


Roswell Fire Department

Food Truck Self Checklist

This is not an all-inclusive list; all applicable fire and life safety provisions must be met.

<p>Community Risk Reduction</p> <div style="text-align: center;">  </div> <p>Inspections</p>	<p>Food Trucks operating within the city of Roswell require a Food Truck inspection within 12 months of the date of operation. This inspection must be completed by one of the North Fulton Cities and the Food Truck must possess the appropriate Inspection sticker.</p> <p>Food Trucks with a base of operation within the City of Roswell may be inspected by Roswell's Community Risk Reduction Division.</p> <ul style="list-style-type: none"> Any activity that will either affect the ordinary use of parks, public streets, rights-of-way, or sidewalks, disrupt the flow of traffic on public streets or sidewalks, or include alcohol service or sales where it is not normally permitted. Events on private property which will make no use of city streets other than for lawful parking do not require a special event permit. A permit from Recreation, Parks Historic & Cultural Affairs is required for Special Events. Click here for the permit application 								
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%;">Cooking</td> <td style="width: 25%;">Y <input type="checkbox"/> N <input type="checkbox"/></td> <td style="width: 25%;">Fueled Equipment</td> <td style="width: 25%;">Y <input type="checkbox"/> N <input type="checkbox"/></td> </tr> <tr> <td>Generator</td> <td>Y <input type="checkbox"/> N <input type="checkbox"/></td> <td>Propane Tanks</td> <td>Y <input type="checkbox"/> N <input type="checkbox"/></td> </tr> </table>	Cooking	Y <input type="checkbox"/> N <input type="checkbox"/>	Fueled Equipment	Y <input type="checkbox"/> N <input type="checkbox"/>	Generator	Y <input type="checkbox"/> N <input type="checkbox"/>	Propane Tanks	Y <input type="checkbox"/> N <input type="checkbox"/>
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✓ = YES, X = NO, NA = Not applicable									
The below requirements are from the 2018 International Fire Code(IFC) and the 2017 NFPA 96									
Fire Protection									
1)	Does your food truck use appliances that emit smoke or grease vapors, and do they comply with NFPA 96 standards?								
2)	Do you have a hood suppression system and a fire extinguisher as required by NFPA 96?								
3)	Are both the hood system and fire extinguisher compliant with NFPA 96?								
4)	Is the exhaust system, including hoods, grease filters, fans, and ducts, inspected and cleaned regularly in accordance with NFPA 96?								
5)	Are all fire protection systems and devices maintained in good working order in accordance with Section 901.6 (IFC)?								
Site Setup									
6)	Are fire lanes and access to the building unobstructed?								
7)	Is there unobstructed access to fire hydrants, ensuring the fire department can gain immediate access to fire protection equipment or fire hydrants?								
8)	Is your truck positioned at least 10 feet away from building entrances, exits, other vehicles, and combustible materials?								
9)	If using a non-vehicle-mounted generator, is it placed at least 12 feet from the cooking area and secured behind fences or in an enclosure?								
10)	Does any area with a generator have a portable fire extinguisher rated at least 20-BC?								
11)	Are wheel chocks used to prevent your vehicle from moving?								
Cooking Oil Storage									
12)	Are metallic cooking oil storage tanks listed in accordance with UL 80 or UL 142?								
13)	Are nonmetallic storage tanks listed for use with cooking oil, including maximum temperature exposure, and is the tank capacity not exceeding 200 gallons?								


Cooking Fuel – LP-Gas (Propane)	
14) Is the total amount of LP-gas (propane) carried not exceeding 200 pounds?	
15) Is there a listed LP-gas alarm installed near the LP-gas system components inside your vehicle in accordance with the manufacturer's guidelines?	
16) Are LP-gas containers installed either outside the vehicle or in a sealed cabinet that is vapor-tight to the inside?	
17) Is at least one carbon monoxide detector installed if using a non-electric cooking appliance?	
18) Have the LP-gas containers and piping systems been inspected in the past year?	
Cooking Fuel – CNG (Clean Natural Gas)	
19) Is the maximum aggregate capacity of CNG containers on the vehicle less than 1,300 pounds of water capacity?	
20) Are the CNG containers securely mounted and restrained to prevent movement and installed in locations that are not subject to a direct vehicle impact?	
21) Is there a listed methane gas alarm installed within the vehicle in accordance with the manufacturer's instructions?	

Please contact the Roswell Community Risk Reduction Division if there are any additional questions at 770-641-3730 or email us at firecustomerserviceteam@roswellgov.com?

Please [CLICK HERE](#) for the Special Events Information Page.

SUPPRESSION SYSTEMS & PORTABLE FIRE EXTINGUISHERS

FOOD TRUCK SAFETY





CHECK for an approved fire suppression system for cooking appliances. [NFPA 96.8.9.1.2]

VERIFY the fire suppression system service tag shows service every 6 months. [NFPA 17A.7.3.2]



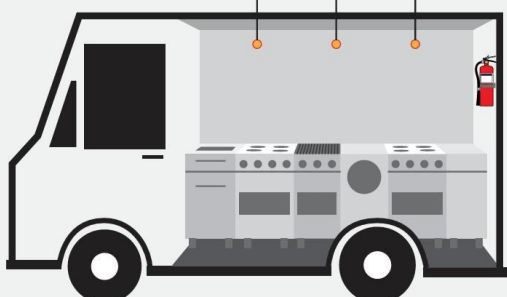

VERIFY

- Class K fire extinguishers are installed for cooking appliance fires. [NFPA 96, 8.9.7.2]
- additional fire extinguishers are installed for other hazards. [NFPA 96, 8.9.7.4]
- that there is an instructional placard at each Class K extinguisher. [NFPA 96, 8.9.1.3]
- that a 20-B-C rated extinguisher is installed wherever an electrical generator is used. [NFPA 96, 8.9.7.5]
- that every extinguisher has an annual service tag. [NFPA 96, 8.9.7.6]



CHECK

- for an approved fire suppression system. [NFPA 96.8.10.6.1]
- that a water-based fire extinguisher is installed for the extinguishment of wood and charcoal fuels. [NFPA 96.8.10.6.3]


ENSURE

at least one worker is trained in the following: [NFPA 96.8.15.1]

DOCUMENT

initial and annual training and make it available to the fire department upon request. [NFPA 96.8.15.4, 8.15.5]



Using portable fire extinguishers. [NFPA 96.8.15.1]



Manually discharging the fire suppression system. [NFPA 96.8.15.1]



Proper method of shutting off fuel sources [NFPA 96.8.15.1]



Proper procedure for how to perform simple leak test on gas connections. [NFPA 58.6.16, 58.6.17]



VERIFY

the vehicle is jacked or wheel chocks are installed around wheels [NFPA 96.8.13.3] and that there is at least 10 ft clearance from buildings or structures, combustible materials, vehicles, and other cooking operations. [NFPA 1.50.7.1.5]



VERIFY ACCESS & ENSURE CLEARANCE

Verify fire department vehicular access is provided for fire lanes, access roads, fire hydrants, and fire department connections. [NFPA 1.50.7.17]

FOR MORE INFORMATION VISIT FEMALIFESAFETY.ORG

FIRE EQUIPMENT MANUFACTURERS' ASSOCIATION