

TFD Mobile Food Trucks/Trailers/Carts Guidelines

General Requirements

- A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors. Commercial kitchen exhaust hoods and their attached extinguishing system shall comply with the requirements of the International Mechanical Code and Fire Code, and shall be tested/inspected every six months by a contractor.
- If cooking operations only create heat and steam, a Type II hood (w/o suppression system) may be installed.
- Fire extinguishers are required for all mobile food vendor operations. A fire extinguisher (minimum size of 2-A:10-BC) is required in the truck in addition to any extinguisher required below:
 - * A Class K portable fire extinguisher (min. 6L) is required for all automatic wet chemical fire-extinguishing systems and at any outdoor deep fryer.
 - *All other cooking equipment, inside or out, requires a minimum 2-A:20-BC extinguisher nearby.
- Outdoor cooking devices (BBQs, open flame devices and fryers) require an additional, appropriate extinguisher as well.
- * A Class K portable fire extinguisher (min. 6L) is required for all automatic wet chemical fire-extinguishing systems and at any outdoor deep fryer.
- *All other cooking equipment, inside or out, requires a minimum 2-A:20-BC extinguisher nearby.
- Cooking appliances shall be isolated from the public by a suitable barrier placed between the cooking device and the public.
- Equipment utilizing open flame or creating grease vapors shall not be operated under tents or other combustible covering.
- 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.
- Extinguishers shall be located in an area that is conspicuous and easily accessible for use. All employees shall be trained in the proper use of the fire extinguishers.

Propane and Other Fuel Requirements

- Propane bottles – A maximum of two LP-gas containers with a total aggregate water capacity of 25 gallons is permitted at one mobile food vehicle.
- LP hose shall be designed for a working pressure of 350 psig, shall be continuously marked with “LP-GAS, PROPANE, 350 PSI WORKING PRESSURE” and with the manufacturer's name or trademark.
- Only rubber hose stamped “Approved for LP Gas” or rigid black pipe shall be used to transport gas from tanks to appliances. Copper piping shall NOT be used. Rubber hose shall be kept off the ground and be protected from physical damage.
- LP vessels shall be affixed and secure to the portable food service platform in a manner that provides a reasonable expectation of security while parked or in transit. All applicable DOT regulations shall be followed.
- Propane cylinders must be labeled and within their required hydro dates.
- Propane and natural gas tanks shall be shut off while the mobile food vehicle is in motion, unattended and/or in overnight storage.
- There shall be an emergency shut-off (1/4 turn) located on the exterior.
- There shall not be any storage of or use of LPG cylinders or other fuels within the tow vehicle.
- Natural gas/propane supply lines shall be inspected prior to use for chafing and wear, as well as for leaks using a soapy water solution.
- “NO SMOKING” signs shall be posted.
- Propane tanks shall be outside of tents or other structures and must be secured to an immovable object or nested to prevent tanks from being tipped or knocked over.
- Shall be equipped with a working carbon monoxide detector that meets standards set forth in NFPA 1192-6.4.6. and equipped with an LPG (propane) leak indicator according to NFPA 1192-6.4.8.
- Shall be equipped with a working carbon monoxide detector that meets standards set forth in NFPA 1192-6.4.6. and equipped with an LPG (propane) leak indicator according to NFPA 1192-6.4.8.

Other Requirements

- The Fire Official is authorized to conduct inspections as deemed necessary to determine the continuing compliance with all provisions of the Code.
- This handout addresses some of the most common concerns with mobile food operations, but are not all inclusive and do not include other vehicle/trailer inspection and safety regulations, including the items addressed in COT Ordinance 11393.
- Electrical/generator usage – all wiring done in a safe manner and fuels stored properly.
- Access/egress - sufficient exits for escape in the event of fire, not blocked or locked

**Contact Tucson Fire Prevention @ 520-791-4502 or
glenn.d'auria@tucsonaz.gov for more info.**