



## SEMINOLE COUNTY FOOD TRUCK INSPECTION PROGRAM

Fire Prevention Divisions  
Seminole County, Lake Mary, Sanford  
Altamonte Springs, Oviedo, Longwood



### FOOD TRUCK FIRE SAFETY INSPECTION CHECKLIST

Business Name:	Date of Inspection:
Business Address:	Inspector Name:

MOBILE AND TEMPORARY COOKING OPERATIONS SHALL COMPLY WITH SECTION 50.7 OF NFPA 1 AND THE APPLICABLE SECTION FOR THE TYPE OF COOKING BEING PERFORMED. WHERE REQUIRED BY THE AHJ, PERMITS SHALL BE REQUIRED (F.S 633)

*INSTRUCTIONS: Indicate "YES," "NO," or "N/A" (i.e. Not Applicable) for every numbered item below. For each "NO" answer corrective actions must be noted and executed before business can continue.*

ACCESS	YES	NO	N/A
1 <b>Separation:</b> Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles, and other cooking operations by a minimum of <b>10ft.</b> [1:50.7.1.5]			
2 <b>Clearance (Fire Equipment):</b> Fire hydrants, extinguishers, sprinklers & stand pipe connections are accessible and clear of all equipment & vehicles (e.g. no parking in front of hydrants, FDC, etc.) [1:50.7.1.7, 1:13.1]			
3 <b>Clearance (Fire Lanes):</b> Fire lane access must be maintained ( <b>20 feet wide</b> ) – [1:50.7.1.7, 1:18.2.4]			
4 <b>Communications:</b> An approved method of communication to emergency personnel shall be accessible to all employees. [1:50.7.1.8]			
5 <b>General Safety:</b> Wheel chocks shall be used to prevent mobile and temporary cooking units from moving [1:50.7.1.3]			

*CORRECTIVE ACTION TO BE TAKEN:*

FIRE PROTECTION	YES	NO	N/A
6 <b>Extinguishers: Class K</b> fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media ( <b>Maintained/Tagged every 6 Months</b> ). [1:50.7.1.4.1, 96:10.10.2, 10:7.1]			
7 <b>Extinguishers:</b> A minimum of one <b>2A:10BC</b> portable fire extinguisher shall be provided when a generator or other fuel fire appliance is used ( <b>Maintained/Tagged Annually</b> ). [1:50.7.1.4.2, 10:7.1]			
8 <b>Hood Suppression:</b> Cooking equipment that produces grease-laden vapors and that might be a source of ignition of grease in the hood, grease removal device, or duct shall be protected by fire-extinguishing equipment. [1:50.7.2.1, 96:10.1.2]			
9 <b>Maintenance:</b> Maintenance of the fire-extinguishing system and listed exhaust hood shall be inspected by a properly trained, qualified, and certified person acceptable by the AHJ every ( <b>6 months</b> ). [96:11.2.1]			
10 <b>Cleaning:</b> Exhaust system shall be cleaned by a properly trained, qualified, and certified person acceptable to the AHJ ( <b>Tag with date</b> ). [96: 11.6]			

*CORRECTIVE ACTION TO BE TAKEN:*

LP/GENERATOR/ELECTRICAL	YES	NO	N/A
11 <b>Clearance (3 ft. Perimeter):</b> Fuel shall not be stored closer than <b>3ft</b> to any cooking appliance. [96:14.9.2]			
12 <b>Generator (5 ft. Perimeter):</b> Portable generators shall be positioned so that the exhaust is at least <b>5ft</b> in any direction away from openings, air intakes, means of egress, or from any building, structure, or vehicle. [1:50.7.10.2]			
13 <b>Cables, Cords &amp; Connectors:</b> Electrical appliances, fixtures, equipment, or wiring installed within or on vehicles shall be in good working order and comply with NFPA 70. [1:50.7.1.10.3]			
14 <b>LP Cylinders:</b> Cylinders shall be secured in an upright position to prevent tipping over. [1:50.7.2.2.1]			
15 <b>Leak Detection:</b> Gas systems shall be inspected prior to each use by a trained worker. Documentation shall be made available to the AHJ on request in accordance with 1:50.7.2.3.4. [1:50.7.2.3.2]			
16 <b>Gas Meter:</b> Gas meter testing shall be used by a certified Fire Inspector to confirm no leaks prior to each use. [1:50.7.2.3]			
17 <b>Certification:</b> LP-Gas Systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems. [1:50.7.2.3.4]			
18 <b>Re-Certification:</b> The certification shall be good for <b>one year unless</b> an appliance is replaced or added and if a piping connection is modified in any way. [1:50.7.2.3.4]			

*CORRECTIVE ACTION TO BE TAKEN:*

TRAINING	YES	NO	N/A
19 <b>Training:</b> Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures. [1:50.7.1.9.1]			
20 <b>Refresher Training:</b> Refresher training shall be provided every <b>year</b> . [1:50.7.1.9.2]			

*CORRECTIVE ACTION TO BE TAKEN:*

**NOTES:**