

APPOINTMENT DATE

THE CITY OF
COLUMBUS
ANDREW J. GINTHER, MAYOR

DEPARTMENT OF
PUBLIC SAFETY



2024

Mobile Food Vending Inspection Guidelines

Columbus Fire

Department of Health

License Section



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Mobile Food Unit Inspection Safety Requirements

COLUMBUS FIRE DIVISION WILL NOT DO A SAFETY INSPECTION FOR LICENSURE ON ANY MOBILE FOOD UNIT NOT MEETING THE FOLLOWING MINIMUM CRITERIA LISTED BELOW.

- **All Mobile Food Vending Units must arrive ready for operation.**
- **All systems must be prepared to demonstrate: cooking, electrical, and ventilation.**
- **Propane Pressure Leak Test completed within one year of the date of license renewal.**
- **Carbon Monoxide Detector – Battery Backup preferable.**
- **Hand-held UL listed Flammable Gas Leak Detector.**
- **5LB 3A 40BC Dry Chemical Portable Fire Extinguisher.**
- **6 L Class K Extinguisher is required for Units cooking with solid fuels, vegetable oils and fats, and animal oils and fats.**

ALL EXTINGUISHERS MUST HAVE A CURRENT (WITHIN 12 MONTHS) INSPECTION TAG OR A RECEIPT OF PURCHASE WITHIN THE LAST 12 MONTHS



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CODE COMPLIANCE GUIDELINE

Mobile Food Vending Unit Safety Inspection

Below are guidelines to be used for the Columbus Fire (CFD) portion of the Mobile Food Vending Unit Safety Inspection. 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 CFD 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. CFD reserves the right to modify these guidelines as needed. Additional MFVU CFD Information can be found at:

<https://www.columbus.gov/public-safety/fire/inspections/CFD-Mobile-Food-Vending-Information/>

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

The City of Columbus will hold a one-stop inspection (Licensing, Health and Fire) for your convenience starting March 7, 2022 and ending April 15, 2022 at the City of Columbus License Section, 4252 Groves Rd Columbus, Ohio 43232. Inspection times will be **by appointment only** and will only be scheduled once you have completed the Licensing requirements.

Units must arrive ready for operation.

All systems must be prepared to demonstrate: cooking, electrical and ventilation.

Appropriate Paperwork:

- Fire Inspection form issued by License Bureau with truck/trailer identification information; e.g. (VIN, SN or manufacturer ID, License Plate).

This form will be received from the Safety License Section as part of the application process.

- Propane pressure leak test results from a licensed, approved company within one year from the date of your appointment.

Propane:

- Piping systems, including hoses, shall be pressure tested and proven free of leaks annually by certified inspector. Inspections in accordance with section 6.14 of NFPA 58 as list in rule 1301:7-7-80 of the Administrative Code
- 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. Includes piping to LP generators.

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- Any propane/natural gas line that penetrates a wall/partition must be constructed of rigid piping.
- At each point where piping passes through sheet metal or structural member, a rubber grommet or equivalent shall be installed to prevent chafing.
- 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) not to exceed 200lb 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.
- Propane cylinders located on the outside of a vehicle shall have weather protection provided.
- **Rear** mounted tanks must be at least 36" 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, 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 controls with a quarter-turn manual gas ball valve sufficient to stop the supply from all propane/natural gas tanks. Required Emergency Gas Shut Off signage with min 2 inch lettering in contrasting color.

Extinguishers:

- All units will have at least (1) 3A:40 B-C rated extinguisher (1A:20B-C for pushcarts).
- Any unit using a deep fryer, electric, or will have at least (1) 6L type "K" 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 to pass inspection.

Truck/Trailer Ventilation:

- It is recommended that any unit using an appliance that produces grease laden vapors should have a 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 sticker.
- 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 UL listed flammable gas leak detector.

Signage:

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

Electrical:

- All wiring should meet commercial restaurant standards.
- Installed per National Electric code NFPA 70
- No exposed wiring.
- No openings in electric panel

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Egress/Exits:

- **Two (2)** Egress/exits no less than 5.7 sf
- 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.

Health Inspection Checklist for MFV Licensing Event

- Adequate hot and cold water supply, under pressure, must be available during inspection and at all times of operation?
- Backflow prevention device must be provided, if not a self-contained plumbing system - model number ASSE 1012 or 1024
- Waste water tank must be provided and be at least 15% larger than fresh water tank
- Mobile must have all commercial equipment, that is powered on and holding proper temperatures
- Provide Thermometers to monitor all temperatures, including:
 - hot, cold, and cooking temperatures.
- Drain stoppers, Sanitizer and test strips for 3 compartment sink
- Pushcarts only – Must provide current commissary agreement

Note: City of Columbus Health Food Service Operation License must be paid prior to your scheduled inspection time at the License Section, at a cost of \$203.00. If mobile is new, please contact Tim Basak at 614-645-6741.

*** Mobiles who are not issued their Mobile Food License from Columbus Public Health must provide a current Mobile Food License from their local Health Department.**

Note: If your residence is not within the City of Columbus Jurisdiction you must obtain your Health Inspection from Franklin County Health or the County Health of your resident county. This inspection must be completed before your appointment with Fire and License Section inspections. Contact Franklin County Health at 614-525-3160.

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MOBILE FOOD VENDING INSPECTION REQUIREMENTS LICENSE SECTION

- 1) All required paperwork and payments must be submitted prior to the License Section to obtain an appointment for inspection.
- 2) Your Mobile Food Vending unit will be measured and must not be over the maximum allowed for the type of unit and the type of permit you are trying to obtain.
 - a) Truck and Trailer maximum for Public Right of Way permit
 1. Shall be twenty-five (25) feet or less.
 - b) Pushcarts maximum for Public Right of Way permit
 1. Four (4) feet or less in width, including wheels;
 2. Nine (9) feet or less in length, of which not more than six (6) feet of length shall be used for the display storage, or preparation of items for sale or barter; and
 3. Six and one-half (6½) feet or less in height.
 4. Pushcart must have NSF Approved Mat
- 3) A mobile food vending unit operating in the public right of way utilizing a generator shall meet one (1) of the following:
 - a) The generator shall be wholly enclosed inside the frame of the mobile food vending unit; or
 - b) The generator shall be external to the unit, but fully enclosed other than space necessary for ventilation, securely affixed to the unit during operation, placed in a location as prescribed or approved by the Division of Fire, and, during operation, produce less than an average of sixty-six (66) decibels of sound as measured nine (9) feet from the generator over the course.



- 4) All Mobile Food Vending Units' will be inspected to ensure that all tail lights, turn signals brake lights and emergency flashers are working properly. All units must also have a working Emergency Brake
- 5) Mobile Food Trucks will be required to have working windshield wipers.

Any Mobile Food Vending Unit that does not pass their License Section Inspection will not receive their operating decals until repairs have been made and all issues have been rectified.

