



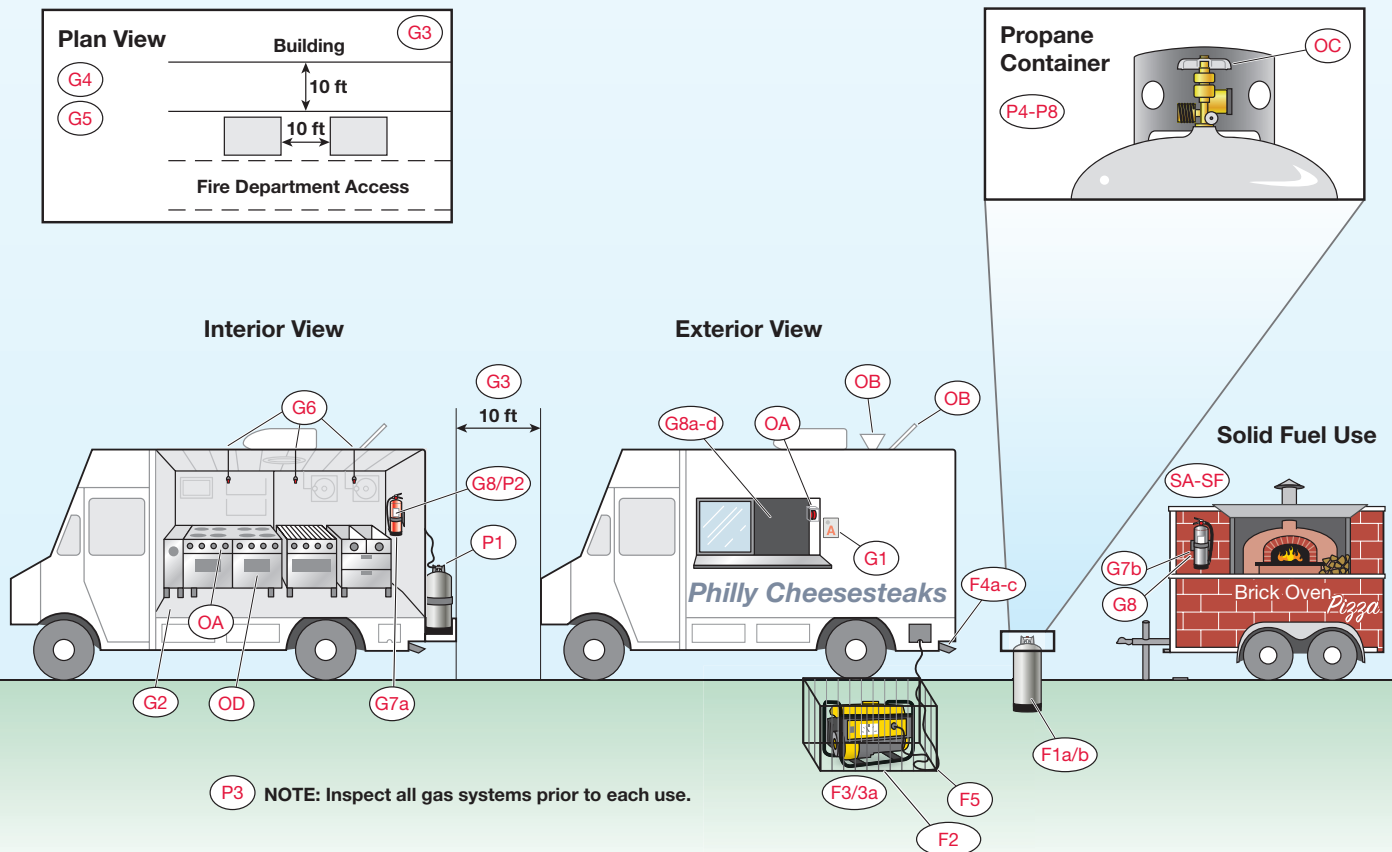
FOOD TRUCK SAFETY GUIDE

This mobile food preparation guide is being offered to anyone wishing to operate as a food vendor in Rockdale County or the City of Conyers. Any mobile food preparation vehicle or vendor operating in the County or City is required to comply with the Georgia State Minimum Fire Prevention Code, and this compliance shall be verified through inspection by this office annually. The following list represents some of the common areas of fire and life safety that are addressed during these inspections.

