

Mobile Food Trucks, Trailers, and Carts Information



Tucson Fire Department
300 S. Fire Central Pl.
Tucson, AZ. 85701
(520) 791-4502



General Requirements

The Fire Official is authorized to conduct **inspections** as deemed necessary to determine the continuing compliance with all provisions of the Code.

- A current inspection from the **Pima County Health Department** must be available.
- 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, the following extinguisher requirements apply:
 - A **Class K** portable fire extinguisher (min. 6L) is required for all automatic wet chemical fire-extinguishing systems and at any **outdoor deep fryer**.
 - Other **outdoor cooking devices** (BBQs, griddles, roasters, etc.) require an additional, 2-A:10-BC extinguisher at the equipment.
 - 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 in a conspicuous/visible and **easily accessible** location for use. All employees shall be trained in the proper use of the fire extinguishers.
 - Equipment utilizing open flame or creating grease vapors **shall not be** operated under tents/canopies or other combustible coverings.
- A **suitable barrier** (i.e., fencing) shall be placed between Cooking appliances and the public. This applies to portable heaters, generators, and light towers as well.
- **Electrical or generator** usage – all wiring done in a safe manner (using approved wiring rated for outdoor use) and all fuels stored properly.
- **Egress access** – sufficient exits for escape in the event of fire (not blocked or locked).

- **Fire Access** lanes shall be maintained

Propane and Other Fuel Requirements

- Propane bottles – A **maximum two** LP-gas containers with a total aggregate water capacity of 25 gallons is permitted at one mobile food vehicle.
- There shall be **no storage** of or use of LPG cylinders (full or empty) or other fuels within the tow 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 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.
- 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.
- Vehicles 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.

NOTE: 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.

STOP WORK ORDER

Failure to comply these regulations or any other Code requirement may result in a STOP WORK ORDER being issued. **NOTE:** Removal of Order may take 24 hrs.

For further information contact Tucson Fire Prevention @ 520-791-4502