



MOBILE FOOD UNIT GUIDE

CHECKLIST

GENERAL SAFETY (G)

- ☐ Equipped with appliances that emit smoke or grease-laden vapors (319.1.1) (G1)
- ☐ Existing or new unit (319.1.2) (G2)
- ☐ "Systematic Plan of Cooperation" to comply by Jan. 1, 2025 (319.1.3) (G3)

MOBILE FOOD UNITS (MFU)

- ☐ Operational permit issued (319.2.1) (MFU 1)
- ☐ MFU is not blocking (319.2.2) (MFU 2):
 - ☐ Fire apparatus access roads (MFU 2a)
 - ☐ A fire lane (MFU 2b)
 - ☐ Fire hydrants or other fire appliances (MFU 2c)
- ☐ Current location (address) posted and accessible to all employees (319.2.3) (MFU 3)
- ☐ MFU separated by a min. of five feet maintained to (319.2.4) (MFU 4):
 - ☐ Buildings or structures (MFU 4a)
 - ☐ Combustible materials (MFU 4b)
 - ☐ Vehicles (MFU 4c)
 - ☐ Other cooking operations (MFU 4d)
- ☐ Sufficient space to allow timely egress in the event of fire or natural disaster (319.2.4) (MFU 5)
- ☐ Generators and cooking operations located indoors (319.2.5) (MFU 6)
- ☐ Approval from the building official granted (319.2.5) (MFU 7)

GENERATORS (G)

- ☐ No refueling while operating (319.2.6) (G1)
- ☐ Not operated in an enclosed area (319.2.6) (G2)
- ☐ Vehicle-mounted generators are installed, used, and maintained according to listing and manufacturer's instructions (319.2.6.2) (G3)

EXITS (EX)

- ☐ Means of egress are clear and unobstructed (319.2.7) (EX1)
- ☐ Two exits provided (319.2.7) (EX2)
- ☐ Customer service window is appropriately sized for egress (319.2.7) (EX3)

REVISED 8/23

ELECTRICAL (EL)

Cords, outlets, wiring, etc. (319.2.8) (EL1):

- ☐ Used and maintained in accordance with NFPA 70 (EL 1a)
- ☐ Listed and labeled (EL 1b)
- ☐ Modified or damaged electrical repaired or replaced (EL 1c)
- ☐ Approved covers for all switches, electrical outlet boxes (EL 1d)
- ☐ Proper use of temporary wiring (EL 1d)

HEATING APPLIANCES (319.2.9.603.9) (H)

- ☐ Labeled and listed (H1)
- ☐ Directly plugged into an electrical outlet (H2)
- ☐ Extension cords are prohibited (H3)
605.5 through 605.7:
 - ☐ Portable unvented heaters (H4)
 - ☐ Heating appliances (H5)
 - ☐ Unauthorized operation (H6)

EXHAUST HOOD (EH)

- ☐ Type I hood present for appliances that produce smoke or grease-laden vapor (319.2.10 section 606) (EH1)

FIRE PROTECTION (FP)

- ☐ Proper fire protection for the cooking equipment (319.2.11) (FP1)
- ☐ Proper fire extinguisher(s) (319.2.11.2) (FP2)
When vehicles are in transit (319.2.11.3) (FP3):
 - ☐ Secure deep-fat fryers (FP 3a)
 - ☐ Disarm automatic fire extinguishing system (FP 3b)
 - ☐ System rearmed (FP 3c)
 - ☐ Verify and post new location (FP 3d)
- ☐ Deep fat fryer lid (NFPA 96) to prevent oil spill (319.2.11.4) (FP4)

This guide is for **on-site mobile food unit inspections** to comply with the 2022 Oregon Fire Code Section 319. Code sections are listed in the order found in OFC Section 319. Labels are illustrated and reference the applicable code section.



MOBILE FOOD UNIT GUIDE

CHECKLIST

COOKING OIL STORAGE

- ☐ 120-gallon max cooking oil storage container (319.2.12.1)
Nonmetallic storage tanks (319.2.12.2.2):
 - ☐ Listed for use with cooking oil and max. temp
 - ☐ Shall not exceed 200 gallons
- ☐ Piping, connections, valves, tubing, hose, pumps, vents, and other related components for oil transfer (319.2.12.2.3)
- ☐ Design suitable for working pressures encountered (319.2.12.2.4)
- ☐ Normal and emergency tank venting provided (319.2.12.2.5)
- ☐ Normal vents located above the normal liquid line (319.2.12.2.5)
- ☐ Minimum effective area is not smaller than the largest filling or withdrawal connection (319.2.12.2.5)
- ☐ Emergency vents located above the normal liquid line (319.2.12.2.5)
- ☐ Device relieves excessive internal pressure caused by exposure to fire (319.2.12.2.5)

