

Mobile Food Preparation Vehicle Permitting and Inspection Information



If you have any questions or comments regarding the information contained within, or if you need assistance interpreting these requirements, please contact:

Tulsa Fire Department
1760 Newblock Park Drive
Tulsa, OK 74127
(918) 596-9422
email: Firemarshal@cityoftulsa.org

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General

With the adoption of the 2018 International Fire Code by the Oklahoma Uniform Building Code Commission, as enforced in Title 13 & 14 of Tulsa City Ordinance by the Tulsa Fire Department there is now a requirement for Mobile Food Preparation Vehicles (i.e. Food Trucks) whose operation uses appliances that produce smoke or grease-laden vapors to receive an operational permit issued by the Tulsa Fire Department. *The term “grease” refers to animal and vegetable fats and oils that are used to cook foods or that are a byproduct of cooking foods.*

This operational permit requirement was instituted to ensure public safety in response to the increase in the popularity and number of mobile food service vehicles operating within our

The operational permit will cost \$135.00 annually. Vendors operating mobile food preparation vehicles are required to obtain a permit before operating within the city of Tulsa. To receive a permit, your vehicle must be inspected and pass an operational inspection performed by the Tulsa Fire Department. To receive an inspection, you must apply with the City of Tulsa permitting center through the on-line, self-service portal. Once application is complete and fees are paid, an Assistant Fire Marshal will contact you for an inspection date and time.

Any mobile food preparation vehicle equipped with appliances that produce smoke or grease-laden vapors shall first obtain an operational permit through the city of Tulsa's permitting center to operate. This will require an inspection from the Tulsa Fire Marshal's office to verify compliance with the 2018 International Fire Code requirements of Section 319. To determine that a permit is not needed for a vendors mobile food preparation vehicle, verification needs to be made by a Tulsa Fire Department Fire Code official. Once it is verified that a operational permit is not required, a verification letter stating as such will be issued to the vendor. Any modifications to the appliances of a mobile food preparation vehicle post inspection will make the verification letter invalid. There is no charge for the verification letter and you can request a verification inspection through the Tulsa Fire Department.

To obtain a Mobile Food Preparation Vehicle Operational Permit, the vendor must apply with the City of Tulsa permitting center through the on-line, self-service portal. Once application is complete and fees are paid, an Assistant Fire Marshal will contact you for an inspection date and time and location.

Please note, if your mobile food preparation vehicle does not currently have a required automatic fire extinguishing system installed, a separate construction permit and submittal process is required for the installation of this extinguishing system. This permit is applied for and obtained by a licensed fire suppression installation contractor who will submit a set of plans that will be

reviewed by the Tulsa Fire Department Plans Review. The permit application for the installation of a commercial kitchen fire suppression system will require its own inspection but can be performed at the same time as the annual operational permit inspection.

[illegible]

Once an Operational Permit is submitted with fees paid, The Fire Marshals Office will receive notice of the permitted inspection and contact the applicant to schedule a date, time and location for inspection.

Inspection Process

The areas that the operational permit inspection will focus on are the exhaust hoods, fire protection features, fuel supply piping, appliances, cooking oil storage and the fuel systems of the mobile food preparation vehicle. Remember, the vendor is accountable and shall be held to compliance with all applicable provisions of the 2018 International Fire Code.

Please bring any information you have regarding the ventilation hood, automatic fire extinguishing systems, appliances, LP-gas and methane alarms, professional cleaning documentation, cooking oil tanks and containers, or any other information concerning your mobile food preparation vehicle operation with you to the inspection. If your mobile food preparation vehicle has an existing automatic fire extinguishing system, please bring all the information and documents provided to you by the suppression contractor that installed or inspects the system. This information will be needed when verifying that the appropriate coverage is provided.

Inspections with Violations

If violations are found during the inspection, a re-inspection will be required to ensure the violations are corrected and the mobile food preparation vehicle is code compliant. Once the violations have been corrected, it will be the responsibility of the vendor to contact the Tulsa Fire Department to schedule a re-inspection. Permits are only issued to mobile food preparation vehicles that have successfully passed their inspection. These Operational permits are valid for one year from the inspection date.



