



**Putnam County Fire Marshal Inspection
Mobile / Stationary Food Vendor
410 South State Road 19
Palatka, FL 32177
(386)937-0066**

Date: _____ TUP Number: _____

Business name: _____

911 Address OF Mobile Vehicle: _____

City, Town, Jurisdiction: _____

Phone Number: _____

Owner: _____ Address: _____

All mobile units must be inspected for safety. Food Truck vendors can apply for an inspection packet good for up to one (1) year \$250.00 or single event \$50.00(date to be in conjunction with suppression system inspection date). This fire safety inspection is valid also for any special event in Putnam County. It must be renewed within every (year) or after every single event. Fire suppression systems shall be renewed by fire code every 6 months. This document is designed as a guide for mobile/temporary food truck vendors to assist them during the inspection by the Putnam County Fire Prevention Office. There may be other requirements that may surface at the time of inspection. For more information on specific requirements, refer to the Florida Fire Prevention Code or the Putnam County Fire Marshal.

NFPA 1, 50.7 Mobile and Temporary Cooking Operations

Permit SHALL NOT be required for the operation of mobile and temporary cooking operations per county ordinance and state statute and shall be in compliance with the Florida Fire Prevention Code, 7th edition and any related reference codes.

Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of. [96:4.1.1]

Cooking equipment that has been listed in accordance with ANSI/UL 197, Standard for Commercial Electric Cooking Appliances, or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system. [96:4.1.1.1]

The responsibility for inspection, testing, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations shall ultimately be that of the owner of the system, provided that this responsibility has not been transferred in written form to a management company, tenant, or other party. [96:4.1.5] All solid fuel cooking equipment are required to comply with the requirements of Chapter 14 of NFPA 96. [96:4.1.6]

All interior surfaces of the exhaust system shall be accessible for cleaning and inspection purposes. [96:4.1.8] 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 NFPA 96 or this chapter unless otherwise exempted by the AHJ in accordance with 1.3.2 of NFPA 96. [96:4.1.9]

Inspection for Grease Buildup. The entire exhaust system shall be inspected for grease buildup by a properly trained, qualified, and certified person(s) acceptable to the AHJ and in accordance with Table 50.5.4. [96:11.4]

Table 50.5.4 Schedule of Inspection for Grease Buildup

Type or Volume of Cooking	Inspection Frequency
1. Systems serving solid fuel cooking operations	Monthly
2. Systems serving high-volume cooking operations, such as 24-hour cooking, charbroiling, or wok cooking	Quarterly
3. Systems serving moderate-volume cooking operations	Semi-annually
4. Systems serving low-volume cooking operations, such as churches, day camps, seasonal businesses, or senior centers	Annually

In the event of a fire within a kitchen exhaust system, the duct, the enclosure, and the covering directly applied to the duct shall be inspected by qualified personnel to determine whether the duct, the enclosure, and the covering directly applied to the duct are structurally sound, capable of maintaining their fire protection functions, suitable for continued operation, and acceptable to the AHJ. [96:7.7.3.3]

Fire-extinguishing equipment for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems shall be provided. [96:10.1.1] * 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. [96:10.1.2] A placard shall be conspicuously placed near

each extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher. [96:10.2.2]

50.4.4.3 Automatic fire-extinguishing systems shall comply with ANSI/UL 300, Standard for Fire Testing of Fire Extinguishing Systems for Protection of Restaurant Cooking Areas, or other equivalent standards and shall be installed in accordance with the requirements of the listing. [96:10.2.3]

In existing dry or wet chemical systems not in compliance with ANSI/UL 300, the fire-extinguishing system shall be made to comply with 50.4.4.3 when any of the following occurs:

(1) The cooking medium is changed from animal oils and fats to vegetable oils.

(2) The positioning of the cooking equipment is changed.

(3) Cooking equipment is replaced.

(4) The equipment is no longer supported by the manufacturer. [96:10.2.3.1] 50.4.4.3.2

Effective January 1, 2014, all existing fire- extinguishing systems shall meet the requirements of 50.4.4.3. [96:10.2.3.2]

Grease removal devices, hood exhaust plenums, exhaust ducts, and cooking equipment that are not addressed in ANSI/UL 300 or other equivalent test standards shall be protected with an automatic fire-extinguishing system(s) in accordance with the applicable NFPA standard(s), all local building and fire codes, and the fire extinguishing system's manufacturer's recommendations and shall be approved by the AHJ. [96:10.2.4]

Penetrations and holes resulting from the removal of conduit or piping shall be sealed with listed or equivalent liquid tight sealing devices. [96:10.2.7.2]

Changes or modifications to the hazard after installation of the fire-extinguishing systems shall result in reevaluation of the system design by a properly trained, qualified, and certified person(s). [96:10.2.7.4]

Upon activation of any fire-extinguishing system for a cooking operation, all sources of fuel and electric power that produce heat to all equipment requiring protection by that system shall automatically shut off. [96:10.4.1] Any gas appliance not requiring protection but located under ventilating equipment where protected appliances are located shall be automatically shut off upon activation of the extinguishing system. [96:10.4.3] Shutoff devices shall require manual reset. [96:10.4.4]

Upon activation of an automatic fire-extinguishing system, an audible alarm or visual indicator shall be provided to show that the system has activated. [96:10.6.1]

50.7.1.3 Portable Fire Extinguishers

Portable fire extinguishers shall be provided per NFPA 96 for cooking operations. A minimum of one 2A:10BC portable fire extinguisher shall be provided when a generator or other fuel fired appliance is used. When wood or charcoal is being used, a minimum of one 2A portable fire extinguisher or an approved hose line shall be provided. Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicle and other cooking operations by a minimum of 3 ft (1m).

A Class K fire extinguisher shall be provided in addition to any ABC extinguisher for all cooking operations.

50.7.1.5 Tents

Mobile or temporary cooking shall not take place within tents occupied by the public. Tents shall comply with NFPA 102. Seating for the public shall not be located within any mobile or temporary cooking vehicle. Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants or other fire protection devices and equipment.

50.7.1.8 Training

50.7.1.8.1 Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures including:

- (a) Proper use of portable fire extinguishers and extinguishing systems
- (b) Proper method of shutting off fuel sources
- (c) Proper procedure for notifying the local fire department
- (d) Proper refueling
- (e) How to perform leak detection
- (f) Fuel properties

Portable generators shall be positioned so that the exhaust is directed as follows: (1) At least 5 ft (1.5 m) in any direction away from any openings or air intakes and means of egress (2) Away from any building (3) Away from any mobile or temporary cooking vehicle or operation

50.7.1.11 Charcoal/wood burning

Mobile or temporary cooking operations that utilize wood or charcoals shall comply with NFPA 96 Section 14.9. An approved carbon monoxide detector shall be installed where mobile cooking operations are performed in an enclosed area.

50.7.2 Mobile Cooking

Mobile cooking operations and equipment shall comply with NFPA 96.

50.7.2.2 LP-Gas Systems

Cylinders shall be secured in an upright position to prevent tipping over. Gas systems on mobile cooking vehicles shall comply with NFPA 58 and section 50.7.2.2

Gas systems shall be inspected prior to each use by a worker trained in accordance with 50.7.1.8 training above.