



State of Rhode Island
Office of the State Fire Marshal
Department of Business Regulation

Mobile Food Establishment Fire Safety Inspection Checklist

(9/3/2019)

560 Jefferson Boulevard, Warwick, RI 02886 | Phone: (401) 889-5555 | Fax: (401) 889-5533 | Website: <http://fire-marshal.ri.gov/>

This information is provided to help advance safety of mobile and temporary cooking operations. This checklist is intended to highlight common deficiencies applicable to mobile food establishments with cooking operations. It is not intended to be an exhaustive list of all the required code requirements for mobile and temporary cooking operations. NFPA Fire Safety Code references are provided at the end of each item.

<p>GENERAL SAFETY CHECKLIST</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ensure there is no public seating within the mobile food truck. If seating, other safety requirements may be required. <input type="checkbox"/> Check that there is a clearance of at least 10 ft away from the exhaust system to any buildings, structures, and any combustible materials. (96:7.8.2) <input type="checkbox"/> Food trucks are to be separated at least 5 ft from LPG to nearest food truck (10 ft separation for ASME cylinders or if filled on site). (1:69.33.4.3) <input type="checkbox"/> Verify fire department vehicular access is not obstructed for fire lanes and access roads. (1:18.2.4) <input type="checkbox"/> Ensure clearance is provided for the fire department to access fire hydrants (minimum 36") and unobstructed access to fire department connections. (1:13.1.3); (1:13.1.4) <input type="checkbox"/> Check that appliances producing grease laden vapors are protected by an approved fire extinguishing system. (96:10.1.2) <input type="checkbox"/> Verify proper portable fire extinguishers have been selected. Cooking using hot grease requires a Class K. (96:10.10) <input type="checkbox"/> Ensure that workers are trained in the following: <ul style="list-style-type: none"> <input type="checkbox"/> Proper use of portable fire extinguishers and extinguishing systems. (96:10.5.7) <input type="checkbox"/> Proper method of shutting off fuel sources. (96:10.5.7) <input type="checkbox"/> Proper method of activating manual means to activate suppression system. (96:10.5.7) <input type="checkbox"/> Proper procedure for notifying the local fire department. (1:10.7.1) <input type="checkbox"/> Proper procedure for how to perform simple leak test on gas connections. (58:6.15) 	<p>SOLID FUEL CHECKLIST (Where Wood, Charcoal, or Other Fuel Is Used)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Fuel is not stored above any heat-producing appliance or vent. (96:14.9.2.2) <input type="checkbox"/> Fuel is not stored closer than 3 ft to any cooking appliance. (96:14.9.2.2) <input type="checkbox"/> Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. (96:14.9.2.7) <input type="checkbox"/> Fuel is not stored in the path of the ash removal or near removed ashes. (96:14.9.2.4) <input type="checkbox"/> 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); (96:14.9.3.6.2) <input type="checkbox"/> Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container not to exceed 20 gal. (96:14.9.3.8.1); (96:14.9.3.8.2) <input type="checkbox"/> Verify at least one 2A portable fire extinguisher provided (96:14.7.8)
<p>FUEL AND GENERATOR (Power Sources) CHECKLIST</p> <ul style="list-style-type: none"> <input type="checkbox"/> Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. (1:10.14.10.1) <input type="checkbox"/> Ensure that refueling is conducted only when not in use and that the engine is shut down and cool prior to refueling. (1:10.14.10.2) <input type="checkbox"/> Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. (1:10.14.10.3) <input type="checkbox"/> Check that the exhaust of engine driven source of power is directed from openings and air intakes. (1:11.7.2.2) <input type="checkbox"/> Ensure that all electrical appliances, fixtures, equipment, and wiring complies with NFPA 70 (NFPA 70:) 	<p>OPERATIONAL SAFETY CHECKLIST</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ensure the exhaust system running while cooking is ongoing. (96:11.1.1) <input type="checkbox"/> Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. (96:4.1.4) <input type="checkbox"/> Close gas supply piping valves and gas container valves when equipment is not in use. (58:6.24.7.10) <input type="checkbox"/> Appliances shall be located so that a fire at any appliance will not block egress of persons from the vehicle. (1:69.3.12.7.9) <input type="checkbox"/> Lid in place over oil vat to prevent spillage of cooking oil while in transit. (58:6.24.7.2) <input type="checkbox"/> Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. (96:11.6) <input type="checkbox"/> Mobile or temporary cooking shall not take place within tents occupied by public. (1:50.2.1.9); (1:25.2.3) <input type="checkbox"/> Recommended: wheel chocks in place to prevent truck from moving. (2018 code 1:50.7.1.3) <input type="checkbox"/> Mounting and Fasteners for mounted LPG fuel containers should not have Permanent visible deformation. (58:6.24.3.4) <input type="checkbox"/> Do not leave cooking equipment unattended while it is still hot. (1:10.11.5.1)

PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. (1:69.3.12.4.1 (#3))
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. (1:69.3.12.3.4)
- LP gas containers and cylinders shall not be installed, transported, or stored (even temporarily) inside any vehicle. (1:69.3.12.3.2)
- The LP gas supply shall be installed on the outside or in a recess or in a cabinet (vented at top and bottom) vapor tight to the interior. (1: 69.3.12.3.3)
- Containers shall be mounted securely on the vehicle or within the enclosing recess or cabinet. (1:69.3.12.3.4.2)
- Fuel containers shall be mounted to prevent jarring loose and slipping or rotating. (1:69.3.12.3.4)
- Mounting and Fasteners for the fuel containers should not have permanent visible deformation. (58:6.24.3.4 (B))
- Containers do NOT extend over the sides, top or beyond the rear bumper or mounted directly on the roof. (58:11.8.3)
- LP Gas containers shall not exceed 200 gallons aggregate water capacity on passenger carrying vehicles. (1:69.12.3.1.3)
- LP Gas cylinders mounted on the exterior of the vehicle shall have weather protection. (1:69.3.12.3.4.8)
- Ensure that a flexible connector is installed to protect against expansion, contraction, jarring, and vibration strains. (1:69.3.12.5.1.2)
- Where piping passes through sheet metal or a structural member, a rubber grommet or equivalent protection shall be installed to prevent chafing. (1: 69.3.12.5.1.8 (3))
- Sources of ignition are NOT within 5 feet of the relief valve (10 ft. separation for ASME cylinders or if filled on site). (1:Table 69.3.3.4.3)
- Have the DOT containers been hydrostatically tested within DOT guidelines? (1:69.2.1.1.1)
- Regulators are equipped with durable cover to protect regulator from sleet, snow, freezing rain, ice, mud, and wheel spray. (1: 69.3.12.4.2.2)
- Regulators shall be installed with the pressure relief vent opening pointing vertically downward. (1: 69.3.12.4.2.1)
- Perform leak testing on all new gas connections of the gas system. (58:6.24.5.1 (M))
- 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))
- Appliances shall be located so that a fire at any appliance will not block egress of persons from the vehicle. (1:69.3.12.7.9)

Mobile Food Establishment COMMERCIAL COOKING CHECKLIST

- Exhaust system installed and is functional for cooking systems with smoke or grease laden vapors. (96:4.1.1)
- Exhaust systems, including plenum and ducts, protected by fixed UL 300 automatic fire protection system. (96:10.1.2)
- Nozzle blow-off caps in place. (96:10.2.6)
- All seams, joints, and penetrations of the hood enclosure gases shall have a liquid tight continuous weld. (96:5.1)
- Listed grease filters and baffles in use; mesh filters typically not allowed. (96:6.1)
- Ensure there are no gaps in listed baffles so that all the air flows through the baffles. (96:6.1)
- Grease filters equipped with a grease drip tray beneath their lower edge. (96:6.2.4.1)
- Ensure no shelves/ or other modifications have been added that obstruct or block Spray pattern. (96:10.2.7)
- Lighting used in hoods listed for use over commercial cooking appliances. (96:9.2.3)
- Verify portable fire extinguishers have been selected and installed. Cooking using hot grease requires a Class K. (96:10.10)
- Fuel shut down with activation of suppression system. (96:10.4)
- Is there a readily accessible manual means to activate suppression system. (96:10.5)
- Is there a visual indication the suppression system has/ or has not been activated? (96:10.6.1)
- Is the suppression system maintained by licensed technicians every 6 months? (96:11.2.1)
- Have the fusible links in the suppression system been changed at 6 month Intervals? (96:11.2.4)
- Has the exhaust system been properly cleaned when grease builds up or at the following intervals (96:11.6):
 - Solid fuel: monthly
 - High volume: quarterly
 - Moderate volume: semi-annually
- High heat area behind stove non-combustible. (1:50.2.2.3.4)
- Hydrostatic testing performed within 12 years for suppression system containers and hoses. (17A:7.5.1)
- Cooking equipment listed and installed and use in accordance with listing (96:12.2)
- Deep fryer located 16" from surface flames or have an 8" steel or tempered glass baffle. (96:12.1.2.4) (96:12.1.2.5)
- Cooking equipment shall not be rearranged without approved plan designs. (96:1.2.2)
- Wiring is not allowed in ducts unless specifically listed for such use. (96:9.2)
- Grease filter installed at an angle not less than 45 degrees from horizontal (96:6.2.3.6)