



Food Truck Inspection Check List

DOCUMENTATION / COMMUNICATIONS (Documentation Binder-BCA F-122.1.4)
<ul style="list-style-type: none"><input type="checkbox"/> Fire Suppression-Semi Annual Report (BCA F-122.1.7)<input type="checkbox"/> Hood Cleaning Report (BCA F-122.2.2)<input type="checkbox"/> Gas Leak Detection Log - Gas Drop Tests in Binder (BCA F-122.8.1)<input type="checkbox"/> LPG Detection Device and CO Detector Functionality Test Log - Tested Monthly (BCAF-122.8.3)
COOKING APPLIANCES /FIRE PROTECTION EQUIPMENT
<ul style="list-style-type: none"><input type="checkbox"/> ANSI/UL300 System required to be installed-Grease Laden Vapors being produced by cooking equipment (BCA F-122.1.9)<input type="checkbox"/> Hood Extinguishing System has been properly tagged and is in date (NFPA 17A-7.3)<input type="checkbox"/> Manual Pull Station (Extinguishing System) is accessible and clearly identified (NFPA 1-50.4.7)<input type="checkbox"/> Inspect hood system for proper nozzle coverage, nozzle height, cylinder gauge at proper level, and trigger pin is in the "cocked" or set position. (NFPA 96/17A)<input type="checkbox"/> Ensure proper separation (8") (or baffles) from cooking oils and open flames. (NFPA 1-50.6.1.2.5)<input type="checkbox"/> Cleaning - Entire Exhaust System, Appliances, Floor Underneath, Wall Behind Appliances-Inspected and Cleaned for Grease Build Up. Cleaning to be conducted by properly trained/qualified/certified person(s) per F-123.2. In accordance, NFPA 96 Table 11.4 Inspection Frequency and BCA F-103 Orders to Eliminate Dangerous/Hazardous Condition (BCA F-122.2.1)<input type="checkbox"/> All trucks have a current inspected and tagged 3A:40BC fire extinguisher; and a Class K fire extinguisher if cooking operations include cooking in oil. (BCA F-122.3.1)<input type="checkbox"/> PLACARD-located adjacent to Class K Extinguisher stating Fire Extinguishing System shall be activated prior to fire extinguisher usage. (BCA F-122.3.2)
LIQUID PROPANE GAS (LPG)
<ul style="list-style-type: none"><input type="checkbox"/> LPG cylinders mounted min. 5' from ignition sources, such as a generator. (BCA F-122.7.2)<input type="checkbox"/> LPG cylinders shall be secured in an upright position. (BCA F-122.7.2)<input type="checkbox"/> LPG cylinders with excessive denting, bulging, gouging, or corrosion shall be removed from service. (BCA F-122.7.6)<input type="checkbox"/> LPG cylinders shall be retested every 5-12 years in accordance with the manufacturer's recommendations (no letter after the requalification date means the cylinder must be retested within 12 years; an "S" after the requalification date means must be retested within 7 years; an "E" after the requalification date means the cylinder must be retested within 5 years. (BCA F-122.7.7)<input type="checkbox"/> A 1/4 turn valve shall be installed within the LPG piping for emergency shut off. This shall be installed on the exterior of the vehicle and readily accessible. (BCA F-122.7.3)



- LPG regulator shall be installed with a durable cover designed to protect against rain, mud, and wheel spray and the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator. (BCA F-122.7.5)
- PROPANE EMERGENCY SHUTOFF sign & "NO SMOKING" sign installed above or adjacent to gas cylinder 2" lettering, highly visible, weather proof, permanent (BCA F-122.7.4)

LEAK DETECTION /CARBON MONOXIDE NOTIFICATION

- A test gauge shall be installed at or before the regulator; pressure shall be observed for a minimum of 3 minutes with no drop in pressure; tanks, hoses, and fittings shall be free of leaks. Documentation that the system is free of leaks shall be kept in binder (BCA F-122.8.1)
- If required test gauge installed is "**Liquid Filled**" per manufacturer specs by an authorized distributor, qualified LPG contractor or trained certified person(s) and gauge documentation / maintenance records are provided, the food truck will not be required to be tested by a LPG Contractor provided the on-site leak test can be demonstrated for the Fire Inspector. (BCA F-122.1) **LEAK TEST PERFORMED BY FOOD**

TRUCK OWNER/OPERATOR (Name):

- If the required test gauge is a "**Dry Gauge**", the leak test will be required to be performed by a licensed LPG Contractor. (BCA F-122.1)
- An LPG detection device and carbon monoxide detector shall be installed in every Mobile Food Dispensing Vehicle with a gas supply to either a generator or cooking appliances and shall be tested every month. (BCA F-122.8.3)

GENERATORS

- Portable Generator - 12' Separation any Direction from Openings or Air Intakes and Means of Egress, Buildings and Mobile or Temporary Cooking Vehicle or Operation (BCA F-122.6.5)
- Fuel tanks of adequate capacity to permit uninterrupted operation during normal operating hours. (BCAF-122.6.1)
- Refueling-Conducted only when not in use and engine surface temperature is below auto-ignition temperature of fuel. (BCA F-122.6.3)
- Power Sources isolated from Public- Barrier, Guard, Fence, Enclosure (BCA F-122.6.4)

Please ensure all of the above requirements are met prior to scheduling an inspection.
To schedule a Food Truck Inspection please call Fire Prevention at (954)786-4695.