Once the vendor has passed the Fire Department's inspection, a Mobile Food Preparation Vehicle Operational Permit will be issued. The permit will be emailed to the applicant at the completion of the inspection. The permit shall be retained by the vendor for as long as the permit is valid, it shall be kept with the mobile food preparation vehicle and be readily available to present if asked. Failure to keep the permit with the mobile food preparation vehicle or to provide a required permit when asked could result in the issuance of a stop work order where all operations shall cease until the situation is corrected or a valid operational permit can be presented.

The following sections outline the items that the fire department's or district's Prevention Division or Bureau will be focused on during their inspection of the mobile food preparation vehicle.

Type I Commercial Hood and Automatic Fire Suppression Systems

The food service industry involves the use of cooking equipment that operates at high temperatures. The cooking equipment in addition to the grease-laden vapors that are produced from the cooking process can lead to a fire within the mobile unit and can cause severe damage and injuries. The following are safety parameters that will be evaluated during the inspection and must be complied with in order to successfully pass:

- A Type I hood shall be installed at or above all commercial cooking appliances that produce grease-laden vapors. These hood systems shall be inspected, at a minimum, every six months with maintenance records kept and maintained. Any grease accumulation that has developed will need to be cleaned regularly by a *qualified individual*.
- All Type I hoods shall be protected with an approved automatic fire-extinguishing system. This automatic fire-extinguishing system shall be inspected and tested for proper operation every six months by a licensed contractor. If an automatic fire-extinguishing system is required and is not in place, the vendor shall be required to contact a licensed fire sprinkler contractor and have one installed. All vendors who are being inspected that require an automatic fire-extinguishing system shall have a current inspection tag indicating the system is operational or record of a recent inspection.

Portable Fire Extinguishers

Portable fire extinguishers give occupants the means to suppress a fire in its incipient (beginning) phase. The capability of this type of early manual fire suppression can contribute to the protection of the occupants; especially if there are evacuation difficulties associated with the location or the specific hazards. Additionally, a fire that is extinguished in its incipient phase, may limit potential damage to the vehicle. To be effective though, personnel must be properly trained in the use of portable fire extinguishers and know what type of extinguisher to use.



- All mobile food preparation vehicles shall be equipped with at least one (1) 2A:10-BC rated fire extinguisher. Class A, B and C extinguishers are used for fires involving ordinary combustibles, flammable liquids and live electrical equipment and NOT for fires involving grease. This fire extinguisher needs to be fully charged and inspected by a licensed contractor annually.
- All mobile food preparation vehicles with commercial cooking operations producing grease-laden vapors, shall have an **additional** 1.5-gallon Class K portable fire extinguisher. All solid fuel cooking appliances (wood burning ovens) shall have either one (1) 2.5-gallon

Class K or two (2) 1.5-gallon portable fire extinguishers. Class K fire extinguishers are used for fires involving cooking media, such as fats, grease, and oils. This fire extinguisher shall be fully charged and inspected by a licensed contractor annually.

Appliances and Cooking Oil Storage

The food service industry involves the use of cooking appliance as well as the use and storage of cooking oils. It is imperative that gas fired appliances use the correct connections to the piping system as well as be limited in the distance they can be moved. These requirements are to reduce the possibility of fire and life safety problems concerning gas leaks and fires. Cooking oil stored in mobile food preparation vehicles can present a hazard if stored in too large of volume, in incorrect containers, or if not secured in an appropriate manner.

- Gas cooking appliances within mobile food preparation vehicles shall be secured in place and connected to fuel-supply piping with the appropriate connectors and with the installation being configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.
- Cooking oil storage tanks and containers within mobile food preparations vehicles shall be constructed of the appropriate materials and used in accordance with their listing and manufacturer's instructions. Tanks shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components. Normal and emergency venting shall be provided for all cooking oil storage tanks.

