

CHARTER TOWNSHIP OF SUPERIOR FIRE DEPARTMENT

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FIRE MARSHAL DIVISION
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Fire Prevention Checklist For Mobile Food Vendor

All mobile food vendors vehicles are subject to an annual fire inspection. Once you have Your Washtenaw County Health Department inspection, please call the Charter Township of Superior's Zoning department for your permit which will trigger a safety inspection by the Fire Department. Failure of this inspection will delay permission to operate the mobile unit in the Charter Township of Superior. The Charter Township of Superior accepts proof of inspection by other certified local fire agencies.



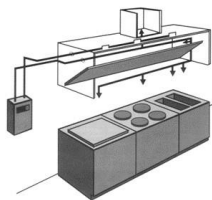
Extinguisher Requirements:



All cooking vendors are required to have at least one extinguisher.
At least one class ABC extinguisher with a minimum of a 3A40BC rating.
Visible current inspection tag
Fully Charged (gauge indicates full)
Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors? (Grills, fryers) If so, in addition to the portable extinguisher listed above your operation requires;
Class K rated portable extinguisher.
Current inspection tag
Fully Charged (gauge indicates full)
Located within 30 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, in addition to the portable extinguishers listed above your operation requires, Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.

Compressed Gas:



- LP/Propane cylinders must be properly secured by using a non-combustible material or a device. The container when secured shall not become loose, slip, turn or rotate.
- Emergency shut off ¼ turn located on the exterior.
- Protection from Vehicular damage (NFPA 1 601.15)
- Minimum of 10-foot clearance from any trash or combustible material.

Egress and Emergency Access: The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Mobile Food Vendor Frequently Asked Questions:

1. Why are suppression hood required with my ventilation system?

A ventilation hood system equipped with a fire suppression system will provide a rapid response to extinguish cooking fires. The release of grease laden vapors associated with commercial cooking can ignite without warning. The suppression hood will immediately react to high temperatures associated with cooking fires and extinguish them prior to the fire spreading to other combustibles around the cooking area.

2. Why am I required to have a Class K fire extinguisher?

Class K extinguishers must be applied after the initial automatic fire suppression system has activated. Grease fires are extremely hot and can rekindle. Cooking operations that involve deep frying or the release of grease laden vapors can lead to fires that cannot be controlled with Dry Chemical type or ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and fire rekindle while cooling the appliance.

Some advantages of a Class K extinguisher are:

- Precise extinguishing agent application.
- Excellent for use on all cooking appliances.
- Less corrosive and cleaner than dry Chemical powders.

3. What size Class K Extinguisher do I need?

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs. each.

4. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

Vehicle:

- LPG cylinders should be secured during transport.
- Transport LPG tanks in the upright position.
- Transport tanks with the valve off and with the thread plug in place.

Mobile food trucks:

- Secure LPG tanks with non-combustible strapping or Tank clamp device.
- The tank cannot extend further than the rear bumper.
- The bottom of the tank should be at least 36" above the roadway when mounted on the rear bumper.

5. Does the Fire Code Inspection cover only the items listed on this checklist? If not What else may need inspected?

The checklist provided covers some of the most common concerns with mobile food operations

Ypsitownship.org or at **misafefoodtruck.com** have copies of the following:

- A copy of the inspection check list.
- An illustration of food truck placement and setbacks for equipment.
- Access and egress considerations.

These examples are not all inclusive, and don't include DOT State vehicle / trailer inspection.