



**Boise – Buhl – Caldwell – Cascade – Eagle – Emmett
Gooding – Idaho Falls – Jerome – Kuna – Madison – Marsing
Meridian – Middleton – Minidoka County – Mountain Home
Nampa – New Plymouth – Payette – Pocatello – Rupert
Star – Sun Valley – Twin Falls – West End
Wilder Rural Fire Protection District**

MOBILE FOOD PREPARATION VEHICLE INSPECTION

Mobile Food Preparation Vehicles (Food Trucks) operating in the jurisdictions listed below are required to have an annual Mobile Food Truck Fire Safety inspection. To ease the inspection requirements, these local fire departments have partnered to require just a single food truck inspection. This means that any food truck operating will only be required to have one inspection and pay a single \$45 fee but will be allowed to operate in more than 20 jurisdictions, which include: **Boise, Buhl, Caldwell, Cascade, Eagle, Emmett, Gooding, Idaho Falls, Jerome, Juna, Madison, Marsing, Meridian, Middleton, Minidoka County, Mountain Home, Nampa, New Plymouth, Payette, Pocatello, Rupert, Star, Sun Valley, Twin Falls, West End Fire District, and Wilder Rural Fire District.**

Food trucks equipped with appliances that produce smoke or grease laden vapors present the same hazards as commercial cooking operations in restaurants. The proximity of both workers and customers to the cooking area creates a unique safety issue. These regulations are intended to keep both the workers and customers safe and informed. It is our goal to keep these mobile operations safe throughout the year.

What is needed prior to contacting a local fire department for an inspection?

- A completed Central District Health inspection is required, and proof of inspection must be provided. See: <http://cdhd.idaho.gov/eh-food-forms.php> for information.
- Proof of fire extinguisher and hood extinguishing system services:
 - Fire extinguishers are required to be serviced annually and tagged.
 - Hood extinguishing systems shall be serviced every six months.
 - Hood systems shall be inspected and cleaned every 6 months.
- Food trucks utilizing propane must have an LP Gas Alarm (combustible gas detector) installed in the truck or trailer.
- Some jurisdictions or cities may require a liability insurance for your unit.

Fire Department Contact

Please check with your local fire department on how to schedule a Mobile Food Preparation Vehicle Inspection – some have an online permit process and others can be reached by phone. Inspections/Permits are valid for the calendar year (January 1st through December 31st). Permits and inspections are required to be conducted annually.

Fire Extinguishers

1. A minimum of one (1) sized 2A:10B:C, ABC extinguisher installed near cooking areas.
2. Extinguishers properly mounted in an accessible location with current service tag affixed
3. 1.5 gallon Class K extinguisher for cooking operations that include grease or where grease laden vapors are produced. One (1) extinguisher per four (4) fryers.
4. 1.5 gallon Class K or 2A water extinguisher for solid fuel operations

Commercial Cooking Hood & Suppression Systems

1. Cooking equipment that produces grease laden vapors shall be provided with a kitchen exhaust hood in accordance with IFC 2018 Section 607.
2. The exhaust system including hood, grease-removal devices, fans, ducts and other appurtenances shall be inspected and cleaned in accordance with IFC Section 607.3.3.1
3. Cooking equipment that produces grease laden vapors shall be protected by an automatic fire extinguishing system in accordance with IFC Section 904.12.
4. Fire protection systems and devices shall be maintained and serviced in accordance with IFC 2018 Section 901.6. System must have been inspected within the last 6 months.
5. Manual activation mechanisms for fire suppression systems shall be visible, accessible, and unobstructed.

LP (Propane) Gas System

1. LP tanks are stored and secured in the upright position to prevent movement.
2. LP tanks do not extend beyond the rear bumper is stored outside.
3. LP tanks are not stored on the roof or interior of the food truck.
4. Flexible connectors are installed between the regulator outlet and the fixed piping system. (NFPA 58:6.26.5.1)
5. LP gas system piping, including valves and fittings, shall be protected to prevent tampering, impact damage and damage from vibration (IFC 2018 Section 319).
6. The maximum aggregate capacity of LP gas containers transported on the vehicle and used to fuel cooking appliances only, shall not exceed 200 lbs. of propane capacity. (IFC 2018 Section 319.8.5)
7. A UL listed LP Gas Leak Detector shall be installed, within the vehicle, and near LP gas system components in accordance with the manufacturer's instructions.
8. "NO SMOKING" signs (4" minimum lettering) shall be placed above or near the tanks and visible by the public. This policy must be enforced.
9. LP tanks shall be at least 10' from the food truck and buildings during use.

Cooking Area

1. An eight (8) inch metal baffle between the fryer and surface flames or eighteen (18) inches space is provided between the two. (NFPA 96.6.2.2.1)
2. No more than 120 gallons of cooking oil on board, protected from damage and is secured during transport. (IFC 2018 Section 319.6)
3. Metal oil storage tanks are UL 80 or UL 142 listed. (IFC 2018 Section 319.7.1)
4. One (1) OSHA compliant metal can for oily waste rags is provided. The can is emptied daily and no other trash or debris is a placed in the can.

Solid Fuel Operations

1. Solid fuel is not stored above any heat producing appliance or vent (NFPA 96:14.9.2.20).
2. Solid fuel is not stored closer than three (3) feet from any cooking appliance (NFPA 96:14.9.2.2).
3. Solid fuel is not stored near any flammable liquids, ignition sources or chemical.
4. Solid fuel is not stored in the path of ash removal or near removed ashes.
5. Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day (NFPA 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 three (3) feet from any cooking appliance.

Emergency Egress

1. A minimum of thirty (30) inches of unobstructed clear aisle space is provided.
2. A clear unobstructed height over the egress aisle, of not less than seventy-four (74) inches shall be provided.
3. A slip-resistant walking surface shall be provided throughout the unit.

Generators

1. Generator is grounded and visually in good repair.
2. Generators permanently mounted to the unit shall have the exhaust pointed away from doors and window and the exhaust shall be protected against accidental touching of the hot unit.
3. Any generator not mounted to the unit shall be at least twelve (12) feet from the vehicle or temporary cooking operations.
4. Generators not mounted shall be provided with a way of isolating the generator from accidental touching of the hot unit. A cage or barrier must be provided at the time of inspection.
5. The electrical panel shall be easily accessible, and all circuits shall be labelled.
6. Multi-outlet strips are prohibited from being used to power cooking appliances.
7. Extension cords shall be commercial grade and intended for outdoor use.
8. Fuel shall be stored in UL or FM listed flammable liquid safety containers, away from heat sources, have a secure lid, and container is secured from tipping over.
9. Refueling of generators shall be done with the unit shut down and moved away from the food truck vehicle.

Miscellaneous

1. No open flame cooking devices may be located under or near any type of canopy and must be ten (10) feet from any flammable fabric.
2. There shall always be at least one food unit operator on-site who has been trained in the use of portable fire extinguishers.
3. No straw, wood chips or other combustible material may be used as ground cover where open flame cooking/heating devices are used.