APPLIANCE CONNECTOR

- ☐ Labeled in compliance with ANSI Z21.69/CSA 6.16 (319.2.13)

LP GAS SYSTEMS (LP)

- ☐ Inspected annually (319.2.14) (LP1)
- ☐ Maximum aggregate volume of 200 pounds (319.2.14.2) (LP2)
- ☐ Container securely mounted and restrained (319.2.14.3) (LP3)
- ☐ Container manufactured in compliance with NFPA 58 (319.2.14.4) (LP4)
- ☐ Container installation complies with NFPA 58 Section 6.26 (319.2.14.4) (LP5)
- ☐ System piping protected to prevent tampering, impact damage, and damage from vibration (319.2.14.5) (LP6)
- ☐ Listed LP gas alarm required (319.2.14.6) (LP7)

COMPRESSED NATURAL GAS (CNG) SYSTEMS:

- ☐ Containers supply only cooking fuel (319.2.15.1)
- ☐ Meets maximum aggregate volume (319.2.15.1.1)
- ☐ Container is properly protected (319.2.15.1.2)
- ☐ Container constructed properly (319.2.15.1.3)
- ☐ Containers supply transportation and cooking fuel (319.2.15.2)
- ☐ Piping properly protected (319.2.15.3)
- ☐ Methane alarms present (319.2.15.4)

SOLID FUEL COOKING (SF)

- ☐ Dedicated hood provided (319.16.1) (SF1)
Required fire extinguishers present (SF2):
 - ☐ 2.5 gallon water extinguisher, Class K extinguisher (319.2.16.2.1)
- ☐ Fuel properly located (319.2.16.2.2) (SF3)
- ☐ Outdoor storage (319.2.16.2.3) (SF4)
- ☐ Fuel properly separated (319.2.16.2.4) (SF5)
- ☐ Ash properly removed (319.2.16.2.5, 319.2.16.2.5.1-2) (SF6)
- ☐ Carbon monoxide alarms as required (319.2.17)(SF7)

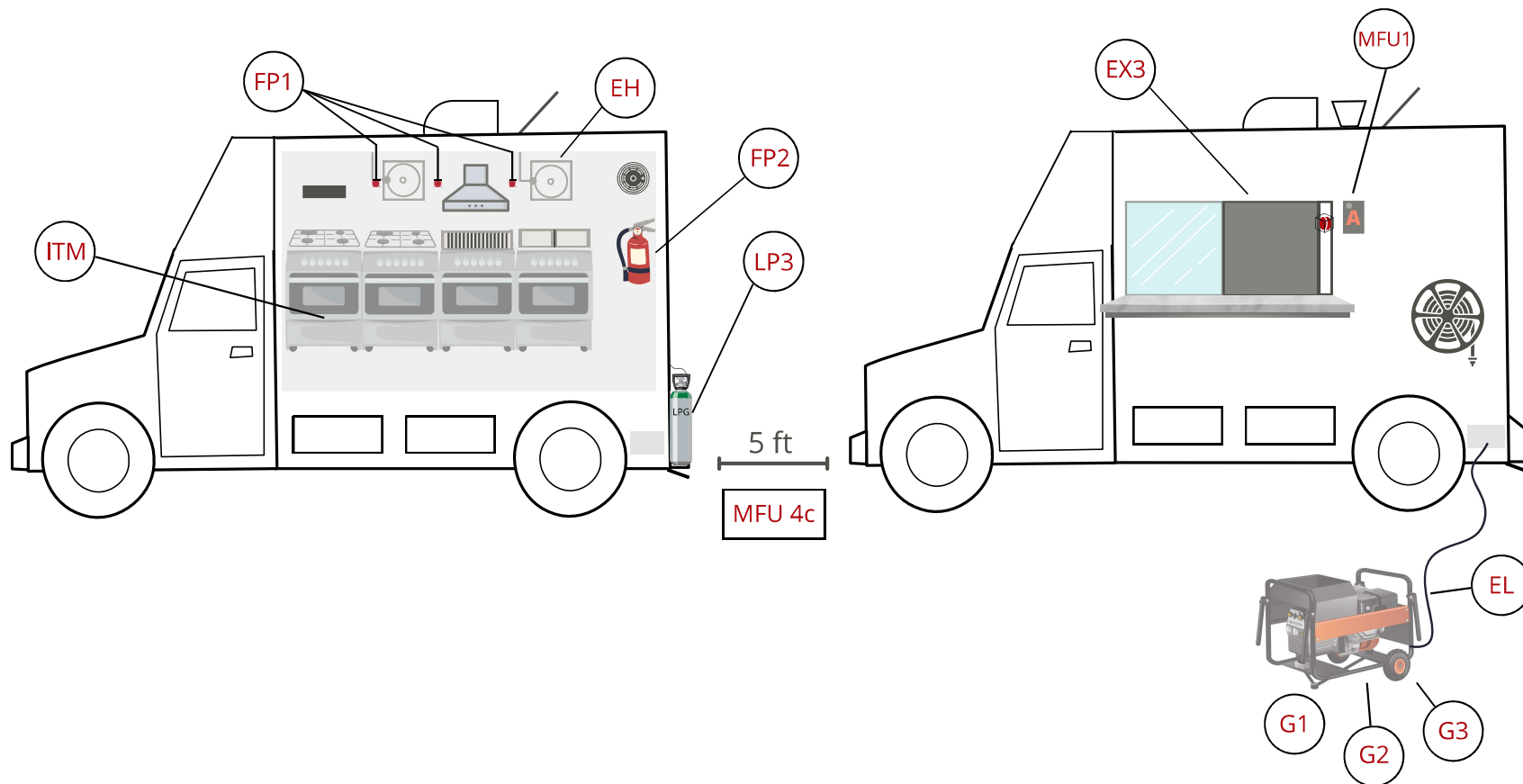
INSPECTION, TESTING, AND MAINTENANCE (ITM)

