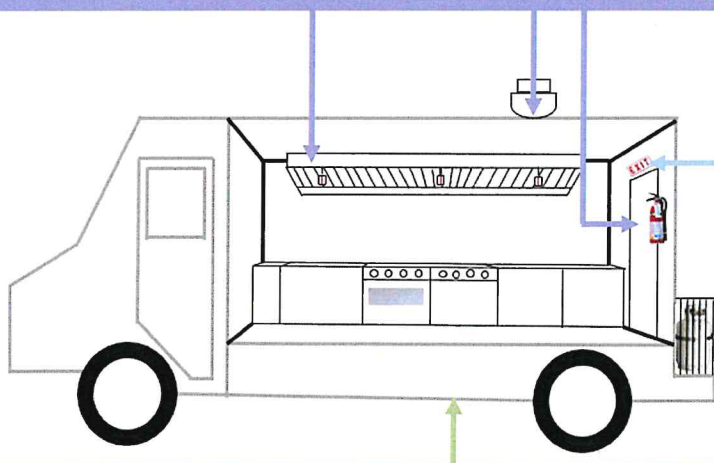
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Mobile Food Vehicle (MFV) Pre-Inspection checklist

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 ft³ 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 ft² 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/IKECA 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.



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).