Liquid Propane (LPG) Gas System and Compressed Natural Gas Systems (CNG)

LP-gas and CNG systems are necessary for a mobile food preparation business to operate. These systems and their components can be safely utilized if they are properly protected, stored, mounted, piped, and utilized within the safe parameters of the fire code.

- All mobile food preparation vehicles that use either LP-gas or CNG systems shall be mounted and operated in an appropriate manner. All system piping, including valves and fittings shall be adequately protected to prevent tampering, impact damage, and damage from vibrations. Maximum allowable quantities of either LP-gas or CNG shall not be exceeded. For LP-gas, the maximum allowable quantity is 200 pounds of gas. For CNG, the maximum allowable aggregate volume is 1,300 pounds of water capacity. All containers shall be made of the proper construction materials.
- Gas leaks can result in explosions and subsequent fires when the gas finds an ignition source. There have been numerous instances of this occurring in mobile food preparation vehicles. Alarm devices for LP-gas and Methane gas are required and need to be and installed according to the manufacturer's recommendations. All devices shall be permanently installed, listed, and approved. LP-gas alarms shall be listed to UL 1484.

Proper installation of these devices can provide some early detection of these flammable gases. In no way do these devices substitute for proper maintenance of all tanks, piping, tubing, pressure regulators, and valves.

General Fire Code and Safety Concerns

Mobile food preparation vehicles contain many of the same fire code and safety concerns found in other commercial occupancies. Electrical equipment, wiring, electrical hazards, means of egress, exiting, combustible waste materials, ignition sources, open flames, compressed gas cylinders, as well as hazardous material storage and use all can be present. It is important to be aware of these different fire and safety concerns and know how to avoid common violation issues.

- Electrical equipment, wiring and hazards are very common issues. All electrical wiring must be in good working condition and free of damage, including extension cords used in and around the vehicle. Extension cords are not to be used as permanent wiring, need to be plugged directly into an approved receptacle, and be rated for the capacity of the appliances they are serving. Extension cords cannot be extended through walls, ceilings or floors, or under doors or floor coverings, nor be subject to environmental or physical damage. Relocatable power taps, also called power strips, need to be the polarized or grounded type with over-current protection. All power strips need to be plugged directly into a permanently installed receptacle. Like extension cords, power strips cannot extend through walls, ceilings, floors, under doors or floor coverings, or be subject to environmental or physical damage.
- A clear means of exiting and egress needs to be maintained inside mobile food preparation vehicles. Protruding objects are not to reduce the minimum clear accessible routes of egress. Walking surfaces should have a slip-resistant surface and be securely attached. No obstructions should prevent an occupant from using a means of egress.
- All stored combustible materials inside mobile food preparation vehicles needs to be orderly and stable. Combustible storage is prohibited around electrical, mechanical, cooking, and heating equipment as well as near ignition sources and open flames. Be aware of the of the space around mobile food preparation vehicles. Placing mobile food preparation vehicles near accumulations of rubbish, weeds, overgrown vegetation or other combustible or flammable materials that could create a fire hazard is prohibited.
- Hazardous materials are chemicals or substances which pose physical hazards or health hazards as defined in the International Fire Code and, while not often thought about in the food service industry, are often present in mobile food preparation vehicles. Cleaning supplies, toxic materials, gasoline, diesel fuel, flammable and combustible liquids, compressed gases, propane, and many other items, are all considered hazardous materials and their storage and use is strictly regulated by the fire code.

***** It is the responsibility of the vendor to ensure that they are in compliance with ALL requirements of the 2018 International Fire Code and any applicable standards. The items listed above are there to explain some of the most pertinent items that will be looked at during the permitting and inspection process. It is not intended to be an all-inclusive list. *****

Applicable References and Standards

2018 International Fire Code: Chapter 3 – General Requirements Section 319

319.1 General. Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease laden vapors shall comply with this section.

319.2 Permit Required. Permits shall be required as set forth in section 105.6.

319.3 Exhaust Hood. Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 607.

607.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

607.2 Where Required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease laden vapors.

607.3 Operation and Maintenance. Commercial cooking systems shall be operated and maintained in accordance with Sections 607.3.1 through 607.3.4.

