



CODE COMPLIANCE GUIDELINE

Mobile Food Vending Unit Safety Inspection

Below are guidelines to be used for the Columbus Division of Fire (CFD) 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 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: [Columbus Mobile Food Vendor](#)

It is advised that all electrical, ventilation and 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.

All Mobile Food Vendor inspections are conducted at 4252 Groves Rd by appointment only after **passing** a Propane Pressure Leak Test and Health Inspection by calling Licensing at 614-645-8366.

Units must arrive ready for operation. All systems may be required to be demonstrated: 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:

- 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.
- 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) 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.
- 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".
- Movable-grade, braided, PVC-coated, 304 stainless steel commercial gas connector designed for use with movable equipment and caster-mounted equipment that is moved on a regular basis for cleaning and repair. Movable 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) 2A:40 B-C rated extinguisher (1A:20B-C for pushcarts).
- Any unit using a deep fryer electric or gas will, in addition to the above extinguisher, 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 for 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 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 8 in. in height between the fryer and surface flames of the adjacent appliance, the requirement for a 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 a distance of 25 feet.
- Signs shall indicate type of fuel present (1) "PROPANE" (2) "NO SMOKING" (3) "EMERGENCY SHUT OFF".

Electrical:

- All wiring should meet commercial restaurant standards/NFPA 70.
- No exposed wiring.

Egress/Exits:

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

Generators:

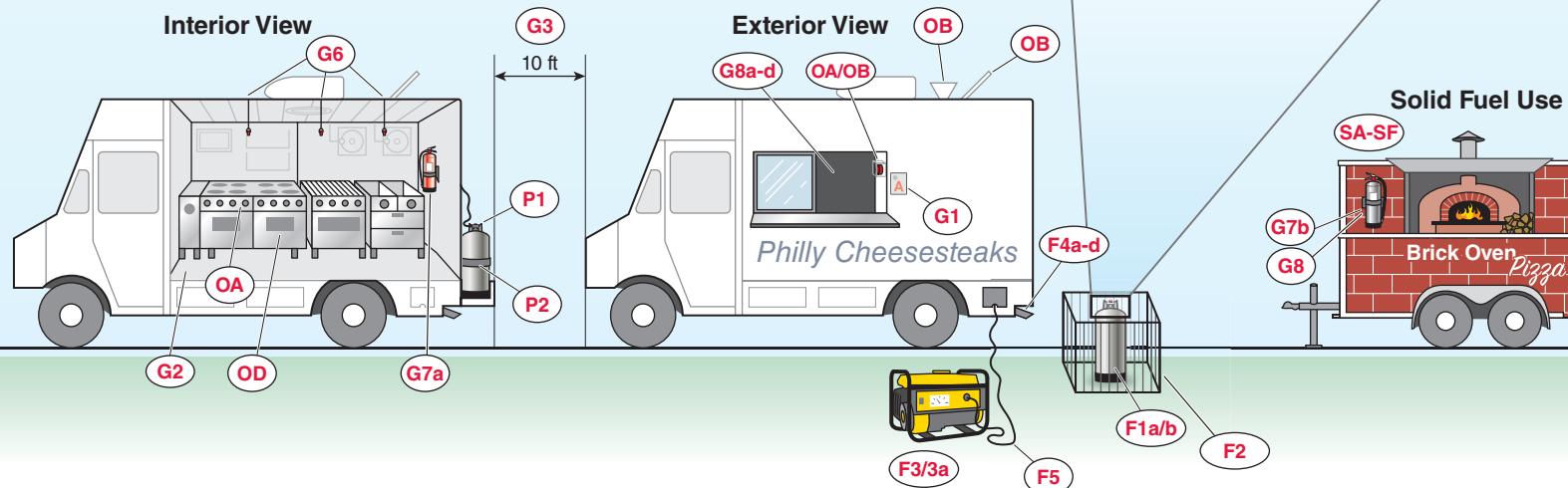
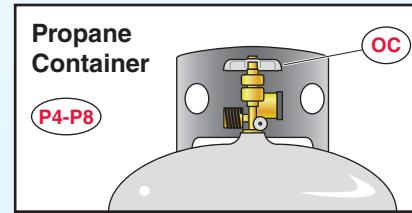
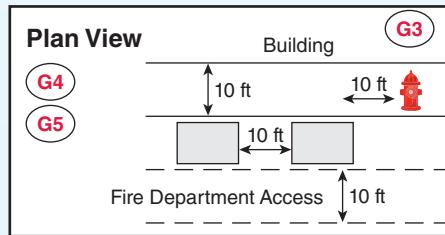
- Must be safely mounted as not to extend into the public right of way.
- Must be securely mounted.
- Must be mounted so as not to impact propane/natural gas systems.

