



# BENSALEM TOWNSHIP

Department Of Public Safety

## FIRE RESCUE DEPARTMENT

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### **MOBILE FOOD VENDOR – FIRE INSPECTION CHECKLIST**

This form is intended as a guide and is not intended to be a complete list of the requirements for proper installation and use in accordance with the 2015 International Fire Code, 2015 International Mechanical Code and all applicable NFPA standards.

Fire Inspection of mobile food vendors *(including but not limited to food trucks, carts, stands or tents)* which are temporarily or permanently stored on a property where food items are processed, prepared, or sold to the public shall comply with the following:

- Type I hoods shall be installed above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.
  - Type I hoods are required to have an approved automatic extinguishing system.
- Commercial cooking exhaust hoods, ducts and vents shall comply with the requirements in the International Fire and Mechanical Codes.
- Cooking hoods, ducts and vents shall be professionally cleaned by a qualified fire protection contractor. Cleaning is required semi-annually at a minimum (every six months) but may be required to be completed more frequently depending on the use. A sticker with the cleaning date and expiration date shall be posted on the hood. A report shall be issued by the fire protection contractor, the report shall be available for the fire inspector at the time of the fire inspection.
- The automatic fire suppression systems shall be inspected semi-annually (every six months) by a qualified fire protection contractor. The system shall be tagged and a report shall be available for the fire inspector at the time of the fire inspection.
- An approved 2A:40B:C rated fire extinguisher (5 lbs.) shall be provided. All fire extinguisher(s) shall have a current inspection / service tag located on them.
- All mobile food vendors that produce grease laden vapors shall have an approved Class K rated fire extinguisher. The extinguisher(s) shall have a current inspection / service tag located on them.
- All deep fat fryers shall have an 8" stainless steel guard (or baffle) installed between the fryer and any appliance that has an open flame.
- All LP (propane) cylinders and/or any other compressed gas cylinders shall be properly secured and located in an approved location.
- All hoses used to pipe LP (Propane) and/or any other compressed gases shall be listed for its use and in good condition.
- Mobile food vehicles shall not be located within 20' feet of tents, canopies or membrane structures.
- Generators and other internal combustion power sources shall be located a safe distance from all mobile food vendors. They shall be isolated from contact with the public by fencing, enclosure or other approved means

Mobile food vendors will not be permitted to operate if they fail the fire inspection and shall be removed from the property. Additional fees may be required for re-inspections. No refunds will be given due to noncompliance.

For questions or more information please contact Bensalem Township Fire Rescue.