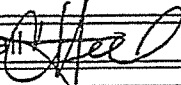
 Fire Prevention	AFD Fire Prevention Division		Number	18-002
	HANDOUT FOR OPERATIONAL PERMITS Mobile Food Vendors		Created	6/21/2018
			Revised	
			Pages	3
Approved By:	Cleo Hill, Fire Marshal 			

In an effort to meet National standards for Mobile Food Vendors the Anchorage Fire Department is instituting the following guidelines for the minimum requirements in this informational handout:

Definition:

- **Mobile Food Preparation Vehicle:** (2018 *International Fire Code*) Vehicles (including pull along trailers) that contain cooking equipment that produces smoke or grease-laden vapors and/or preparing and serving food to the public. Exception: Vehicles intended for private recreation are not considered mobile food preparation vehicles.

Permitting:

- An operational permit is required for all mobile food vehicles.

Section I:

Mobile Food Preparation vehicles operating within the Municipality of Anchorage shall comply with the following:

- I. Cooking equipment that produces grease-laden vapors shall have a kitchen exhaust hood per 2018 *International Mechanical Code* and be protected by automatic fire extinguishing systems in accordance with the 2018 *International Fire Code* section 904.12.
- II. 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. Installation shall be configured in accordance with the manufacturer's instructions. Restraining devices installed for appliances shall be in accordance with the connector and appliance manufacturer's instructions.
- III. Cooking oil storage containers, including appliances within mobile food preparation vehicles shall not exceed a maximum aggregate volume of 120 gallons. Cooking oil shall be stored in such a way that it will not be toppled or damaged during transport.
 - a. Storage tanks shall meet the requirements of the 2018 *International Fire Code* sections 319.7.1 – 319.7.5.2. The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered.
- IV. Where LP-gas systems provide fuel for cooking appliances:
 - a. The maximum aggregate capacity shall not exceed 200 pounds.
 - b. LP-gas containers on the vehicle shall be securely mounted and restrained to prevent movement.
 - c. LP-gas container manufacturer label shall be no greater than 12 years old. Exception: LP-gas containers that have been requalified and inspected with a current label in compliance with NFPA 58.
 - d. LP-gas piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

- e. A listed LP-gas alarm shall be installed near floor level within the vehicle in the vicinity of LP-gas system components in accordance with the manufacturer's instructions.
- V. Compressed natural gas (CNG) systems that provide fuel for cooking devices shall meet the requirements of International Fire Code section 319.9.
- VI. Maintenance of systems on mobile food preparation vehicles:
 - a. The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with the 2018 *International Fire Code* section 607.3.
 - b. Fire protection systems and devices shall be maintained in accordance with 2018 *International Fire Code* section 901.6.
 - c. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking.
 - d. CNG containers shall be inspected every 3 years in a qualified service facility. CNG containers shall not be used passed their expiration date as listed on the manufacturer's container label.

Section II:

Anchorage Fire Department Inspection Requirements/Checklist for Permitting

- I. AFD will conduct a fire inspection of all mobile food preparation vehicles that operate within the Municipality of Anchorage for compliance. A decal will be issued and shall be displayed on the window as documentation that inspections have been completed. The following items will be inspected as applicable:
 - ✓ Signage
 - No Smoking
 - Flammable Liquid – No Smoking
 - Fan Must Be On During Cooking
 - ✓ Propane
 - Tank age <12 years old
 - Tank(s) Upright and Secured
 - Required Ventilation
 - No propane stored inside
 - Listed propane regulator and hose
 - Hard piping
 - 200 pound limit
 - Tanks are secured and protected from vehicle impact. Temporary straps not allowed
 - ✓ Fire Extinguishers
 - Extinguishers shall be mounted on a vehicle mounting bracket, charged with a current tag.
 - K-Class Extinguisher (req. when cooking w/ grease-laden vapors & solid fuel)
 - 2A:10:BC Extinguisher
 - ✓ Cooking Equipment
 - Type I hood with suppression hood
 - Nozzle placement
 - 8" baffles or 16" required between open flame and deep fryers
 - Current inspection and cleaning tag
 - Filters clean
 - Vent/Fan
 - Cooking oil - drained or covered within a sealed unit
 - Cooking oil storage

- Appliances secured
- ✓ Detectors
 - CO / propane gas detectors – explosive gas (combo detectors are permitted)
 - Smoke detector is required for units greater than 20' feet in length
- ✓ Electrical
 - Relocatable power taps shall be polarized or grounded type, equipped with overcurrent protection and shall be listed in accordance with UL 1363
 - Power taps shall be UL listed for the amps/wattage for the device(s) plugged into it
 - Extension cords and power taps shall be rated for outdoors
 - Extension cords shall be listed with a 3-wire ground type plug
 - Extension cords shall be a minimum 14 gauge wiring for 1 to 15 amps or 12 gauge wiring for 16 to 20 amp loads; maximum length 50' feet
 - Electrical cords shall be inspected for damage
 - Extension cords shall not be ran through walls, roof, or under floors.
 - Permanent wiring shall be secured and protected in electrical housing/conduit
 - Electrical cords exposed as trip hazards shall be protected with bridges or housings
 - Fixed generator greater than 10' feet from cooking operation and fuel source
 - Fixed generator greater than 18" inches from and propane containers
 - Fixed generator exhaust shall be pointed away from propane, people and combustibles
 - No open spaces on fuse panel
 - Fuse panel cover

Section III:

Event Guidelines for Mobile Food Preparation Operations

- I. All mobile food preparation vehicles shall have a minimum 10' foot separation between other trucks, trailers, structures, or combustible materials including tents, canopies and cooking booths.
- II. All LP-gas (propane) containers that are not fixed to the mobile food preparation vehicle shall meet the following:
 - a. Portable LP-gas containers shall be secured against accidental tipping over and isolated from the public.
 - b. Portable LP-gas containers shall have a minimum 10' foot separation from the appliance or open flame.
- III. Generators that are not fixed to the mobile food preparation vehicle shall meet the following:
 - a. Generators shall be separated from vehicles, and away from other food booths by a minimum of 10' feet and be protected from the public.
 - b. The generator exhaust shall be pointed away from the vehicle, the public and be well ventilated.
 - c. Refueling of generators shall occur a minimum of 20' feet from vehicles, tents, food booths, etc. in a safe manner.
- IV. Temporary electrical cords being used shall meet the following:
 - a. All electrical cords shall be inspected for damage prior to use.
 - b. Electrical cords shall be protected on walking surfaces to prevent trip hazards or abrasion and shall not enter units through doorways.
 - c. Electrical cords plugged into a generator shall be GFCI protected.
 - d. Extension cords and power taps shall be listed and rated for outdoor use.