Suppression System: vehicles manufactured or initially titled on or after May 1 2026

- Protected by an automatic fire extinguishing system that is listed, labeled, installed and maintained in accordance with this section and Section 904.13.



FACT SHEET » Food Truck Safety



**NATIONAL FIRE
PROTECTION ASSOCIATION**

The leading information and knowledge resource
on fire, electrical and related hazards

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfp.org/foodtrucksafety.

FACT SHEET » Food Truck Safety (continued)

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex B in NFPA 96.

GENERAL SAFETY CHECKLIST

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FUEL & POWER SOURCES CHECKLIST

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:B.18] **F5**

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PROPANE SYSTEM INTEGRITY CHECKLIST

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

OPERATIONAL SAFETY CHECKLIST

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2015 Edition
NFPA 1 *Fire Code Handbook*, 2015 Edition
NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition
LP-Gas *Code Handbook*, 2017 Edition
NFPA 70®, *National Electrical Code®*, 2017 Edition
National *Electrical Code® Handbook*, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition
NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

Is your propane cylinder SAFE?

Propane cylinders must be periodically requalified to be safe for use*. Do not use cylinders that have not been requalified because you risk property damage, severe injuries, or death.

To see if your cylinder is okay to use, look for these markings:

A

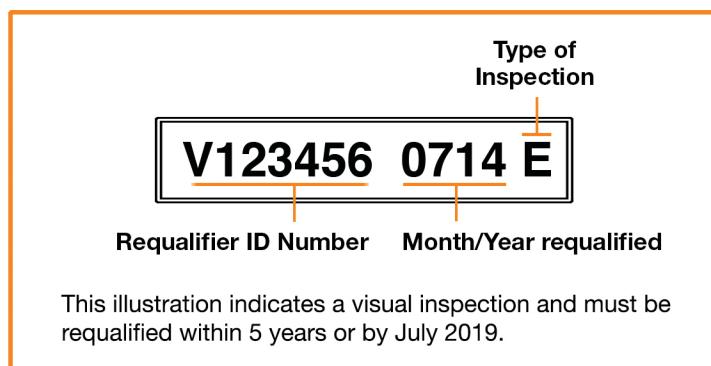
Manufacturing Date:

Cylinders must be requalified within 10 years of manufacture (in this illustration by May 2015).

B

Requalification Date:

If the cylinder is older than 10 years, look for a “requalification date.”



Other possible requalification markings:

7 A¹ 14

No alphabetic expiration date means the cylinder must be requalified within 10 years (by July 2024 in this example).

7 A¹ 14S

“S” means the cylinder must be requalified within 10 years (by July 2024 in this example).

7 A¹ 14E

“E” means the cylinder must be requalified within 5 years (by July 2019 in this example).



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Hazardous Materials
Safety Administration

PHH50-0159-1116

A list of US DOT approved requalifiers and their ID number (RIN) is available on the PHMSA website: <https://portal.phmsa.dot.gov/rinlocator>. See also §173.301

A video guide is available at <https://www.youtube.com/watch?v=83UUfNIWjuU>
For more information, contact the Hazmat Info Center: **1-800-467-4922**

¿Es su cilindro de propano **SEGURO?**

Cilindros de gas propano deben ser recalificado periódicamente para ser seguro para su uso*. No use los cilindros que no se han recalificado porque corre el riesgo de daños materiales, lesiones graves o la muerte.

Para ver si su cilindro está bien para usar, busque estas marcas.

A Fecha de Fabricación:

Cilindros deben ser recalificado un plazo de 10 años de fabricación (en esta ilustración de mayo de 2015).

B Fecha de Recalificación:

Si el cilindro es mayor de 10 años, busca una "fecha de recalificación."



Otras marcas de recalificación posibles:

7^{A1}₃₂14

Sin fecha de vencimiento alfabético significa que el cilindro debe ser recalificado dentro de 10 años (antes de Julio 2024 en este ejemplo).

7^{A1}₃₂14S

"S" significa que el cilindro debe ser recalificado dentro de 10 años (Antes de Julio 2024 en este ejemplo).

7^{A1}₃₂14E

"E" significa que el cilindro debe ser recalificado dentro de 5 años (Antes de Julio 2019 en este ejemplo).



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Una lista de los recalificadores aprobado DOT de los EE.UU. y su número de identificación (RIN) se encuentra disponible en el sitio web PHMSA: <https://portal.phmsa.dot.gov/rinlocator>

Para más información, por favor llame al Centro de Información de Materiales Peligrosos 1-800-467-4922 y mire al video <https://www.youtube.com/watch?v=83UUfnIWjuU>