

BREVARD COUNTY FIRE OFFICIALS

SUPERSEDES: N/A

EFFECTIVE DATE: 09/01/2022

SUBJECT: PROCEDURES FOR MOBILE FOOD VENDOR INSPECTIONS

PAGE: 1 OF 10

POLICY

To establish a policy and checklist which shall be used when conducting fire inspections of Mobile Food Vendors within the local jurisdictions of Brevard County, Florida. A standard countywide Mobile Food Vendor policy will assist our customers by creating consistency with inspections and encourage similar type processes across jurisdictional boundaries within Brevard County.

The following jurisdictions have agreed to abide by this guideline with initials indicated below:

Brevard County	City of Cape Canaveral	Cape Canaveral Space Force Station	City of Cocoa	City of Cocoa Beach	Town of Grant-Valkaria	Town of Indialantic
City of Indian Harbor Beach	Kennedy Space Center NASA	Town of Malabar	City of Melbourne	Town of Melbourne Beach	Town of Melbourne Village	City of Palm Bay
Town of Palm Shores	Patrick Air Force Base USAF	City of Rockledge	City of Satellite Beach	City of Titusville	City of West Melbourne	

POLICY EXPIRATION

This Mobile Food Vendor policy, along with attachments, shall be reviewed, updated, and reinstated by the Brevard County Fire Marshals committee every three years to ensure it coincides with code cycle changes.

AUTHORITY

According to F.S. Ch. 633, as adopted by the State Fire Marshal, the current edition of the Florida Fire Prevention Code (FFPC) as the governing law relative to the regulation and prevention of fire hazards in the county. The local jurisdiction shall be vested with the authority to establish reasonable policies and procedures regarding the enforcement of the code and shall determine the appropriate permits and/or inspections that shall be required within Brevard County.

DEFINITIONS

Mobile or Temporary Cooking Operations (Food Truck) - Any cooking apparatus or equipment operated on a one-time basis, interim basis, or for less than 90 days in the same location, other than at a fixed location, building, or structure that has been inspected and permitted under another section of this *Code*, regulation, or statute (FFPC current edition NFPA 1: 3.3.187)

Mobile or temporary cooking can include self-propelled trucks and vehicles; trailered units; push carts; equipment located under cover of awnings, canopies, or pop-up tents; or other structures for which a building permit has not been issued.

Cooking equipment used in fixed, mobile, or temporary concessions, such as trucks, buses, trailers, pavilions, tents, or any form of roofed enclosure, shall comply with this standard. [FFPC current edition (NFPA 96: 4.1.9)]

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PROCEDURE

Mobile Food Vendor Fire Safety Inspections shall be scheduled per the jurisdiction. Brevard County jurisdictions will utilize the adopted checklist (see appendix A), to provide consistency throughout the jurisdictions in Brevard County, Florida. Fire Inspections shall be conducted at least every six (6) months, consistent with the required hood suppression system inspection as located within the associated Mobile Food Vendor. Inspection WILL NOT proceed without valid Mobile Food Dispensing Vehicle License from State of Florida Department of Business and Professional Regulation (FDBPR) Division of Hotels and Restaurants. This license decal shall be permanently attached to the vehicle.

Mobile food service vehicles equipped with an LP-Gas system, but without a current approved LP-Gas certification, shall not be permitted to be operated for mobile food service. [FFPC current edition (NFPA 1: 50.7.2.3.4.3)]

Once the Mobile Food Vendor inspection has been approved, the Mobile Food Vendor approval decal shall be placed on the exterior of the truck, trailer, or other vehicle near the State of Florida certification. Brevard County will supply jurisdictions with the Mobile Food Vendor approval decal. (See attachment B)

If a Mobile Food Vendor is operating at an event within these jurisdictions and not due for inspection, it will be up to the AHJ's discretion as to performing an inspection for any possible gas leaks utilizing a gas leak detection device.

