



MOBILE FOOD UNIT INSPECTION

Business Name: _____ Date: _____
 Address: _____ Phone: _____
 City: _____ Zip Code: _____
 Email Address: _____
 MFU License Plate #: _____ AHJ: _____

GENERAL REQUIREMENTS:		YES	NO	N/A
1.	Portable fire extinguisher(s) 2A:10-B:C are installed in kitchen cooking areas. [2017 NFPA 96:10.9.3][2018 IFC 906.3]			
2.	Cooking appliances that produce grease-laden vapors are protected by a listed fire extinguisher (Class K). [2017 NFPA 96:10.9.2][2018 IFC 906.4]			
3.	Flexible connector is installed between the regulator outlet and the fixed piping system. [2017 NFPA 58:6.26.5.1(B)]			
4.	Cooking equipment that produces grease-laden vapor is provided with a kitchen exhaust hood in accordance with 2018 IFC, Section 607 [2018 IFC 319.3].			
5.	The exhaust system, including the exhaust hood, grease-removal devices, fans, ducts and other appurtenances, have been inspected and cleaned in accordance with 2018 IFC, Section 607.3 [2018 IFC 319.10.1].			
6.	Cooking equipment is protected by an automatic fire extinguishing system in accordance with 2018 IFC, Section 904.12 [2018 IFC 319.4.1].			
7.	Fire protection system and devices have been maintained in accordance with 2018 IFC, Section 906.1 [2018 IFC 319.10.2] [6 months for fire extinguishing systems and 12 months for portable fire extinguishers]			
8.	LP gas containers installed on the vehicle are securely mounted and restrained to prevent movement. [2018 IFC 319.8.2]			
9.	LP gas system piping, including valves and fittings, are adequately protected to prevent tampering, impact damage, and damage from vibration [2018 IFC 319.8.4]			
10.	Maximum aggregate capacity of LP gas containers, transported on the vehicle and used to fuel cooking appliances only, shall not exceed 200 pounds propane capacity. [2018 IFC 319.8.1]			
11.	A listed LP gas alarm is installed within the vehicle in the vicinity of LP gas system components, in accordance with the manufacturer's instruction. [2018 IFC 319.8.5]			
12.	LP gas containers installed on the vehicle and fuel gas piping system has been inspected annually by an approved inspection agency or a company that is registered with the US Department of Transportation to re-qualify LP gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. [2018 IFC 319.10.3]			

- NOTES:**
1. This check list was created to establish a minimum set of standards, through consensus with the membership of the Arizona Fire Marshal's Association. Mobile food units include either food trucks or trailers that are towed into position. This check list is not intended to include outdoor food preparation outside of a truck or trailer. Additional items can be required beyond this check list.
 2. The general requirements portion of the check list apply to all mobile food units.
 3. The solid fuel operations portion of the check list apply only to mobile food units that use a solid fuel for cooking.
 4. The general on-site portion of the check list apply to site specific requirements for each event.
 5. The comments section of the check list is to explain any item that is marked not applicable to the inspection to provide clarity.

SOLID FUEL OPERATIONS:		YES	NO	N/A
1.	Solid fuel is not stored above any heat-producing appliance or vent. [2017 NFPA 96:14.9.2.2]			
2.	Solid fuel is not stored closer than 3 ft from any cooking appliance. [2017 NFPA 96:14.9.2.2]			
3.	Solid fuel is not stored near any combustible flammable liquids, ignition sources, chemicals. [2017 NFPA 96:14.9.2.7]			
4.	Solid fuel is not stored in the path of the ash removal or near removed ashes. [2017 NFPA 96:14.9.2.4]			
5.	Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day. [2017 NFPA 96:14.9.3.6.1]			
6.	Removed ashes, cinders and other removed debris should be placed in a closed, metal container located at least 3 feet from any cooking appliance. [2017 NFPA 96:14.9.3.8]			

Mobile Food Vendor Operator Signature: _____

Date: _____

Inspector Name: _____

Title/Rank: _____

Inspector Signature: _____

Date: _____

COMMENTS:

This document is modeled after a consensus document presented by the Arizona Fire Marshal's Association in partnership with the membership.

GENERAL ON-SITE: These items can only be verified on-site; compliance is required at every event.	
1.	10-foot clearance from buildings, structures, vehicles and any combustible materials. [2017 NFPA 96:7.8.2; 96:7.8.3]
2.	Fire lanes and fire department vehicular access roads are maintained. [2018 NFPA 1:18.2.4][2018 IFC 503.4]
3.	Clearance is provided for fire department connections and fire hydrants. [2018 NFPA 1:13.1.3-5][2018 IFC 509.2]
4.	Fuel tanks are filled to capacity needed for uninterrupted operation during normal operating hours. [2018 NFPA 1:10.14.10.1]
5.	Ensure that refueling is conducted during non-operating hours. [2017 NFPA 96:B.18.3]
6.	Engine sources of power are separated from the public by barriers (guards, fencing, enclosure, etc.). [2017 NFPA 96:B.16.2.2]
7.	Ensure any engine powered source of power is shut down prior to refueling. [2018 NFPA 1:11.7.2.1.2]
8.	Exhaust from engine-driven source of power complies with the following: A. At least 10 ft in all directions from openings and air intakes. [2017 NFPA 96:B.13] B. At least 10 ft from every means of egress. [2017 NFPA 96:B.13] C. Directed away from all buildings. [2018 NFPA 1:11.7.2.2] D. Directed away from all other cooking vehicles and operations. [2018 NFPA 1:11.7.2.2]
9.	Operate cooking equipment only when all windows, service hatches and ventilation sources are fully opened. [2017 NFPA 96:14.2.2, 96:14.2.3]