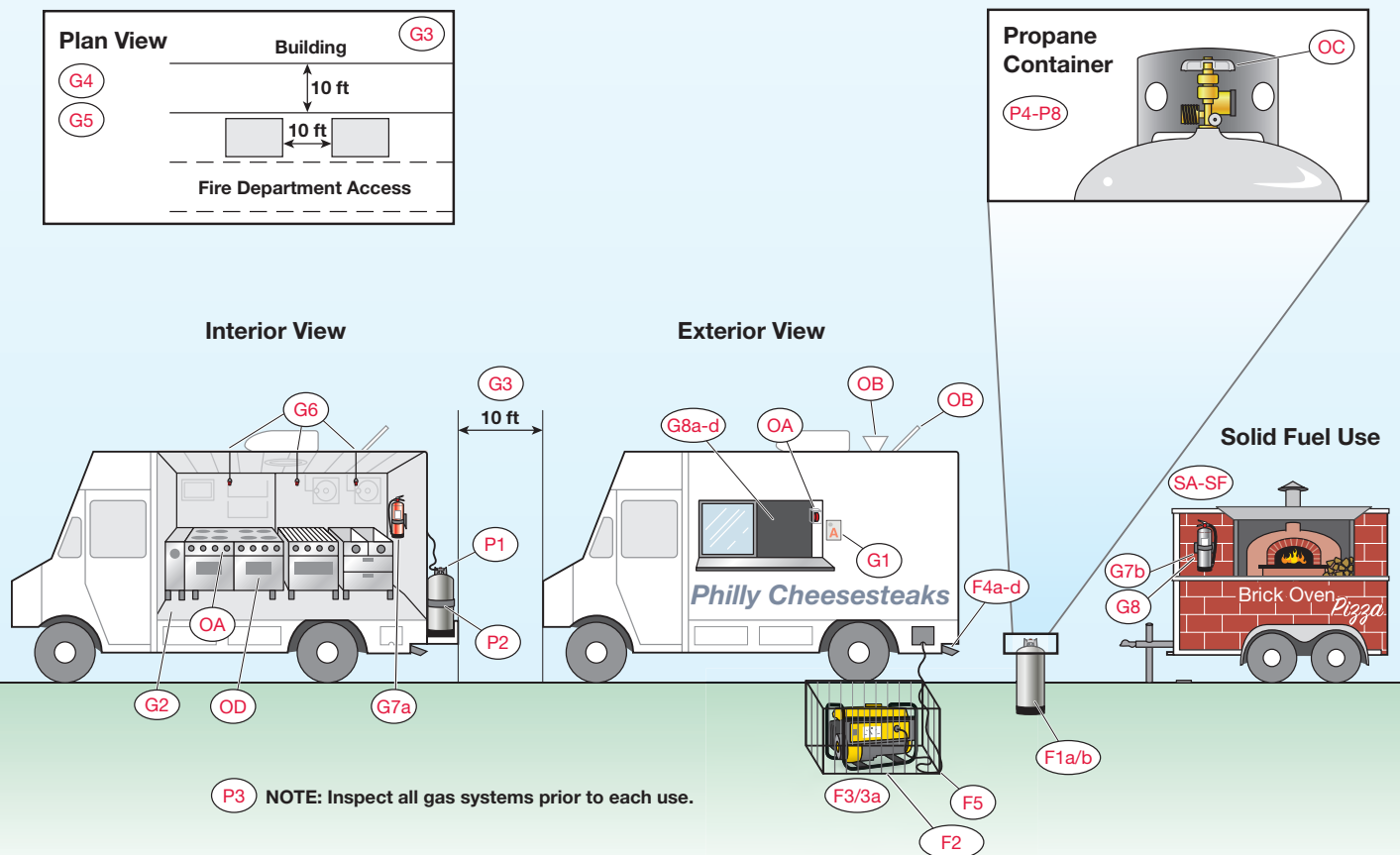




## FOOD TRUCK SAFETY



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. [1:1.12.8(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 & 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. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **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 [96:17.5.2.3(1)] **F4a**
  - At least 12 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
  - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **F5**

## 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. [96:17.7.2.3] **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. [96:17.7.2.2] **P8**

## 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.) **OA**

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **OB**
- 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**

### Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://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



# ATTENTION.

## Food Truck Operators

### Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.



RIN number identifying retester/requalifier

7<sup>A1</sup><sub>32</sub> 14

Month last requalified    Year last requalified

Requalification Date



#### Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)



#### Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)



#### Proof Pressure Test.

"S" indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)



#### External Visual Test.

"E" indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)



U.S. Department of Transportation

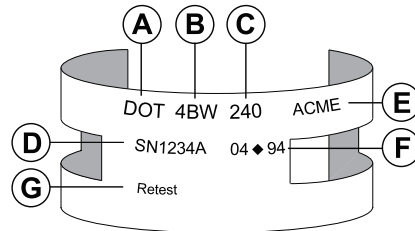
Pipeline and Hazardous Materials Safety Administration

If cylinder is out of test find an approved requalifier to requalify your cylinder. A list of DOT approved requalifiers is available from the PHMSA website:

<https://portal.phmsa.dot.gov/rinlocator>

# Requalification Guidance for Propane Cylinders

Propane cylinders have identifying marks on the cylinder neckring (collar), or cylinder shoulder depending on the cylinder type. The diagram below depicts examples of several of the required markings.



