



SEMINOLE COUNTY FOOD TRUCK INSPECTION PROGRAM

Fire Prevention Divisions
Seminole County, Lake Mary, Sanford
Altamonte Springs, Oviedo, Longwood



FOOD TRUCK FIRE SAFETY INSPECTION CHECKLIST

Business Name:	Date of Inspection:
Business Address:	Inspector Name:

MOBILE AND TEMPORARY COOKING OPERATIONS SHALL COMPLY WITH SECTION 50.7 OF NFPA 1 AND THE APPLICABLE SECTION FOR THE TYPE OF COOKING BEING PERFORMED. WHERE REQUIRED BY THE AHJ, PERMITS SHALL BE REQUIRED (F.S 633)

INSTRUCTIONS: Indicate "YES," "NO," or "N/A" (i.e. Not Applicable) for every numbered item below. For each "NO" answer corrective actions must be noted and executed before business can continue.

ACCESS	YES	NO	N/A
1 Separation: Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles, and other cooking operations by a minimum of 10ft . [1:50.7.1.5]			
2 Clearance (Fire Equipment): Fire hydrants, extinguishers, sprinklers & stand pipe connections are accessible and clear of all equipment & vehicles (e.g. no parking in front of hydrants, FDC, etc.) [1:50.7.1.7, 1:13.1]			
3 Clearance (Fire Lanes): Fire lane access must be maintained (20 feet wide) – [1:50.7.1.7, 1:18.2.4]			
4 Communications: An approved method of communication to emergency personnel shall be accessible to all employees. [1:50.7.1.8]			
5 General Safety: Wheel chocks shall be used to prevent mobile and temporary cooking units from moving [1:50.7.1.3]			

CORRECTIVE ACTION TO BE TAKEN:

FIRE PROTECTION	YES	NO	N/A
6 Extinguishers: Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (Maintained/Tagged every 6 Months). [1:50.7.1.4.1, 96:10.10.2, 10:7.1]			
7 Extinguishers: A minimum of one 2A:10BC portable fire extinguisher shall be provided when a generator or other fuel fire appliance is used (Maintained/Tagged Annually). [1:50.7.1.4.2, 10:7.1]			
8 Hood Suppression: Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment. [1:50.7.2.1, 96:10.1.2]			
9 Maintenance: Maintenance of the fire-extinguishing system and listed exhaust hood shall be inspected by a properly trained, qualified, and certified person acceptable by the AHJ every (6 months). [96:11.2.1]			
10 Cleaning: Exhaust system shall be cleaned by a properly trained, qualified, and certified person acceptable to the AHJ (Tag with date). [96: 11.6]			

CORRECTIVE ACTION TO BE TAKEN:

LP/GENERATOR/ELECTRICAL	YES	NO	N/A
11 Clearance (3 ft. Perimeter): Fuel shall not be stored closer than 3ft to any cooking appliance. [96:14.9.2]			
12 Generator (5 ft. Perimeter): Portable generators shall be positioned so that the exhaust is at least 5ft in any direction away from openings, air intakes, means of egress, or from any building, structure, or vehicle. [1:50.7.10.2]			
13 Cables, Cords & Connectors: Electrical appliances, fixtures, equipment, or wiring installed within or on vehicles shall be in good working order and comply with NFPA 70. [1:50.7.1.10.3]			
14 LP Cylinders: Cylinders shall be secured in an upright position to prevent tipping over. [1:50.7.2.2.1]			
15 Leak Detection: Gas systems shall be inspected prior to each use by a trained worker. Documentation shall be made available to the AHJ on request in accordance with 1:50.7.2.3.4. [1:50.7.2.3.2]			
16 Gas Meter: Gas meter testing shall be used by a certified Fire Inspector to confirm no leaks prior to each use. [1:50.7.2.3]			
17 Certification: LP-Gas Systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems. [1:50.7.2.3.4]			
18 Re-Certification: The certification shall be good for one year unless an appliance is replaced or added and if a piping connection is modified in any way. [1:50.7.2.3.4]			

CORRECTIVE ACTION TO BE TAKEN:

TRAINING	YES	NO	N/A
19 Training: Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures. [1:50.7.1.9.1]			
20 Refresher Training: Refresher training shall be provided every year . [1:50.7.1.9.2]			

CORRECTIVE ACTION TO BE TAKEN:

NOTES: