



Office: (540) 942-6730
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300 W. Broad Street
Waynesboro, VA 22980

Mobile Food Vending Operations

The Waynesboro Fire Marshal's Office will conduct inspections of Mobile Food Vending Operations in accordance with the applicable Virginia Statewide Fire Prevention Code and in accordance with the applicable NFPA standards. The following provides general guidance on the requirements of the Virginia Statewide Fire Prevention Code and NFPA standards as it pertains to equipment, components, and processes commonly found in Mobile Food Vending Operations.

Definitions:

MOBILE FOOD PREPARATION VEHICLES. Vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease laden vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered mobile food preparation vehicles.

COMMERCIAL COOKING APPLIANCES. Appliances used in a commercial food service establishment for heating or cooking food and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers, upright broilers, griddles, broilers, steam-jacketed kettles, hot-top ranges, under-fired broilers (charbroilers), ovens, barbecues, rotisseries, and similar appliances. For the purpose of this definition, a food service establishment shall include any building or a portion thereof used for the preparation and serving of food.

HOOD. An air-intake device used to capture by entrapment, impingement, adhesion or similar means, grease and similar contaminants before they enter a duct system.

Type I. A kitchen hood for collecting and removing grease vapors and smoke.

Type II. A general kitchen hood for collecting and removing steam vapor, heat, odors and products of combustion.

AUTOMATIC FIRE-EXTINGUISHING SYSTEM. An approved system of devices and equipment that automatically detects a fire and discharges an approved fire-extinguishing agent onto or in the area of a fire. Such system shall include an automatic sprinkler system, unless otherwise expressly stated.

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DRY-CHEMICAL EXTINGUISHING AGENT. A powder composed of small particles, usually of sodium bicarbonate, potassium bicarbonate, urea-potassium-based bicarbonate, potassium chloride or monoammonium phosphate, with added particulate material supplemented by special treatment to provide resistance to packing, resistance to moisture absorption (caking) and the proper flow capabilities.

WET-CHEMICAL EXTINGUISHING AGENT. A solution of water and potassium-carbonate-based chemical, potassium-acetate-based chemical or a combination thereof, forming an extinguishing agent.

PERMIT. An official document or certificate issued by the authority having jurisdiction which authorizes performance of a specified activity.

Vehicle Appliance Requirements:

Mobile Food Preparation Vehicles that are equipped with appliances that utilize open flames or produce smoke or grease laden vapors shall comply with the *Virginia Statewide Fire Prevention Code*.

Seating for the public within any mobile food preparation vehicles is prohibited.

A commercial Type 1 hood shall be installed above all commercial cooking appliances or domestic cooking appliances used for commercial purposes that produce grease vapors in accordance with *NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*.

Ventilation systems shall be appropriate for the cooking operations being conducted and be capable of exhausting all byproducts of cooking operations. The hood must be designed to adequately collect and exhaust fumes, smoke and vapors from the area over which it is installed.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 609.3.3.1 or as *approved by the fire code official*. Inspections shall be completed by qualified individuals.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Table 609.3.3.1.

Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained for a minimum of 3 years and be copied to the fire code official upon request.

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TABLE 609.3.3.1

COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

Cooking equipment that produces grease laden vapors shall be protected by automatic fire extinguishing systems in accordance with *Section 904.3 of the Virginia Statewide Fire Protection Code*.

Automatic fire extinguishing systems shall be inspected by an independent, certified third party.

Systems shall be inspected and tested for proper operation at six month intervals.

1. Service personnel providing or conducting maintenance on automatic fire-extinguishing systems, other than automatic sprinkler systems, shall possess a valid certificate issued by an approved governmental agency, or other approved organization for the type of system and work performed.
2. Automatic fire extinguishing systems shall be automatically actuated and provided with a manual means of actuation.
3. The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply to the cooking equipment. The fuel and electrical supply reset shall be manual.
4. Where alarms are required to indicate the operation of automatic fire extinguishing systems, distinctive audible, visible alarms and warning signs shall be provided to warn of pending agent discharge.
5. Fixed temperature sensing elements shall be maintained to ensure proper operation of the system.
6. Nozzles and discharge orifices are to be cleaned ensuring proper flow and require proper sizing and positioning over the protected appliance.
7. The extinguishing agent is to be of the correct amount and proper type.

