



MOBILE FOOD UNIT INSPECTIONS

The Board of Directors of the Arizona Fire Marshals Association, in support and with the consent of the membership, has developed a checklist for Fire Code inspections of Mobile Food Units.

In accordance with A.R.S. §9-485.01(B)(4), a City or Town Fire Department may not require a Mobile Food Unit to be inspected if it has had an inspection within the previous twelve (12) months from another City or Town Fire Department within the State of Arizona. The purpose of this checklist is to provide each jurisdiction with the minimum basic inspection requirements, as defined by the membership. The requirements in the checklist have been taken from the 2018 edition of the *International Fire Code* and the applicable NFPA standards. The appropriate section numbers are included in the checklist for reference.

The Arizona Fire Marshals Association is requesting that all jurisdictions use this checklist as the basis for your inspections of Mobile Food Units. Use of this checklist will help to provide uniformity across the State when it comes to inspections in different jurisdictions. A jurisdiction, may of course, choose to exceed the minimum standards when it comes to inspections, but the checklist provides the minimum requirements.

Where a Mobile Food Unit is operating within a City or Town, they will need to provide a copy of this signed checklist to the Fire Department as proof that a proper inspection has been conducted.

The checklist will be reviewed from time to time, especially when there is a change in the Fire Code or NFPA standards, and updated as necessary. The check list is available on the AFMA website in a fillable PDF or a .xlsx format so that you can add your department's logo. Please share this checklist with other jurisdictions that may not be aware of it.

As always, should you have any questions regarding this matter, please feel free to contact myself or any of the other Board or Director members.

Thank you,

A handwritten signature in blue ink, appearing to read "Michael Brune", with a long horizontal line extending to the right.

Michael Brune
President
Arizona Fire Marshals Association



ARIZONA FIRE MARSHAL'S ASSOCIATION

MOBILE FOOD UNIT INSPECTION

Business Name: _____ Date: _____
 Address: _____ Phone: _____
 City: _____ Zip Code: _____
 Email Address: _____
 MFU License Plate #: _____ AHJ: _____

GENERAL REQUIREMENTS:		YES	NO	N/A
1.	Portable fire extinguisher(s) 2A:10-B:C are installed in kitchen cooking areas. [2017 NFPA 96:10.9.3][2018 IFC 906.3]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.	Cooking appliances that produce grease-laden vapors are protected by a listed fire extinguisher (Class K). [2017 NFPA 96:10.9.2][2018 IFC 906.4]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.	Flexible connector is installed between the regulator outlet and the fixed piping system. [2017 NFPA 58:6.26.5.1(B)]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.	Cooking equipment that produces grease-laden vapor is provided with a kitchen exhaust hood in accordance with 2018 IFC, Section 607 [2018 IFC 319.3].	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	The exhaust system, including the exhaust hood, grease-removal devices, fans, ducts and other appurtenances, have been inspected and cleaned in accordance with 2018 IFC, Section 607.3 [2018 IFC 319.10.1].	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Cooking equipment is protected by an automatic fire extinguishing system in accordance with 2018 IFC, Section 904.12 [2018 IFC 319.4.1].	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	Fire protection system and devices have been maintained in accordance with 2018 IFC, Section 906.1 [2018 IFC 319.10.2] [6 months for fire extinguishing systems and 12 months for portable fire extinguishers]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.	LP gas containers installed on the vehicle are securely mounted and restrained to prevent movement. [2018 IFC 319.8.2]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.	LP gas system piping, including valves and fittings, are adequately protected to prevent tampering, impact damage, and damage from vibration [2018 IFC 319.8.4]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10.	Maximum aggregate capacity of LP gas containers, transported on the vehicle and used to fuel cooking appliances only, shall not exceed 200 pounds propane capacity. [2018 IFC 319.8.1]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11.	A listed LP gas alarm is installed within the vehicle in the vicinity of LP gas system components, in accordance with the manufacturer's instruction. [2018 IFC 319.8.5]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12.	LP gas containers installed on the vehicle and fuel gas piping system has been inspected annually by an approved inspection agency or a company that is registered with the US Department of Transportation to re-qualify LP gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. [2018 IFC 319.10.3]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SOLID FUEL OPERATIONS:		YES	NO	N/A
1.	Solid fuel is not stored above any heat-producing appliance or vent. [2017 NFPA 96:14.9.2.2]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.	Solid fuel is not stored closer than 3 ft from any cooking appliance. [2017 NFPA 96:14.9.2.2]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.	Solid fuel is not stored near any combustible flammable liquids, ignition sources, chemicals. [2017 NFPA 96:14.9.2.7]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.	Solid fuel is not stored in the path of the ash removal or near removed ashes. [2017 NFPA 96:14.9.2.4]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.	Ash, cinders and other fire debris should be removed from the firebox at regular intervals and at least once a day. [2017 NFPA 96:14.9.3.6.1]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Removed ashes, cinders and other removed debris should be placed in a closed, metal container located at least 3 feet from any cooking appliance. [2017 NFPA 96:14.9.3.8]	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Mobile Food Vendor Operator Signature: _____ Date: _____
 Inspector Name: _____ Title/Rank: _____
 Inspector Signature: _____ Date: _____

*This is a consensus document presented by the Arizona
Fire Marshal's Association in partnership with the membership.*

GENERAL ON-SITE: These items can only be verified on-site; compliance is required at every event.

1.	10 foot clearance from buildings, structures, vehicles and any combustible materials. [2017 NFPA 96:7.8.2; 96:7.8.3]
2.	Fire lanes and fire department vehicular access roads are maintained. [2018 NFPA 1:18.2.4][2018 IFC 503.4]
3.	Clearance is provided for fire department connections and fire hydrants. [2018 NFPA 1:13.1.3-5][2018 IFC 509.2]
4.	Fuel tanks are filled to capacity needed for uninterrupted operation during normal operating hours. [2018 NFPA
5.	Ensure that refueling is conducted during non-operating hours. [2017 NFPA 96:B.18.3]
6.	Engine sources of power are separated from the public by barriers (guards, fencing, enclosure, etc.). [2017 NFPA
7.	Ensure any engine powered source of power is shut down prior to refueling. [2018 NFPA 1:11.7.2.1.2]
	Exhaust from engine-driven source of power complies with the following:
	A. At least 10 ft in all directions from openings and air intakes. [2017 NFPA 96:B.13]
8.	B. At least 10 ft from every means of egress. [2017 NFPA 96:B.13]
	C. Directed away from all buildings. [2018 NFPA 1:11.7.2.2]
	D. Directed away from all other cooking vehicles and operations. [2018 NFPA 1:11.7.2.2]
9.	Operate cooking equipment only when all windows, service hatches and ventilation sources are fully opened. [2017 NFPA 96:14.2.2, 96:14.2.3]

COMMENTS:

[illegible]

NOTES:

- 1 This check list was created to establish a minimum set of standards, through consensus with the membership of the Arizona Fire Marshal's Association. Jurisdictions are encouraged to use this check list when inspecting mobile food units. Mobile food units include either food trucks or trailers that are towed into position. This check list is not intended to include outdoor food preparation outside of a truck or trailer. Jurisdictions can require additional items beyond this check list.
- 2 The general requirements portion of the check list apply to all mobile food units.
- 3 The solid fuel operations portion of the check list apply only to mobile food units that use a solid fuel for cooking.
- 4 The general on site portion of the check list apply to site specific requirements for each event.
- 5 The comments section of the check list is to explain any item that is marked not applicable to the inspection to provide clarity.