FEES

Special Events are charged per the local municipality, county, or special district's fee schedule, therefore, if Mobile Food Vendors are part of an event, they shall not incur additional inspection fees. If a Mobile Food Vendor requires an inspection other than at a Special Event, they may be charged per municipality, county, or special district fee schedule pursuant to Florida State Statute 633.216. "The governing body of a county, municipality, or special district that has fire safety enforcement responsibilities may provide a schedule of fees to pay only the costs of inspections conducted pursuant to this subsection and related administrative expenses."

ATTACHMENTS

Appendix A: Inspection Checklist (Page 3)

Appendix B: Mobile Food Vendor Approval Decal (Page 4)

Appendix C: NFPA Food Truck Safety Fact Sheet (Page 5-6)

Appendix D: Sample Florida DBPR Mobile Food Dispensing Vehicle License (Page 7)

Appendix E: Sample Gas System Certification Document (Page 8)

Appendix F: Sample NFPA 96 Kitchen Hood and Exhaust Inspection Report (Page 9)

Appendix G: Sample NFPA 96 Kitchen Hood and Exhaust Cleaning Sticker (Page 10)

**CITY OF MELBOURNE FIRE DEPARTMENT
MOBILE FOOD VENDOR INSPECTION PROGRAM**

MOBILE FOOD VENDOR FIRE SAFETY INSPECTION CHECKLIST

Business Name:	Business E-Mail:
Business Address:	Date of Inspection:
Business Phone:	Vehicle or Trailer ID Number:

**MOBILE AND TEMPORARY COOKING OPERATIONS SHALL COMPLY WITH THE APPLICABLE SECTION FOR THE TYPE OF COOKING PERFORMED.
FFPC current edition NFPA 1: 50.7, NFPA 10: 7, NFPA 96, NFPA 58**

Corrective action must be noted and executed for each "NO" answer before business can continue.

1	Florida DBPR Div. of Hotels and Restaurants Mobile Food Dispensing Vehicle License posted and valid? G1			
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ACCESS		YES	NO	N/A
2	Separation: Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles, and other cooking operations by a minimum of 10ft. [1:50.7.1.5] G3			
3	Clearance (Fire Equipment): 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, 1:13.1.4, 1:13.1.5] G5			
4	Clearance (Fire Lanes): Fire lane access must be maintained (20 feet wide) – [1:50.7.1.7, 1:18.2.4] G4			
5	Clearance: Minimum 10 feet from buildings, vehicles, combustible materials, other mobile cooking [1:50.7.1.5] G3			
6	Communications: An approved method of communication to emergency personnel shall be accessible to all employees. [1:50.7.1.8]			
7	Solid fuel (wood, charcoal, etc.): stored minimum 3 ft. from cooking appliances, ignition sources, combustible/flammable liquids; Closed metal container for ash [96:14.9] G4, SA-SF			
8	General Safety: Wheel chocks shall be used to prevent mobile and temporary cooking units from moving [1:50.7.1.3]			