- Mobile food preparation vehicles equipped with cooking or warming appliances that produce smoke or grease-laden vapors shall comply with NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations) as adopted by O.C.GA. 120-3-3. This may include the requirement for a commercial cooking exhaust hood and automatic fire suppression system.
- Hood systems shall be regularly maintained and cleaned following NFPA 96 guidelines: service suppression system every 6 months.
- Fire extinguishers shall be selected and installed in kitchen cooking areas in accordance with NFPA 10 and shall be specifically listed for such use (Class K fire extinguisher is required for deep frying; ABC fire extinguisher (min. rating 2A10BC) required for non-deep frying cooking activities. All required extinguishers shall have an inspection tag affixed to it by a Georgia licensed fire extinguisher company dated less than 12 months prior.
- Mobile food preparation vehicles using either LP or CNG, shall have an appropriate gas leak detection alarm installed.
- If using open flames (solid fuel or gas) for cooking inside a mobile food preparation vehicle, at least one carbon monoxide detector shall be installed in the vehicle.
- Fire apparatus access roads shall not be obstructed in any manner, including the parking of vehicles. This includes fire lanes and roads leading to buildings.
- Mobile food preparation shall not obstruct access to fire hydrants.
- Generators that are not vehicle-mounted shall be a safe distance away from the vehicle and shall be isolated from the public by physical guard, fence, or enclosure installed not less than 3 feet from the generator. Be mindful of exhaust direction to prevent injuries. ABC fire extinguisher required (min. rating 2A10BC)
- Gas fueled cooking appliances shall be secured in place and restricted from unintentional movement by approved restraining devices.
- Mobile food preparation vehicles utilizing solid fuels for smoking, cooking, or warming foods shall take adequate measures to ensure safe proper disposal of ashes or partially burned fuels, and to secure same during transport.
- Propane tanks shall be secured to prevent falling over.

Note : This is not an all-inclusive list but may be used as a guide to ensure your mobile food preparation vehicle complies with local and state regulations. The diagram will help explain some of these rules. A fire safety inspection of the food truck or food trailer is required prior to the operation within Rockdale County or the City of Conyers. Fire inspections are valid for 12 months. If you have additional questions or to schedule an inspection, please contact the Rockdale County Fire Marshal's Office at FireMarshal@RockdaleCountyGa.Gov or by calling 770-278-8401.

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, Chapter 17 in NFPA 96, and Chapter 16 in NFPA 58.

General Safety Checklist

- ## General Safety Checklist
- ❑ Obtain license or permits from the local authorities. [1:1.13.8] **G1**
 - ❑ Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
 - ❑ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials or as prescribed by the AHJ. [96:17.2] **G3**
 - ❑ Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
 - ❑ Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
 - ❑ Check that appliances that produce grease-laden vapors and that might be a source of grease in the hood, grease removal device, or duct are protected by fire-extinguishing equipment. [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] **G7a**
 - ❑ Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
 - ❑ Ensure that workers are trained in the following: [96:17.11]: **G8**
 - ❑ Proper use of portable fire extinguishers and extinguishing systems [96:17.11.1(1)] **G8a**
 - ❑ Proper method of shutting off fuel sources [96:17.11.1(2)] **G8b**
 - ❑ Proper procedure for notifying the local fire department [96:17.11.1(3)] **G8c**
 - ❑ Proper procedure for how to perform simple leak test on LP-Gas connections [96:17.11.1(5)] **G8d**



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- ☐ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- ☐ Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] [1:10.14.11.2 for carnivals only] **F1b**
- ☐ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.6.2.2] **F2**
- ☐ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **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 12 ft in all directions from openings, air intakes, and means of egress [96:17.6.2.3(1)] **F4a**
 - ☐ Directed away from all buildings [96:17.6.2.3(2)] **F4b**
 - ☐ Directed away from any mobile or temporary cooking operations [96:17.6.2.3(3)] **F4c**
- ☐ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:17.9.1] **F5**

Propane System Integrity Checklist

- ☐ The main shutoff valves on a container for liquid and vapor are either accessible without the use of tools, or other equipment is provided to shut off the container valve. [58:16.3.4] **P1**
- ☐ Ensure that during cooking operations at least one person is trained in emergency response procedures and knows how to shut off fuel sources, change out LP-Gas containers, and the properties of LP-Gas. [58:16.8.1] **P2**
- ☐ Visually inspect LP-Gas systems daily for damage and proper operation prior to each use. [96:17.8.2.3] **P3**
- ☐ Perform pressure testing on all new or modified piping systems. [58:16.6.10] **P4**
- ☐ Perform leak testing on cylinder connections with a noncorrosive leak-detecting fluid or other approved leak detection method each time a cylinder(s) is replaced. [58:16.11.5] **P5**
- ☐ Document leak testing and keep documentation in the mobile food facility. [58:16.11.3, 16.11.3.1] **P6**
- ☐ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:16.6.8.1] **P7**
- ☐ Where a gas detection system is installed, ensure that it is tested monthly. [96:17.8.2.2] **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 exhaust systems are on. [96:12.1.1] **OB**
- ☐ Close LP-Gas container valves when system is not in use. [58:6.26.8.3] **OC**
- ☐ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **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. [96:15.9.2.2] **SA**
- ☐ Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- ☐ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- ☐ Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- ☐ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1, 15.9.3.6.2] **SE**
- ☐ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

Learn More

- ▶ Get free digital access to NFPA codes and standards at: nfpa.org/docinfo
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2024 Edition
 - NFPA 1 *Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2022 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2024 Edition
 - *LP-Gas Code Handbook*, 2024 Edition
 - NFPA 70®, *National Electrical Code®*, 2023 Edition
 - *National Electrical Code® Handbook*, 2023 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