- Ⓐ Manufactured to U.S. DOT specifications
- Ⓑ Cylinder specification type (e.g. 4B, 4BA, 4BW, and 4E)
- Ⓒ Cylinder service pressure (psig)
- Ⓓ Cylinder serial number
- Ⓔ Manufacturer's name (or registered symbol)
- Ⓕ Original manufacture/test date, month and year, and inspector's mark, as required (i.e., this diagram indicates April 1994 and inspector's mark ♦)
- Ⓖ Area for date requalified/retested (no date is shown indicating that the 12-year requalification is *overdue*)

\* Additional markings may be present as authorized by HMR under the specification

## Requalification/Retesting (49 CFR § 180.205)

The "requalification" date, also known as the "retest" date (Ⓖ), is an important marking for fillers and/or consumers.

Propane cylinders must be requalified or replaced every 5-12 years depending on the cylinder type, condition, and previous requalification method. (Ref. 49 CFR § 180.205(d) and 180.209.)

The original manufacture/test date (Ⓕ) and any requalification/ retest date(s) (Ⓖ) must be presented in a specific manner, reviewed, and determined to be within test prior to filling.

## Visual Cylinder Inspection

In accordance with 49 CFR § 173.301(a)(2), cylinders must undergo a visual inspection prior to being filled. If any of the defects noted in items 1 through 4 below are present, the cylinder **must not be filled** and may only be repaired, requalified, or rebuilt by an authorized U.S. DOT facility (see authorized RIN and VIN holders below):

1. Damage to the cylinder's exterior including dents; bulges; cuts; or cracks on the cylinder's surface, or to welds; and any evidence of physical abuse; fire; or heat damage.
2. Detrimental rust, corrosion, or pitting on the cylinder, particularly on the bottom.
3. Absence of/damage to a cylinder footring, cylinder neckring (collar), or valve cover.
4. A leaking or defective valve or leaking or defective pressure relief device.

A cylinder conforming to the Visual Inspection criteria also must be examined for the most recent repair, requalification, or rebuild date prior to filling. Cylinders that are overdue for requalification must **NOT** be refilled.

- DOT 4-series propane cylinders must be requalified **12 years** following their manufacture date and every **5, 7, or 12 years** thereafter depending on how the last requalification, if any, was completed.
  - » If no requalification date is present, 12-years from the date of manufacture.
  - » If requalification was completed by the "**Volumetric Expansion**" method, as indicated by a valid RIN holder's requalification mark, 12-years after that date.
  - » If requalification was completed by the "**Proof-Pressure**" method, as indicated by a valid RIN holder's requalification mark followed by an "**S**" 7-years after that date.
  - » If requalification was completed by the "**External Visual**" method, as indicated by a valid RIN or VIN holder's requalification mark followed by an "**E**" 5-years after that date.

## Sample Requalification Marks (49 CFR § 180.213)

01 **A** 1 07  
3 2

An approved **RIN** holder's marking "A123" certifying a 12-year Volumetric Expansion test conducted in January 2007

01 **A** 1 07 "X"  
3 2

The same **RIN** holder's marking where "X" represents the symbol of the testing method used for requalification:  
"E": 5-Year External Visual Method  
"S": 7-Year Proof-Pressure Method

V123456 0107 E

An External Visual marking for an approved **VIN** holder denoting the 5-Year External Visual method conducted in January 2007 (Ref. VIN Approval Letter)

**NOTE!** Requalification Marks may only be applied by valid U.S. DOT RIN (Requalifier Identification Number) or VIN (Visual Identification Number) holders!

Authorized RIN and VIN holders are listed: <http://phmsa.dot.gov/hazmat/regs/sp-a/approvals/cylinders>



# ROSWELL FIRE DEPARTMENT

## Food Truck Fire Safety Checklist

Fire Prevention Bureau

575-624-6830

200 S. Richardson Ave

Roswell, NM 88201



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This informational document is provided as a guide to assist food truck vendor/operators in acquiring a city permit. It is not intended to be used as part of the official permit application, nor does it include all applicable codes. Please make arrangements with the Fire prevention office for a formal inspection once all items on this list have been addressed.

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The following checklist should be used in conjunction with the NFPA FOOD TRUCK SAFETY checklist and DOT LPG guide provided within this packet.

### PROPANE:

- 1) \_\_\_ State Propane Inspection must be completed prior to fire department inspection. State LP Gas Bureau (505) 222-9808 [www.rld.state.nm.us/construction](http://www.rld.state.nm.us/construction)
- 2) Must be in accordance with IFC 6101.

### KITCHEN:

- 3) \_\_\_ Type I Exhaust Hoods- must be present in any commercial kitchen whose operation produces grease laden vapors. Commercial hoods shall be professionally cleaned yearly (or 6 months with heavy use) and must have documentation of the cleaning readily available (IFC 609).
- 4) \_\_\_ Automatic Fire Extinguishing Systems- Each required commercial kitchen exhaust hood and duct system required by Section 609 to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code (IFC 904.2.2).
- 5) \_\_\_ Class K Extinguisher- Cooking involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher. Extinguisher must be within 30 feet of the appliance (IFC 904.12.5).
- 6) \_\_\_ Class ABC Extinguisher 5lb min commercial rated required (IFC 906.1)

### ELECTRICAL:

- 7) \_\_\_ All extension cords or electrical wiring from generators shall be protected from traffic and other damage (IFC 605.5.1).
- 8) Exposed wiring should be covered or removed

### REQUIRED ACCESS:

- 9) \_\_\_ Unobstructed access to interior shall be maintained at all times (IFC 504.1).

### PERMIT:

- 10) \_\_\_ Once approved, permit/Business license must be clearly displayed and on board at all times (IFC 105.3.5).
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