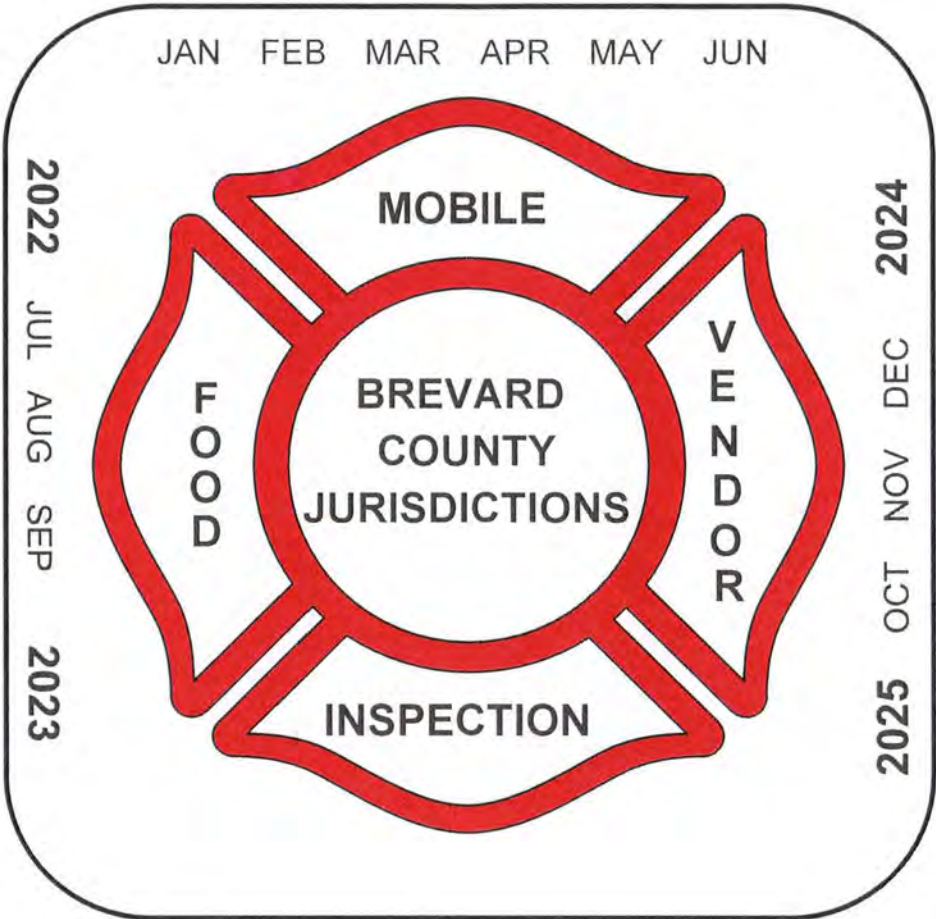
FIRE PROTECTION		YES	NO	N/A
9	Extinguishers: Class K fire extinguishers shall be provided for cooking appliance hazards that involve combustible cooking media (Maintained/Tagged every year). [1:50.7.1.4.1, 96:10.9.2, 10:6.6.1, 10:7.1] G7b			
10	Extinguishers: A minimum of one 2A:10BC portable fire extinguisher shall be provided when a generator or other fuel fire appliance is used (Maintained/Tagged Annually). [1:50.7.1.4.2, 10:7.1, 10:7.3.4]. 2A extinguisher or hose line required if using wood or charcoal. G7a, G7b			
11	Hood Suppression: 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] G6			
12	Maintenance: 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 (6 months). [96:11.2.1]			
13	Cleaning: Exhaust system shall be cleaned by a properly trained, qualified, and certified person acceptable to the AHJ (Tag with date). [96:11.6] OD			

LP, GENERATOR, & ELECTRICAL		YES	NO	N/A
14	Clearance (3 ft. Perimeter): Fuel shall not be stored closer than 3ft to any cooking appliance. [96:14.9.2.2]			
15	Generator (5 ft. Perimeter): Portable generators shall be positioned so that the exhaust is at least 5ft in any direction away from openings, air intakes, means of egress, or from any building, structure, or vehicle. [1:11.7.2.2, 1:50.7.1.10.2] F4			
16	Cables, Cords & Connectors: Electrical appliances, fixtures, equipment, or wiring (other than low-voltage) installed within or on vehicles shall be in good working order and comply with NFPA 70. [1:50.7.1.10.3] F5			
17	LP Cylinders: Main shut-off valve readily accessible [58:6.26.4.1] P1 Cylinders shall be secured in an upright position to prevent tipping over. [1:50.7.2.2.1] P2 Minimum 5 ft from exterior source of ignition [58:6.4.4.3] P4-P8			
18	Connector Hose: A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring, and vibration strains. [1:50.7.2.4.5.1.2] [58:6.26.5.1(B)] P7			
19	Leak Detection: Gas systems shall be inspected prior to each use by a trained worker. Leak detection testing documentation shall be made available to the AHJ. [1:50.7.2.3.1 – 1:50.7.2.3.3; 58:6.26.5] G8d, P3-P6			
20	CO Detector: An approved carbon monoxide detector shall be installed where mobile cooking operations are performed in an enclosed area. [1:50.7.1.11.2] P8			
21	Gas Meter: Per the AHJ's discretion, a certified Fire Inspector may use a gas meter detection device to confirm that there are no leaks.			
22	Certification: LP-Gas Systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by a licensed company. Approved license types are <i>CF, RF, Class I LP Gas Dealer, and Category V LP Gas Installer</i> . [1:50.7.2.3.4]			
23	Re-Certification: The certification shall be good for one year unless an appliance is replaced or added and if a piping connection is modified in any way. [1:50.7.2.3.4 – 1:50.7.2.3.4.2]. Shall not be permitted to operate lacking LP-Gas certification [1:50.7.2.3.4.3]			