- ☐ System inspected, tested, maintained every six months (319.2.18) (ITM1)
- ☐ Exhaust system inspected, tested, maintained every six months (319.2.18.1) (ITM2)
- ☐ Fire protection systems/devices tested by qualified professional (319.2.18.2) (ITM3)
- ☐ Fuel gas system tested or replaced every 5-12 years (319.2.18.3) (ITM4)
- ☐ No appliances connected to fuel gas systems without a current satisfactory fuel gas inspection (319.2.18.4) (ITM5)



MOBILE FOOD UNIT GUIDE

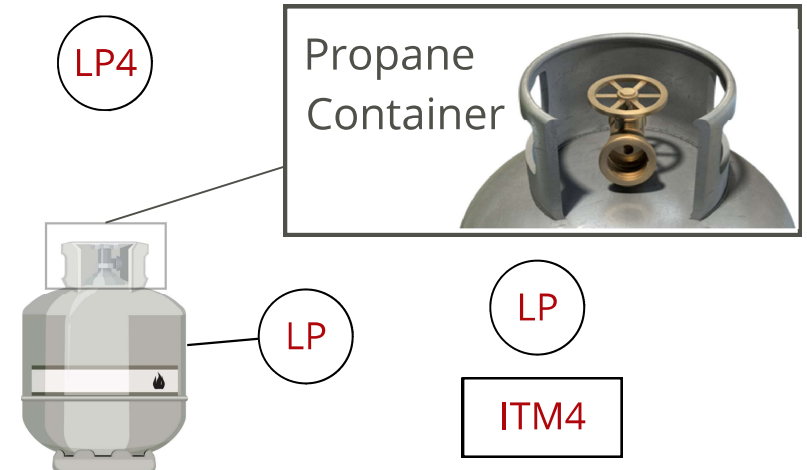
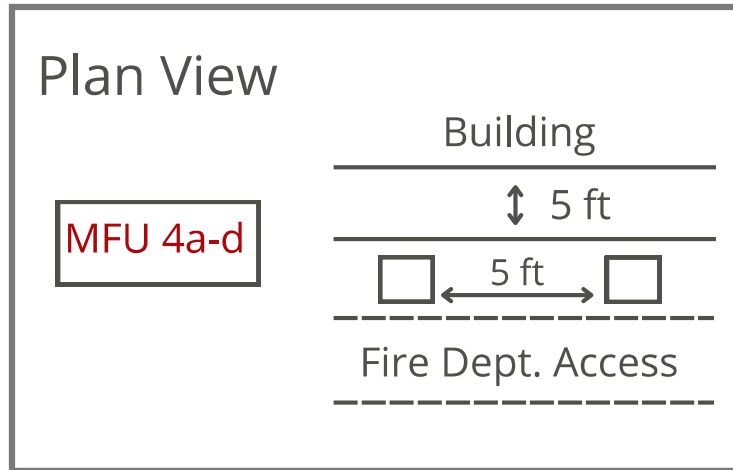
DIAGRAM





MOBILE FOOD UNIT GUIDE

DIAGRAM



SOLID FUEL COOKING

