



# BELVEDERE FIRE DEPARTMENT



## *Information Bulletin* Mobile Food Vendors

Mobile food vendors have grown in popularity and have become a routine attraction at special events and local venues. We want to ensure these operations are conducted in a safe manner, reducing potential hazards that may threaten public safety, while assisting the business with continuity of their operation.

Routine inspections will be conducted for mobile food vendors to identify and eliminate basic fire hazards, educate vendors on potential hazards, and promote a safe and livable community. Vendors should contact our department for a fire safety self survey, successfully pass the inspection, and receive the necessary permits before commencing operations (DHEC). This inspection does not replace the vendor's obligation to obtain any business license or coordinate and comply with Zoning requirements (local, county state).

### **South Carolina Fire Code:**

The 2021 South Carolina Fire Code (SCFC) includes regulations for Mobile Food Preparation Vehicles and was mandated for statewide adoption on January 1, 2023. A self-survey has been created to assist with achieving and maintaining compliance with some of the common issues impacting mobile vendors. Some of the significant changes contained within the latest edition of the code include:

- Operations that produce grease-laden vapors will require the installation of an exhaust hood that is protected by an automatic fire extinguishing system.
- LP- gas alarms will be required in vehicles near LP-gas components.
- Fuel gas systems shall be inspected annually by an approved inspection agency. Once the inspection takes place and passed, a sticker must be placed on the gas system indicating the name of the inspection agency and the date the satisfactory inspection took place.

### **Vendors:**

For more information we encourage all applicants to refer to DHEC Retail Food Establishments:

Mobile Food Establishment <https://scdhec.gov/sites/default/files/Library/CR-012708.pdf>

### **Types of Mobile Food Vendors**

- *Type A* includes a cart, trailer, tent, vehicle or similar and do not cook or warm food and do not utilize any portable power, including caterers or canteens or similar who prep food off site and serve at an outdoor special event or gathering. This program excludes vendors who are selling commercially pre-packaged beverages or snacks, stocking vending machines, or similar activities.
- *Type B* includes a cart, trailer, tent, vehicle or similar and warm or reheat food and/or utilize portable power or fuel systems.
- *Type C* includes a cart, trailer, tent, vehicle or similar and conduct mobile food preparation that includes cooking of foods (producing grease laden vapors).

<b>Mobile Food Vendor Fire Safety Self-Survey</b>	Address: _____
	Business Name: _____
	Employee completing survey: _____ Date: _____

This document is provided as a courtesy to assist you with identifying routine fire safety issues and general compliance but may not be all inclusive. These surveys improve safety by eliminating basic fire hazards, educating employees on hazards, and helping to ensure a safe and livable community. The list below is intended to act as a guide to help you begin promoting fire safety.

A. SETUP	N/A	YES	NO
1. Ensure that emergency access routes are free and unimpeded to allow for emergency personnel to gain access.			
2. Confirm the mobile food vendor is located at least 10 feet from other mobile food vendors.			
3. Verify the mobile food vendor is located at least 10 feet from other buildings.			
4. Mobile food vendors are located at least 10 feet from hydrants.			
B. GENERATOR			
1. The generator must be located at least 10 feet from hydrants.			
2. Generator is set up in a way that keeps the fumes from the surrounding buildings and vendors.			
3. When possible, generators are located downwind.			
4. If refueling is necessary, establish a refueling plan for the generators or similar items.			
5. Onsite fuel kept in an approved safety can or removed from the area.			
C. PROPANE			
1. Ensure that all propane tanks are properly mounted or secured while in use or in the general area.			
2. The propane shutoff valves must always be accessible to ensure they can be utilized if needed.			
3. Propane hoses and connections must be in good repair and free from leaks.			
4. The maximum aggregate capacity of LP-gas containers transported on the vehicle shall not exceed 200 pounds (91kg).			
5. A listed LP-gas alarm is installed near LP-gas components, per manufacturer's instructions.			
6. LP-gas alarm has a manufacture date of less than 10 years old.			
7. LP-gas containers have been inspected by an approved inspection agency.			
D. ELECTRICAL			
1. Extension cords are only used on a temporary basis, only for portable items, never in place of permanent wiring.			
2. Breaker box does not have any open slots or circuits, circuits are clearly labeled, breaker cover(s) remain closed.			
3. All electrical junction box covers, outlet covers, and switch plates are secured in place.			
4. Electrical panel must always be kept clear and accessible.			
5. Extension cords must be in good repair, free from any obvious damage to the cord or the plugs.			
6. Grounding must take place when required during the use of an extension cord.			
E. EXIT PATH			
1. The egress path must always be clear of any obstructions to include during food preparation and serving.			
2. The egress path from the mobile food vendor must be clearly recognizable and clear of any tripping hazards.			
3. Doors serving as the exit discharge from the mobile food vendor must open completely with ease.			
4. Adequate path must be provided to the public right of way when exiting the mobile food vehicle.			
F. FIRE EXTINGUISHER			
1. When cooking operations are taking place a minimum 2A:10BC fire extinguisher is required.			
2. When cooking operations produce grease laden vapors, one 1.5-gallon Type "K" extinguisher is required.			
3. Deep frying: one 1.5-gallon Type "K" extinguisher is required for every 4 fryers with a oil capacity of 80 pounds.			
4. All fire extinguishers must be appropriately visible, accessible, distributed, mounted, and inspected.			
G. KITCHEN HOOD			
1. The hood exhaust must be clear of trees or any other obstructions additionally the fan must be running when cooking.			
2. Hood exhaust system must be clean, operational, & tagged by a qualified vendor (report maintained in the vehicle).			
3. Hood suppression inspected & tagged by a qualified vendor w/in the last 6 months (report maintained in vehicle).			
H. COOKING OIL			
1. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454L) and shall be stored in such a way as to not be toppled or damaged during transport.			
I. GENERAL			
1. Ensure the cooking surface is clean/free of combustible materials.			
2. Storage, stock, etc. is orderly and not excessive in nature ensuring that items do not become a safety concern.			
3. A Current business license and DHEC permit posted in public view.			