TRAINING		YES	NO	N/A
24	Training: Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures: use of extinguishers and hood suppression system, fuel shut-off, refueling, leak detection, and fuel properties. [1:50.7.1.9.1]			
25	Refresher Training: Refresher training shall be provided every year . [1:50.7.1.9.2]			

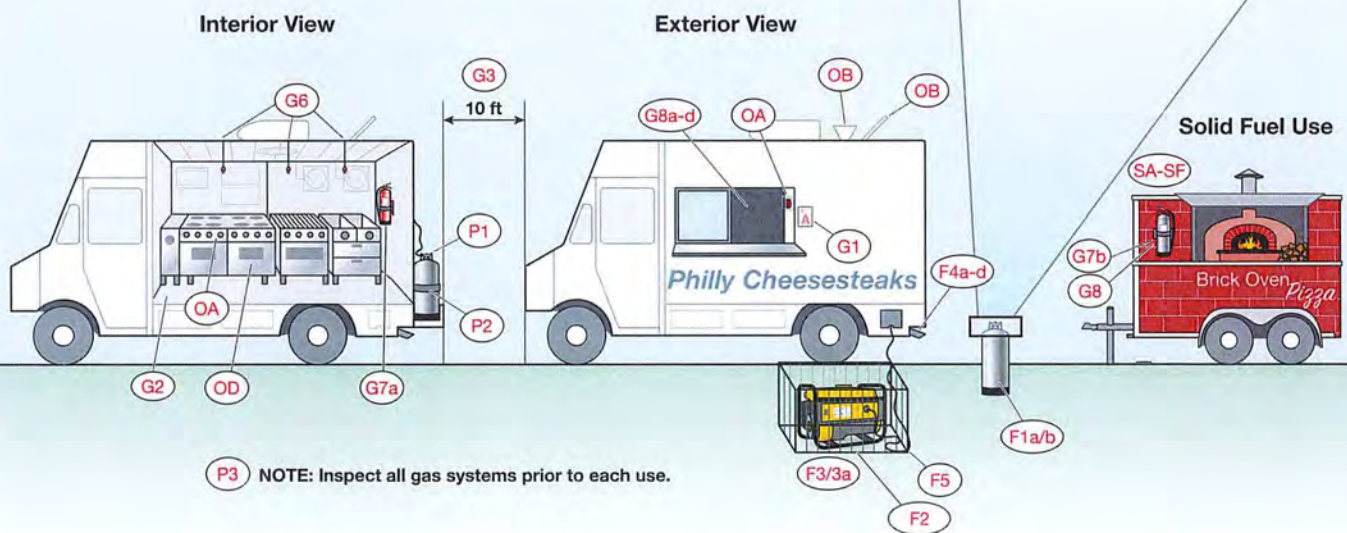
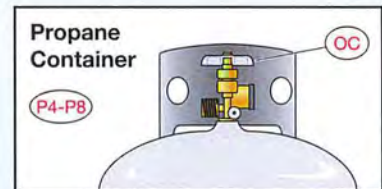
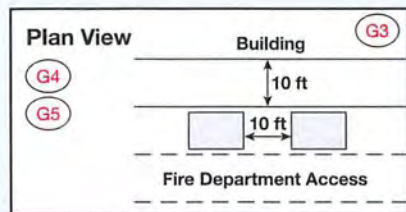
CORRECTIVE ACTION TO BE TAKEN: - Use the other side of this form, if additional space is needed. --