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Fire extinguishers are required to be maintained and inspected on an annual basis. The minimum size fire extinguisher shall be a 2A-10BC. If the operation uses a deep fryer an additional Class K portable fire extinguisher is required.

Propane and Natural Gas Requirements:

The system piping for LPG or CNG may require a mechanical inspection from the Waynesboro Building Official's Office.

Gas cooking appliances shall be secured in place and connected to fuel supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturer's instructions.

The use of LPG shall follow the provisions under the *Virginia Statewide Fire Prevention Code Chapter 61* for storage, handling, transportation and installation of LPG equipment.

Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with *NFPA 52 Vehicular Natural Gas Fuel Systems Code*.

LP-gas containers shall be manufactured in compliance with the requirements of *NFPA 58 Liquefied Petroleum Gas Code*.

LPG tanks and storage cabinets shall be properly labeled "PROPANE" in red 3" letters on a contrasting background.

LPG and CNG tanks shall be shut off while the mobile food preparation vehicle is in motion, unattended and/or in overnight storage.

Generator(s) and LPG storage compartments located on the exterior of the vehicle must be enclosed. The compartments must be vented to the exterior and must not allow venting to the interior of the vehicle.

LPG shall be located a minimum of ten (10) feet from any open pits, air intakes, ventilation systems or similar equipment.

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The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds water capacity.

Mobile food preparation vehicles should be equipped with a Carbon Monoxide alarm.

Mounting and placement of LPG and CNG tanks shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to direct vehicle impact.

Hazardous Materials and Storage of Flammables:

Hazardous materials or liquids shall be disposed of in the proper manner. They shall not be released into any sewer, storm drain, ditch, drainage canal, creek, stream, river, lake or tidal water or on the ground, sidewalk, street, highway, or into the atmosphere.

The storage and use of Flammable Liquids shall be in accordance with any applicable regulations under the *Virginia Statewide Fire Prevention Code Chapter 57*.

Individual containers, cartons or packages shall be conspicuously marked or labeled in an approved manner.

General Requirements:

Mobile Food Vending Operations shall maintain proper separation distances from buildings and combustible materials for the type of fuel being used in the cooking operation (LPG, solid Fuel, etc.).

Mobile food vending operations shall not obstruct any building exits or means of egress.

Smoke or odor emissions, which create a hazard, as determined by the fire code official shall be prohibited.

Cooking Oil:

Cooking oil storage containers within mobile food preparation vehicles shall have a minimum aggregate area volume not to exceed 120 gallons (454L) and shall be stored in such a way as to not be toppled or damaged during transport.

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Metallic cooking oil storage tanks shall be listed in accordance with UL 142 or UL 80, and shall be installed in accordance with the tank manufacturer's instructions.

Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall also comply with all of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tanks will be exposed to during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

Metallic and nonmetallic cooking oil storage system components shall include piping, connections, fittings, valves, tubing, hose, pumps, vents, and other related components used for the transfer of cooking oil.

Food Preparation Tents / Canopies:

Approval required. Tents having an area greater than or equal to 900 square feet (84 m²) shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the fire code official.

Exceptions:

1. Tents used exclusively for recreational camping purposes.
2. Tents open on all sides which comply with all of the following:
 - a. Individual tents having a maximum size of 700 square feet (65 m²).
 - b. The aggregate area of multiple tents separated by less than 12 feet (3658mm) shall not exceed 900 square feet unless a permit is obtained and approved from the fire code official.
 - c. A minimum clearance of 12 feet (3658 mm) to all structures and other tents.

Permits. Permits shall be required as set forth in Section 107.2 of the VSFPC.

Floor Plan. A detailed site and floor plan for tents shall be provided with each application for approval. The tent floor plan shall indicate details of the means of egress facilities, arrangement and location and type of heating and electrical equipment.

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Fire Break. An unobstructed fire break passageway or fire road not less than 12 feet (3658 mm) wide and free from guy ropes or other obstructions shall be maintained on all sides of all tents unless otherwise approved by the fire code official.