607.3.1 Ventilation Systems. The ventilation system in connection with hoods shall be operated as the required rate of air movement, and grease filters listed and labeled in accordance with UL 1046 shall be in place where equipment under a kitchen grease hood is used.

607.3.2 Grease Extractors. Where grease-extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

607.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts, and other appurtenances shall be cleaned at intervals as required by Sections 607.3.3.1 through 607.3.3.3.

607.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts, and other appurtenances, shall be inspected every six months as specified in Table 607.3.3.1 [located in the 2018 International Fire Code] and as approved by the fire code official. Inspections shall be completed by qualified individuals.

607.3.3.2 Grease Accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts, or other appurtenances have an accumulation of grease such components shall be cleaned in accordance with ANSI/IKECA C10.

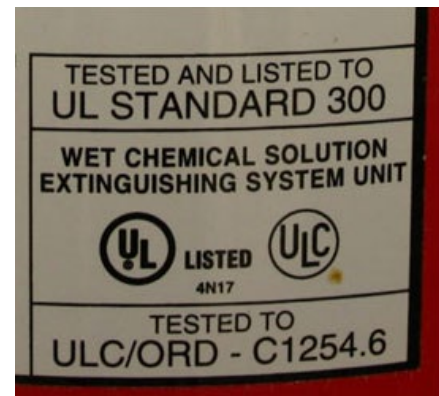
607.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection, and when the inspection took place. Records for cleaning shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained.

607.3.3.3.1 Tags. When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number, and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

319.4 Fire Protection. Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2

319.4.1 Fire Protection for Cooking Equipment. Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

904.12 Commercial Cooking Systems. The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust system of the type and arrangement protected. Pre-engineered automatic dry and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations.



904.12.1 Manual System Operation. A manual actuation device shall be located at or near a means of egress from the cooking area not less than 10 feet and not more than 20 feet from the kitchen exhaust system.

904.12.2 System Interconnection. The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply of the cooking equipment. The fuel and electrical supply reset shall be manual.

904.12.5.2 Extinguishing System Service. Automatic fire-extinguishing systems shall be serviced not less frequently that

every six months and after activation of the system. Inspection shall be by qualified individuals.

904.12.5.3 Fusible Link and Sprinkler Head Replacement.

Fusible links and automatic sprinkler heads shall be replaced annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions.

319.4.2 Fire Extinguishers. Portable fire extinguishers shall be provided in accordance with section 906.4.

906.4.1 Portable Fire Extinguishers for Solid Fuel Cooking Appliances. Solid fuel cooking appliances shall have a minimum, 2.5-gallon or two 1.5-gallon Class K extinguisher.

906.4.2 Class K Portable Extinguisher for Deep Fat Fryers. Commercial cooking appliances shall have a minimum 1.5-gallon Class K extinguisher.

906.3.1 Class A Fire Hazards. One, 2A:10-B:C fire extinguisher is needed [Tables 906.3(1) and 906.3(2)].

906.3.2 Class B Fire Hazards. One, 2A:10-B:C fire extinguisher is needed [Tables 906.3(1) and 906.3(2)].

906.3.3 Class C Fire Hazards. One, 2A:10-B:C fire extinguisher is needed [Tables 906.3(1) and 906.3(2)].

319.5 Appliance Connection to Fuel Supply Piping. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.26. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

319.6 Cooking Oil Storage Containers. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L) and shall be stored in such a way as not to be toppled or damaged during transport.

319.7 Cooking Oil Storage Tanks. Cooking oil storage tanks within mobile food preparations vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic Storage Tanks. Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

319.7.2 Nonmetallic Storage Tanks. Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use.

2. Tank capacity shall not exceed 200 gallons (275 L) per tank.

319.7.3 Cooking Oil Storage System Components. Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents, and other related components used for the transfer of cooking oil.