Inspector name:	Approved: Y / N	Correction and re-inspection required: Y / N	Approved date:
Owner/Operator Signature:			





FOOD TRUCK SAFETY



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 NFPA 1 and Chapter 17 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. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **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. [1:13.1.4; 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] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.10]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
 - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
 - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **Fla**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **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 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
 - At least 12 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
 - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:17.8.1] **F5**

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. [96:17.7.2.3] **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 is tested monthly. [96:17.7.2.2] **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. [96:12.1.1] **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. [96:12.4] **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. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

Learn More

- ▶ Get free digital access to NFPA codes and standards at: nfpa.org/docinfo
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2021 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
 - *L.P.-Gas Code Handbook*, 2020 Edition
 - NFPA 70®, *National Electrical Code®*, 2020 Edition
 - *National Electrical Code® Handbook*, 2020 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
 - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.®

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 nfpa.org/foodtrucksafety.

APPENDIX D

 **Ron DeSantis, Governor** **Melissa L. Griffin, Secretary**



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

DIVISION OF HOTELS AND RESTAURANTS

THE MOBILE FOOD DISP VEHICLE (2014) HEREIN IS LICENSED UNDER THE
PROVISIONS OF CHAPTER 509, FLORIDA STATUTES

VIN NUMBER: D

COTE BARRY
BEACH IN BBQ CREW
160 MALABAR RD SW UNIT 117
PALM BAY FL 32909

LICENSE NUMBER: MFD1550665

EXPIRATION DATE: APRIL 1, 2023

Always verify licenses online at MyFlorida.license.com

 **Do not alter this document in any form.**

This is your license. It is unlawful for anyone other than the licensee to use this document.

Mobile Cooking Gas System Inspection

Totally Rod Rolls

VIN# 3F9F1A8 25NMD66077

The fuel gas system and appliances, on the vehicle noted above, complied with the requirements for mobile cooking within the 6th addition of the Florida Fire Prevention code when inspected.

Inspected on

6-28-22

Ron Pierson, ProTech Gas
Florida License Number: 34772



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 STATE CERTIFIED #FED18-000037 • STATE CERTIFIED #EF 0000761
 befiresafety@aol.com

12462

NAME		COMPANY NAME	
ADDRESS		CITY	STATE ZIP
PHONE	EMAIL	MANAGER	

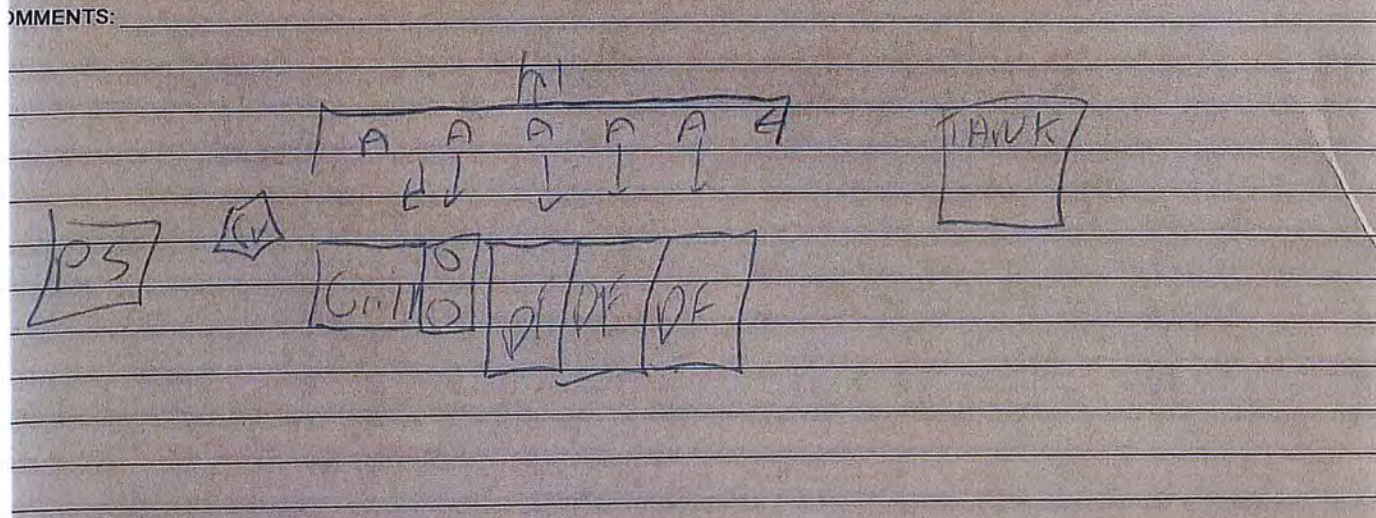
ANNUAL
 SEMI ANNUAL
 RECHARGE
 NEW
 REPAIR