Label. Tents shall have a permanently affixed label bearing the identification of size and fabric material type.

Certification. An affidavit or affirmation shall be submitted to the fire code official and a copy retained on the premises on which the tent is located. The affidavit shall attest to the following information relative to the flame propagation performance criteria of the fabric:

1. Names and address of the owners of the tent or air supported structure.
2. Date the fabric was last treated with flame-retardant solution.
3. Trade name or type of chemical used in treatment.
4. Name of person or firm treating the material.
5. Name of testing agency and test standard by which the fabric was tested.

Smoking. Smoking shall not be permitted in tents. Approved "No Smoking" signs shall be conspicuously posted in accordance with Section 310 of the VSFPC.

Open or exposed flame. Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 feet (6096 mm) of the tent while open to the public unless approved by the fire code official.

Anchorage required. Tents and their appurtenances shall be adequately roped, braced and anchored to withstand the elements of weather and prevent against collapsing. Documentation of structural stability shall be furnished to the fire code official on request.

Water barrels can only be used in place of stakes for anchoring tents when all of the following criteria are met:

1. Enough water barrels are used to overcome the 55-gallon smooth plastic barrel friction coefficient of 0.4. Meaning, a 55-gallon plastic barrel full of water does not have a holding weight of 480 pounds; it only has a holding weight of approximately 192 pounds, 40% (one gallon of water = 8.34 pounds and using the recommended holding power for a tent being 1.5-2 times the forces imposed on the tent). The number of water barrels needed would be increased by 155%

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2. In addition to Criteria 1, you will need to add a third more barrels to overcome the one third loss of holding power that comes with anchoring the guy lines to the top of the barrels (approximately 3' in height from ground level) versus anchoring at ground level with stakes.

Example: 20' x 20' Tent requires approximately 37 full 55-gallon barrels of water, averaging 4-5 barrels at each leg

Portable fire extinguishers. Portable fire extinguishers shall be provided as required by Section 906 of the VSFPC.

Location. Cooking and heating equipment shall not be located within 10 feet (3048 mm) of exits or combustible materials.

Operations. Operations such as warming of foods, cooking demonstrations and similar operations that use solid flammables, butane or other similar devices which do not pose an ignition hazard, shall be approved.

Cooking tents. Tents with sidewalls or drops where cooking is performed shall be separated from other tents or membrane structures by a minimum of 20 feet (6096 mm).

Outdoor Cooking. Outdoor cooking that produces sparks or grease-laden vapors shall not be performed within 20 feet (6096 mm) of a tent or membrane structure. **Location of containers.** LP-gas containers shall be located outside. Safety release valves shall be pointed away from the tent.

Containers 500 gallons or less. Portable LP-gas containers with a capacity of 500 gallons (1893L) or less shall have a minimum separation between the container and structure not less than 10 feet (3048 mm).

Protection and security. Portable LP-gas containers, piping, valves and fittings which are located outside and are being used to fuel equipment inside a tent shall be adequately protected to prevent tampering, damage by vehicles or other hazards and shall be located in an approved location. Portable LP-gas containers shall be securely fastened in place to prevent unauthorized movement.

Separation of generators. Generators and other internal combustion power sources shall be separated from tents by a minimum of 20 feet (6096 mm) and shall be isolated from contact with the public by fencing, enclosure or other approved means.

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Inspections:

The fire code official is authorized to conduct such inspections as deemed necessary to determine the extent of compliance.

Vendors shall comply with any applicable City of Waynesboro permits. **An operational permit is required to operate a Mobile Food Vending Operation within the jurisdiction of the City of Waynesboro, Virginia if any of the following criteria apply:**

- 1) Operation takes place in a mobile vehicle and/or trailer
- 2) Operation produces an open flame
- 3) Operation produces grease laden vapors or smoke
- 4) Operation involves the use of LP-Gas or CNG

To schedule an inspection of your mobile food vending operation in order to obtain an operational permit please go to the following link and submit a complete application. The completed application will be reviewed, processed and an inspection date will be scheduled.