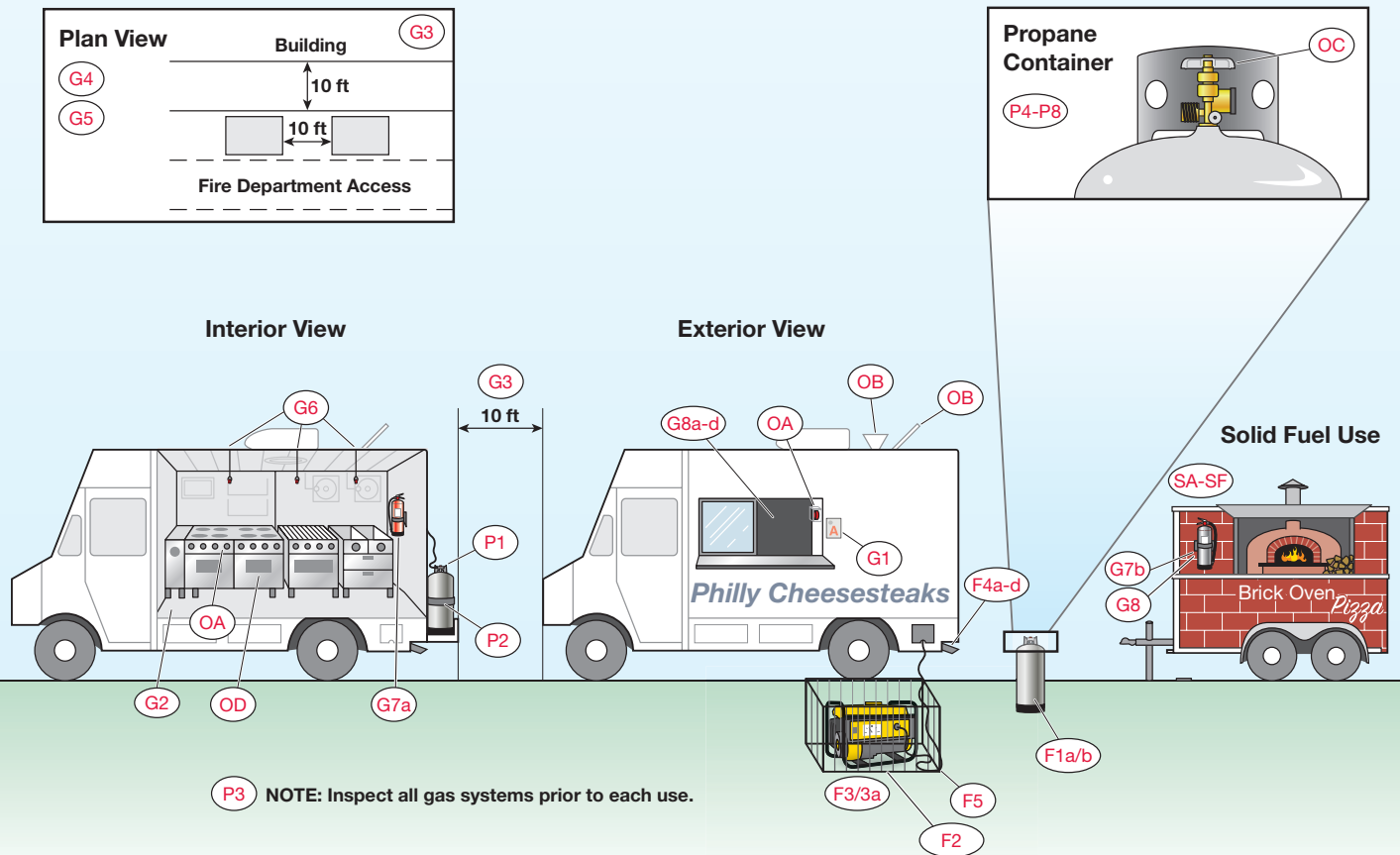


Please visit at [www.belvederefiredepartment.com](http://www.belvederefiredepartment.com) for additional information and resources.





## FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

### General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.10]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
  - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
  - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**



# FOOD TRUCK SAFETY CONTINUED

## Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - At least 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
  - At least 12 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
  - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **F5**

## Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:17.7.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] **P8**

## Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

## Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

### Learn More

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://nfpa.org)
  - NFPA 1, *Fire Code*, 2021 Edition
  - *NFPA 1 Fire Code Handbook*, 2021 Edition
  - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
  - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
  - *LP-Gas Code Handbook*, 2020 Edition
  - NFPA 70®, *National Electrical Code*®, 2020 Edition
  - *National Electrical Code*® *Handbook*, 2020 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
  - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