SYSTEM MANUFACTURER & MODEL NUMBER: Ansal R102 1-30al

COVERAGE	DUCT	PLENUM	SURFACE	FUEL SHUT-OFFS SIZE	GAS	ELECTRIC
	1	1	5	3/4	Wick	None

DETECTION TYPE: _____ FUSIBLE LINK: 5-WL ELECTRIC: _____ IONIZATION: _____ OTHER: _____

- | | YES | NO | SEE BELOW | | YES | NO | SEE BELOW |
|--|-------------------------------------|--------------------------|--------------------------|--|-------------------------------------|--------------------------|--------------------------|
| 1. CHECKED FOR HAZARDS AGAINST PREVIOUS LAYOUT - CHANGES NOTATED | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 13. SYSTEM COMPLIES WITH APPLICABLE NFPA STANDARDS PAMPHLET #17A | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. MANUAL PULL ACCESSIBLE | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 14. HOOD & DUCT COMPLIES WITH NFPA #96'S SPECIFICATIONS CHAPTER 7/10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. SYSTEM VISIBLE & FREE FROM OBSTRUCTIONS | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 15. COMPLIES WITH 69A21.303 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. PRESSURE GAUGE INDICATOR IN OPERABLE RANGE OR WEIGHT | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 16. PROPER HAND PORTABLE FIRE EXTINGUISHER | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. SAFETY AND REMOVE CYLINDER | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 17. COMPLIES WITH UL 300 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. CHANGED FUSIBLE LINKS | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 18. FIRE ALARM <u>None</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. AUTOMATIC FUEL SHUT-OFF CHECKED | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 19. TEST FIRE SYSTEM: SIMULATE | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. ALL PROTECTIVE COVERS IN PLACE | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 20. PERSONNEL HAS BEEN INSTRUCTED ON PROPER OPERATION OF SYSTEM | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. CORRECT NOZZLE HEIGHTS | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | INITIAL | | |
| 10. EXHAUST FAN CHECKED FOR OPERATION | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | DATE | <u>2021</u> | |
| 11. FAN WARNING SIGN ON HOOD | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 21. DATE OF HYDRO-STATIC TESTING | DATE | <u>2021</u> | |
| 12. SYSTEM RE-ARMED & BACK IN SERVICE | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 22. DATE OF RECHARGE | DATE | <u>2021</u> | |
| | | | | 23. DATE OF CLEANING | DATE | <u>4-22</u> | |



UNLESS THIS SYSTEM COMPLIES WITH APPLICABLE SPECIFICATIONS:

DATE: 4-13-20 TIME: 10:30 AM PM

SERVICEMAN: [Signature] WITNESSED BY CUSTOMER'S AUTHORIZED AGENT: [Signature]



BearCav Cleaning Services

Certified Kitchen Exhaust Cleaner

321-586-3823

SERVICE TECH:

J. Holmes

DO NOT REMOVE

This exhaust system has been cleaned to comply with NFPA Code 96 and local fire codes

LAST CLEANING:

2021

22

2023

2024

Jan

Feb

Mar

Apr

May

Jun

Jul

Aug

Sep

Oct

Nov

Dec

NEXT SERVICE DUE:

2021

22

2023

2024

Jan

Feb

Mar

Apr

May

Jun

Jul

Aug

Sep

Oct

Nov

Dec