



Fire and Life Safety Division

Mobile and Temporary Cooking Vehicle and Static Cooking Operations Inspection Checklist

Date _____ Vehicle/Vendor Location _____

Name of Vendor _____ Name of Vendor Rep _____

City sponsored event? Yes ___ No ___ Date of event/inspection _____ Multiple Cooking Operations? Yes ___ No ___

1. Wheel chocks provided on vehicle or trailer? Yes ___ No ___ N/A ___
2. Mobile cooking operations separated from buildings, structures, combustible materials, vehicles, and other mobile cooking operations by a minimum of 10'? Yes ___ No ___
3. Mobile cooking operations under a tent or covered area? Yes ___ No ___
4. Cooking operations provided with a means of shunting power to gas and electric in the event of a hood system activation? Yes ___ No ___ N/A ___
5. Manual shutoffs provided on cooking equipment fuel and electric source? Yes ___ No ___
6. Gas fired cooking appliance equipped with an automatic device to shut off flow to the main burner and pilot in the event the pilot flame is extinguished? Yes ___ No ___
7. Class K extinguisher along with Class A-B-C extinguisher located within required distance to mobile cooking operations? Yes ___ No ___
8. Proper ventilation provided for mobile cooking operations? Yes ___ No ___
9. Valid inspection report available indicating no deficiencies with suppression system? Yes ___ No ___
10. Valid cleaning records for hood system and grease removal devices? Yes ___ No ___ N/A ___
11. System complies with NFPA 58A, NFPA 96, and UL 300? Yes ___ No ___ N/A ___
12. Leaking fuel detected by means of visualization (soapy water mixture), or gas detecting device (SENSIT HXG-2d)? Yes ___ No ___
13. Solid fuel operations protected by fixed hose and nozzle or equivalent? Yes ___ No ___ N/A ___
14. Solid fuel storage and removal by compliant methods? Yes ___ No ___ N/A ___
15. One listed carbon monoxide detector is required for cooking operations nonelectric in nature. Carbon Monoxide detector noted? Yes ___ No ___ N/A ___

Requirements for personnel operating food vehicle – NFPA 1:50.7.1.9.1 Training and knowledge in the following:

1. Proper use of fire extinguishers and extinguishing systems Yes ___ No ___
2. Proper methods of shutting off fuel sources Yes ___ No ___
3. Proper procedure for notifying the local fire department Yes ___ No ___
4. Proper refueling Yes ___ No ___
5. Performing a leak detection Yes ___ No ___

Refresher training shall be provided annually; initial and refresher training shall be documented and made available to the AHJ upon request. *NFPA 1:50.7.1.9.3 50.7.2.3.1*

Gas systems shall be inspected prior to each use by a worker trained in accordance with NFPA 1:50.7.1.8 Yes ___ No ___ N/A ___

Leak detection testing shall be documented and made available to the AHJ upon request in accordance with NFPA 1:50.7.2.3.4 Yes ___ No ___ N/A ___

Annual gas system documentation required per NFPA 1:50.7.2.3.4.1 Yes ___ No ___ N/A ___

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. NFPA 50:7.2.3.4.1 – this certification shall be good for one year. Yes ___ No ___ N/A ___

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. Yes ___ No ___ N/A ___

Fire Inspector Remarks or Additional

Violations: _____

Inspector Signature _____