

Mobile Food Vehicle Fire Safety Specifications and Practices: (FSS &P)

NOTE: The Eau Claire Fire Rescue Department reserves the right to amend these safety regulations. These regulations shall remain in force at least until comprehensive mobile food vehicle fire safety regulations are adopted by the National Fire Protection Association (NFPA).

All citations reference SPS 314, NFPA 1-2012, OSHA, City of Eau Claire Ordinances and other applicable codes.

Part 1. Compliance. To be considered in proper working order by the fire and health departments, mobile food vehicles must adhere to the below specifications and approved fire safety plans, and be supervised by a person possessing a CFD-approved propane handling certification at all times. A fire safety permit application and subsequent inspections must demonstrate compliance with these specifications.

Part 2. Propane and Natural Gas Tanks. Only U.S. Department of Transportation-approved models of propane and natural gas tanks (49 CFR 178) may be used on mobile food vehicles. Tanks must be properly labeled with prominent safety placards in accordance with U.S. DOT regulations (49 CFR 178). Tanks must be equipped with a regulator as prescribed by NFPA 58—6.23.4 and 5.2.15. No quick-connect devices (as defined in NFPA 58—7.2.2.5) are allowed, except on chassis-mounted tanks. Any such quick connect devices on chassis mounted tanks shall be equipped with a manual shutoff.

Part 3. Manufacturer Specifications. Mobile food vehicle operators must follow manufacturer specifications and best practices for their vehicle as configured in their fire safety permit, especially with respect to weight distribution.

Part 4. Mounting and Placement of Propane and Natural Gas Tanks. The mounting of propane and natural gas tanks must withstand impact equal to four times the weight of the filled propane or natural gas container according to NFPA 58—6.23.3.4. Tanks must be secure (NFPA 58—5.2.4) and conform with NFPA standards relating to the safe mounting of tanks as described in NFPA 58—6.23.3.3. Under these guidelines there are three permitted mounting options for propane and natural gas tanks:

- a. Outside mounted in a semi-enclosed cabinet, with vents at the top and bottom to facilitate the diffusion of vapors, vapor-tight to the interior of the vehicle, with a weather-protected regulator and a leak indicator as described in NFPA 1192—6.4.8.
- b. Outside mounted, secured on top and bottom and stabilized (e.g. with a strap), vapor-tight to the interior of the vehicle, mounted no less than 28" above the top of the bumper with a weather-protected regulator.
- c. Chassis mounted, according to NFPA 58—6.23.3.4

No gas tanks shall be installed on the roof of the vehicle under any circumstances. In addition, no flammable liquids should be stored inside the vehicle. Such liquids may only be stored in their own separate container in a manner consistent with propane and natural gas mounting specifications.

Part 5. Cooking Equipment. All cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating sticker. All fat fryers must have a lid over the oil vat that can be secured in order to prevent the spillage of cooking oil during transit. This lid should be secured at all times when the vehicle is in motion.

Part 6. Propane and Natural Gas Usage. Propane and natural gas tanks shall be shut off while mobile food vehicle is in motion, unless the tank is equipped with an impact detection shut off device approved by the U.S. DOT. Propane and natural gas tanks must always be shut off while the vehicle is unattended and/or in overnight storage.

Part 7. Automatic and Manual Shutoffs. Each gas-fired appliance shall be equipped with an automatic device designed to shut off the flow of gas to the main burner and pilot in the event the pilot flame is extinguished (Modified from NFPA 58–5.20.7A). The main system shutoff valves located on or closest to the fuel tanks and sufficient to stop the supply of fuel from all fuel tanks must be clearly marked with the words “PROPANE AND NATURAL GAS SHUTOFF VALVE” permanently affixed to the outside of the vehicle in reflective decal material with letters 2” high at minimum. Installed height of the Automatic and Manual Shutoff shall be no less than 20” above the top of the bumper. Piping shall meet the requirements of part 12 of this document.

Part 8. Fire Suppression System and Extinguishers. All mobile food vehicles that produce *grease laden vapors* must be equipped with a working Ansul R-102 or K Class automatic fire suppression system according to NFPA 96–10.2.1 and 10.2.2, which is regularly maintained according to NFPA 96–11.2.1 for the lifetime of the vehicle. All vehicles must also be equipped with no less than one 10 BC-rated fire extinguisher, or, if a deep fryer is present in the vehicle, a Class K fire extinguisher. Extinguishers must have current annual inspection tags as outlined by NFPA 10.

Part 9. Kitchen Exhaust Hood. Each mobile food vehicle that uses propane or natural gas for cooking must be equipped with a Type I or Type II commercial kitchen exhaust hood as defined by Chapter 18-28, Article 5 of the Mechanical Code of the City of Eau Claire. Exhaust hoods must be inspected semi-annually by a licensed HVAC professional to ensure continuing maintenance and upkeep.

Part 10. Ventilation System. The truck must also be equipped with a working ventilation system that meets the requirements of NFPA 96, Chapter 5. This ventilation system must be in operation at all times when the cooking equipment of the truck is being used. All fan systems in the cooking area of the truck must have a minimum combined cubic feet per minute rating equal to twice the volume of the interior of the truck as measured in cubic feet.

Part 11. Detection systems. All mobile food vehicles must be equipped with a working carbon monoxide detector that meets standards set forth in NFPA 1192–6.4.6. Any mobile food vehicle that uses propane shall have an LP/Multi-gas detector installed. All cabinet-mounted tanks must be equipped with a leak indicator according to NFPA 1192–6.4.8.

Part 12. Piping. All propane and natural gas piping must be constructed and installed in accordance with NFPA 58–6.23.5. All propane and natural gas pipes and fixtures must be made of steel, copper or brass. No plastic or rubber piping of any kind will be permitted in the truck for any purpose.

Part 13. Electrical Appliances and Generators. All electrical equipment and appliances must be installed in accordance with NFPA 70. Only “in-line” electrical generators that are powered by a manufacturer-installed fuel

line taken directly from the MFV's main fuel tank may be used on mobile food vehicles. All other types of generators, including, but not limited to portable stand- alone and separate-fill generators may not be used.

Part 14. Certificate of Safety. All mobile food vehicles with a GWR of 10,001 pounds or greater must obtain and keep current a Certificate of Safety as issued by the Wisconsin Department of Transportation in accordance with state law. WI DOT number must be attached to the side of the vehicle/trailer.

Part 15. List of Required Warning Labels, Placards and Tags. The following placards and tags, some mentioned elsewhere in these specifications, must be prominent and visible on the interior or exterior of the mobile food vehicle as appropriate. All signs must conform to U.S. Department of Transportation guidelines as outlined in the North American Emergency Response Guide or successor publication, or specific organizational requirements outlined here.

- a. Shutoff valve markers as outlined in Part 7.
- b. Current annual inspection date tags on fire extinguishers.
- c. UL or NSF International certification sticker for mobile applications and proper fuel source on every cooking appliance.
- d. NO SMOKING sign shall be posted at all times. Smoking is not allowed inside or near propane tanks at any time.
- e. Floor plan of the vehicle must be on file with the vehicle at all times.
- f. Propane tank records must be on file with the vehicle at all times.
- g. Vehicle maintenance records must be on file with the vehicle at all times.
- h. Proof of liability insurance must be on file with the vehicle at all times.
- i. City of Eau Claire restaurant license/special event permit must be posted at all times.
- j. Permit issued by the City/County Health Department must be posted at all times.

Part 16. Pending NFPA Regulations. Future vehicle specifications and permitting processes may reflect the adoption of comprehensive fire safety rules by the NFPA for mobile food vehicles.