



CODE COMPLIANCE GUIDELINE/INFORMATION SHEET

Mobile Food Vending Unit (MFVU) Safety Inspection

Below are guidelines to be used for the Oxford Fire Department (OFD) portion of the Mobile Food Vending Unit safety inspections. This list does not cover every possible item that will be inspected, nor does meeting all the guidelines listed below guarantee that a unit will pass inspection.

The Oxford Fire Department inspection is an operational safety inspection only of the MFVU on the date that it is inspected. It is not an approval of the MFVU's design, construction, road worthiness or an indication of the long-term safety of its combined elements. OFD reserves the right to modify these guidelines as needed.

All electrical, ventilation and propane/natural gas piping, tanks, fittings, appliances and systems shall be constructed and installed by licensed bonded professionals in accordance with NFPA, DOT and Ohio Fire Code standards.

All Fire Department Mobile Food Vending Unit inspections will take place by appointment only.

Units must arrive ready for operation. All systems may be required to be demonstrated: cooking, electrical and ventilation.

Appropriate Paperwork:

- Fire Inspection form with truck/trailer identification information. (VIN, SN or manufacturer ID, License Plate)

Propane:

- Propane/natural gas piping must be constructed and installed in accordance with manufacturer's recommendations. Propane/natural gas lines that are routed beneath an MFVU must be constructed with rigid pipe. This includes piping to LP generators.
- Any propane/natural gas line that penetrates a wall/partition must be constructed of rigid piping.

- Any propane/natural gas line/connector that it is not easily identifiable as to its construction or type will not be allowed and the burden of proof that it is being used according to manufacturer's recommendations will be on the MFVU owner.
- All propane tanks DOT approved (within re-qualification date) are not to exceed 200 lbs. total for all tanks. Painting of tanks that obscure tank manufacturing or qualification information will not be approved.
- All tanks securely mounted with metal to exterior of vehicle.
- Rear mounted tanks at least 30" above ground to bottom of tank.
- No quick disconnects on any exterior propane tanks (quick disconnects on chassis mounted tanks may be allowed).
- No copper lines connected to LPG tanks.
- Rubber propane hose from regulator to tank to be stamped "Approved for LP Gas 350 psi".
- Moveable-grade, braided, PVC-coated, 304 stainless steel commercial gas connector designed for use with moveable equipment and caster-mounted equipment that is moved on a regular basis for cleaning and repair. Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be counted on casters or otherwise be subject to movement.
- A daily propane system leak check should be performed prior to putting the unit into service and after any movement of the vehicle and after movement/change or addition of any gas fed appliance. These leak checks shall be performed with a hand-held listed flammable gas leak detector.
- Exterior emergency shut off sufficient to stop the supply from all propane/natural gas tanks. Required emergency shut off sign.

Extinguishers:

- All units will have at least (1) 3A:40 ABC rated extinguisher (1A:20 ABC) rated for pushcarts with fossil fuel).
- Any unit using a deep fryer electric or gas will, in addition to the above extinguisher, have at least (1) 6L type "K" Class wet chemical extinguisher.
- Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection.

Truck/Trailer Ventilation:

- It is recommended that any unit using an appliance with produces grease laden vapors should have Type 1 hood system installed.
- Hood systems shall be of commercial grade: inspected, cleaned and maintained per the Ohio Fire Code.
- All trucks/trailers must be equipped with a working adequate ventilation system. Small trailers will be evaluated for adequate ventilation on a case-by-case basis.
- Units with deep fryers (electrical/propane/natural gas) must have a commercial/restaurant grade hood system.

Cooking Appliances:

- All cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating.

- All deep-fat fryers shall be installed with at least a 406mm (16 in.) space between the fryer and surface flames from adjacent cooking equipment. Where a steel or tempered glass baffle plate is installed at a minimum 203mm (8 in.) in height between the fryer and surface flames of the adjacent appliance, the requirement for a 406 mm (16 in.) space shall not apply.
- Movement of appliances with casters shall be limited by a restraining device installed in accordance with the connector and appliance manufacturer's installation instructions.

Detection Systems:

- All food trucks/trailers must be equipped with a working UL listed carbon monoxide detector suitable for commercial use.
- All food trucks/trailers/push carts must have a hand-held listed flammable gas leak detector.

Signage:

- Signs shall be clearly visible and of contrasting colors and shall be readable from 25 feet.
- Signs shall indicate type of fuel present (1) "PROPANE" (2) "NO SMOKING" INSIDE and outside (3) "EMERGENCY SHUT OFF".

Electrical:

- All wiring should meet commercial restaurant standards.
- No exposed wiring.
- Installed per NEC 70.

Egress/Exits:

- Egress/exits must be adequate and unencumbered by storage, appliances or design.

Generators:

- Must be safely mounted as not to extend into the public right of way.
- Must be securely mounted.
- Must be mounted so as not to impact propane/natural gas systems.



Gas Lines



Signage



"K" Class Extinguisher



ABC Extinguisher



Carbon Monoxide Detector



Hand Held Flammable Leak Detector



350psi



ASME Guidelines



8 inch splash guard