



St. Lucie County Fire District
Community Risk Reduction
5160 N.W. Milner Drive
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Mobile and Temporary Cooking Operations

The information contained herein is to inform any mobile/temporary vendor that wishes to setup and conduct cooking operations within St Lucie County. Any vendor wishing to conduct such operations shall comply with these requirements that are in line with state and locally adopted codes. If any such vendor fails to comply, they will not be allowed to setup or continue operations once violations are found. An inspection by St Lucie County Fire District will be conducted of each vendor prior to the event and the vendor being allowed to start cooking operations. If the vendor fails to comply with the following requirements, they will not be allowed to cook for the event and will be asked to vacate the premises.

NFPA 1 10.14.2 The AHJ shall be permitted to regulate all outdoor events such as carnivals and fairs as it pertains to access for emergency vehicles; access to fire protection equipment; placement of stands, concession booths, and exhibits; and the control of hazardous conditions dangerous to life and property.

Commercial cooking

NFPA 1 50.7.1.2 Where required by the AHJ, permits shall be required for the location, design, construction, and operation of mobile and temporary cooking operations.

1. 50.4.3.2* 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.

A.50.4.3.2 Examples of cooking equipment that produce grease-laden vapors include, but are not limited to

- deep fat fryers
- ranges
- griddles
- broilers
- woks
- tilting skillets
- braising pans

2. 50.2.1.2 All such equipment and its performance shall be maintained in accordance with the requirements of this chapter during all periods of operation of the cooking equipment.
3. 50.4.11.2 Class K fire extinguishers shall be provided for cooking appliance hazards that involve [combustible](#) cooking media (vegetable oils and animal oils and fats).
4. 50.5.2.2* Maintenance of the fire-extinguishing [systems](#) and listed exhaust hoods containing a constant or fire-activated water [system](#) that is listed to extinguish a fire in the grease removal devices, hood exhaust plenums, and exhaust ducts shall be made by properly trained, qualified, and certified person(s) acceptable to the [AHJ](#) at least every [6](#) months.
5. 50.5.2.8.1 Records, including certificates of inspection and maintenance, shall be permitted to be forwarded to or shared with the [authority having jurisdiction](#) either by hard copy or electronically.
6. 1:50.8.3.2 Ensure there is no public seating within the mobile food truck.
7. 50.7.1.7 **Separation.** Mobile or temporary cooking operations shall be separated from buildings or structures, combustible materials, vehicles, and other cooking operations by a minimum of 10 ft (3m) (ex. Food trailer/concession shall not be attached to vehicle)
8. 1:18.2.4 Verify fire department vehicular access is provided for fire lanes and access roads.
9. 1:13.1.4; 1:13.1.5 Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections.
10. 50.4.6.1 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.
11. 50.4.7.1 All systems shall have both automatic and manual methods of actuation.

Tents

25.2.2 Flame Resistance.

2. 5.2.2.1 All tent fabric shall be flame resistant in accordance with 10.3.1 of NFPA 101. [101:11.11.2.1] 25.2.2.2 One of the following shall serve as evidence that the tent fabric materials have the required flame resistance: (1) The AHJ shall require a certificate or other evidence of acceptance by an organization acceptable to the AHJ.

3. ALL vendors are required to have at least one fire extinguisher with a minimum rating of 2A:10BC with a current inspection/service tag from a licensed fire extinguisher company. The extinguisher shall be visible and unobstructed. If cooking anything with grease laden vapors a Class K is also required.

4. Cooking operations may be done under a tent, but with certain regulations. If the cooking produces grease-laden vapors, you must have a Class K extinguisher. The tent you are cooking under must have a fire retardant coating on it. If the tent does not, you cannot cook under the tent and would need 10ft of clearance from the tent. A certificate/label on the tent, or other evidence of approval for fire retardant will be required or the tent will not be allowed.

5. Grills used for cooking are not allowed under tents or inside mobile vehicles/trailers. They must be outside due to smoke buildup and flare-ups.

6. No public access is allowed to ANY cooking areas.

7. 25.1.10.1.6 Containers for liquefied petroleum gases shall be installed not less than 5ft from any tent or temporary membrane structure and shall be in accordance with the provisions of chapter 69.

8. 25.1.10.1.7 Tanks shall be secured in an upright position and protected from vehicular traffic. (A crate can be used)

9. Generators and other internal combustion power sources shall be separated from temporary membrane structures and tents by a minimum of 5ft (1.5m) and shall be protected from contact by fencing, enclosure, or other approved means.