

## Food Truck Inspection Checklist (To be filled out by BSO Fire Inspector)

All mobile and temporary food cooking operations must comply with Broward Fire Amendment F-122 (section provided), NFPA 96, NFPA 1, NFPA 58 ( where applicable) and NFPA 17A.	PASS	FAIL	N/A
Department of Health/DBPR certificate present and current			
Housekeeping and over all safety (i.e bad oil leak, jagged steel bumper etc)			
Ensure vehicles have a clearance of at least 10' in all directions from vehicles, buildings, combustible materials, and other cooking operations and are not blocking fire-lanes or other fire protection devices			
Ensure proper hood/suppression system for the type of cooking being done. If cooking produces grease laden vapors, then a Type 1 hood with suppression system is required.			
Proper separation from deep-fat fryers to surface flame. Either an 8"steel or glass baffle plate or a distance of 16" between the fryer and the surface flame.			
Inspect hood system for proper nozzle coverage, nozzle height, cylinder gauge at proper level, and trigger pin is ir the cocked or set position.			
Documents kept in a binder and accessible (Fire suppression system report, Hood cleaning report, Training log, Leak Detection log)			
Fire Suppression System has been inspected within the past 6 months and does not have any deficiencies			
Fire Suppression System cylinder is within hydro-testing date			
Cleaning report, along with before and after photos in binder stating cooking ventilation system has been cleaned in accordance with NFPA 96 and person has met the IKECA training requirements or another nationally recognized association acceptable to the AHJ.			
Hood system, fusible links, appliances, area around appliances and nozzles free of excessive grease build-up			
3A:40BC fire extinguisher with a current inspection tag on ALL vehicles			
Class K fire extinguisher with a current inspection tag if cooking produces grease laden vapors			
A placard shall be conspicuously placed near each Class K extinguisher that states that the fire extinguishing system shall be activated prior to using the fire extinguisher			
A method of communication to emergency personnel shall be accessible to all employees (at least one person in every truck must have a cell phone.			
All employees operating the mobile food dispensing vehicle must be trained in: Proper use of portable fire extinguishers and automatic extinguishing systems; Proper method of shutting off fuel sources; Proper procedure for notifying the local fire department; Proper refueling; How to perform leak detection of LP-gas. Refresher training shall be provided annually and all training documentation shall be located inside binder.			
Generator is isolated from contact with the public by physical guards, fencing or an enclosure.			
Portable generators shall be positioned so that the exhaust is directed: at least 12 feet in any direction away from any openings or air intakes and means of egress; away from any building; away from any mobile or temporary cooking vehicle or operation			
LP-Gas cylinders are mounted at least 5 feet from any ignition source, such as a generator			
LP-Gas cylinders are secured in an upright position unless ASME approved			
LP-Gas quarter-turn valve installed within the LP-gas piping for emergency shut off. This shall be installed on the exterior of the vehicle and readily accessible			
A "PROPANE EMERGENCY SHUT-OFF" sign and a "NO SMOKING" sign shall be installed directly next to or above the gas cylinder; shall be highly visible; permanent weatherproof sign with a minimum of 2" lettering			
LP-Gas regulator shall be installed with a durable cover designed to protect against rain, mud, and wheel spray and the pressure relief vent opening pointing vertically downward to allow for drainage of moisture collected on the diaphragm of the regulator	)		
LP-Gas containers show excessive denting, bulging, gouging, or corrosion shall be removed from service			

LP-Gas cylinders shall be retested every 5-12 years in accordance with the manufacturer's recommendations (no letter after the requalification date means the cylinder must be retested within 12 years; an "S" after the requalification date means must be retested withing 7 years; an "E" after the requalification date means the		
cylinder must be retested within 5 years		
LP-Gas containers on vehicles shall not exceed 200 gallon aggregate water capacity		
A test gauge shall be installed at or before the regulator; pressure shall be observed for a minimum of 3 minutes with no drop in pressure; tanks, hoses, and fittings shall be free of leaks. Documentation that the system has been tested prior to each use and free of leaks shall be kept in binder		
An LP-gas detection device and carbon monoxide detector shall be installed in every Mobile Food Dispensing Vehicle with a gas supply to either a generator or cooking appliances and shall be tested every month.		