<https://www.waynesboro.va.us/FormCenter/Fire-Department-13/Mobile-Food-Preparation-Vehicle-Permit-A-104>

Once an inspection is completed and passed on a mobile food preparation vehicle, a permit will be issued for that vehicle. The permit will remain valid for one (1) year provided there are no emergency incidents involving the vehicle and/or there are no changes to items, processes, storage or configuration within the scope of the fire inspection.

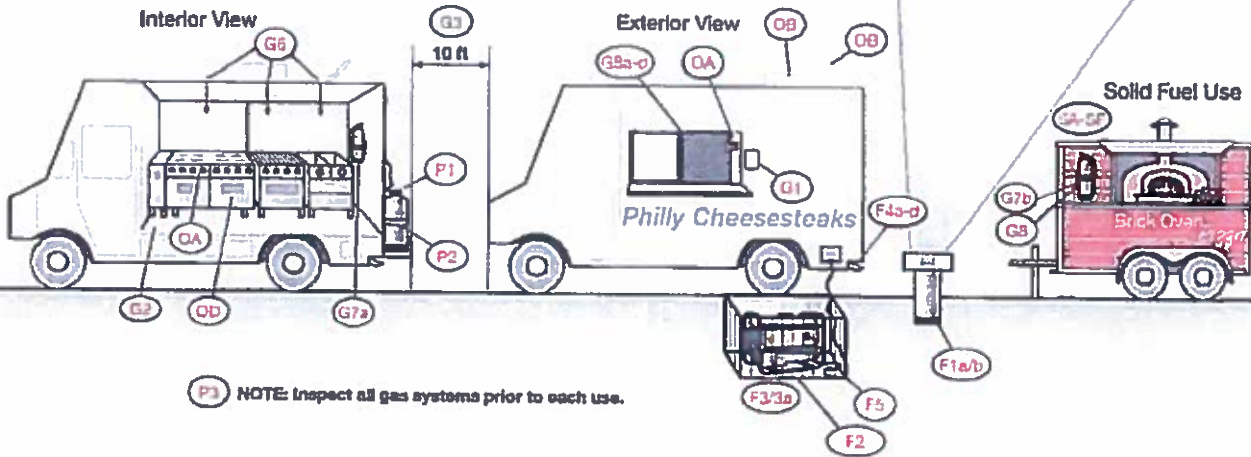
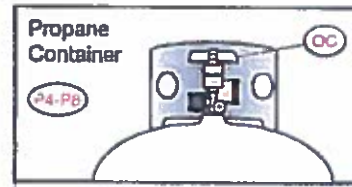
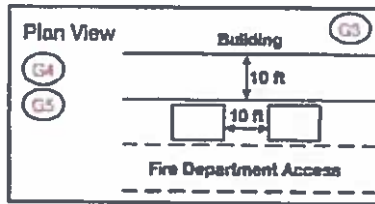
Permit Requirements:

1. Must complete and submit application for mobile food preparation vehicle permit
2. Must have a valid Driver's License
3. Must have and submit a copy of a valid Business License
4. Must have valid, current License Plates
5. Must have a valid, current Vehicle Inspection Sticker/Paperwork
6. Must have and submit valid, current Vehicle Insurance
7. Must have and submit a current Health Department Inspection

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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 Annex B in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:12.8(e)] **G1**
- Ensure there is no public seating within the mobile food truck. [50:7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [18:2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 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. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:8.15.1]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16; 58:6.17] **G8d**



FOOD TRUCK SAFETY

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F2a**
- Ensure that refueling is conducted only during non-operating hours. [96:8.18.3] **F3b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:8.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **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 10 ft in all directions from openings and air intakes [96:8.13] **F4a**
 - At least 10 ft from every means of egress [96:8.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:8.18] **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. [96:8.19.2.3] **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(W)] **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 has been tested in accordance with the manufacturer's instructions. [96:8.19.2.1] **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. [96:14.2.2, 96:14.2.3] **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. [96:11.4] **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. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

- NFPA 1, *Fire Code*, 2018 Edition
- NFPA 1 *Fire Code Handbook*, 2018 Edition
- NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition
- LP-Gas Code Handbook*, 2017 Edition
- NFPA 70®, *National Electrical Code®*, 2017 Edition
- National Electrical Code® Handbook*, 2017 Edition
- NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition
- NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

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