319.7.4 Design Criteria. The design, fabrication, and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

319.7.5 Tank Venting. Normal and emergency venting shall be provided for cooking oil storage tanks.

319.7.5.1 Normal Vents. Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

319.7.5.2 Emergency Vents. Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior

319.8 LP-Gas Systems. Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

319.8.1 Maximum Aggregate Volume. A maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds' capacity.

319.8.2 Protection of Container. LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.

319.8.3 LP-gas Container Construction. LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.

319.8.4 Protection of System Piping. LP-gas system piping, including valves, and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibrations.

319.8.5 LP-gas Alarms. A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.

319.9 CNG Systems. Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

319.9.1 CNG Containers Supplying Only Cooking Fuel. CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with sections 319.9.1.1 through 319.9.1.3.

319.9.1.1 Maximum Aggregate Volume. The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds water capacity.

319.9.1.2 Protection of Containers. CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact.

319.9.1.3 CNG Container Construction. CNG containers shall be in a NGV-2 cylinder.

319.9.2 CNG Containers Supplying Transportation and Cooking Fuel. Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.

319.9.3 Protection of System Piping. CNG system piping including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibrations.

319.9.4 Methane Alarms. A listed methane gas alarm shall be installed within the vehicle in accordance with manufacture recommendations.

319.10 Maintenance. Maintenance of systems on mobile food preparation vehicles shall be in accordance with sections 319.10.1 through 319.10.3.

319.10.1 Exhaust System. The exhaust system, including hood, grease-removal devices, fans, ducts, and other appurtenances, shall be inspected and cleaned in accordance with section 607.

607.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

607.2 Where Required. A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease-laden vapors.

607.3 Operation and Maintenance. Commercial cooking systems shall be operated and maintained in accordance with Sections 607.3.1 through 607.3.4.

607.3.1 Ventilation Systems. The ventilation system in connection with hoods shall be operated as the required rate of air movement, and grease

filters listed and labeled in accordance with UL 1046 shall be in place where equipment under a kitchen grease hood is used.

607.3.2 Grease Extractors. Where grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

607.3.3 Cleaning. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals as required by Sections 607.3.3.1 through 607.3.3.3.

607.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts, and other appurtenances, shall be inspected every six months as specified in Table 607.3.3.1 and as approved by the fire code official. Inspections shall be completed by qualified individuals.

607.3.3.2 Grease Accumulation. If during the inspection it is found that hoods, grease removal devices, fans, ducts, or other appurtenances have an accumulation of grease such components shall be cleaned in accordance with ANSI/KECA C10.

607.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleaning shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained.

607.3.3.3.1 Tags. When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number, and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

319.10.2 Fire Protection Systems and Devices. Fire protection systems and devices shall be maintained in accordance with Section 901.6.

901.6 Inspection Testing and Maintenance. Fire detection and alarm systems, emergency alarm systems, gas detection systems, fire-extinguishing systems, mechanical smoke exhaust systems, and smoke and heat vents shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective.

904.5.1 System Test. Systems shall be inspected and tested for proper operation at six-month intervals. Tests shall include a check of the detection system, alarms and releasing devices, including manual stations and other associated equipment, Extinguishing system units shall be weighed and the required amount of agent verified, Stored pressure-type

units shall be checked for the required pressure. The cartridge of cartridge-operated units shall be weighed and replaced at intervals indicated by the manufacturer.

319.10.3 Fuel Gas Systems. LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service, and are not subject to leaking. CNG containers shall be inspected every three years in a qualified service facility. CNG containers shall not be used past their expiration date as listed on the manufacture's container label.

Definitions

Appliance: an instrument or device designed for a particular use or function.

Approved: Acceptable to the *fire code official*.

Appurtenance: An accessory or a subordinate part that enables the primary device to preform or improves its intended function.

Automatic Fire-Extinguishing System: An *approved* system of devices and equipment which automatically detects a fire and discharges an approved fire-extinguishing agent onto or in the area of a fire.

Authority Having Jurisdiction (AHJ): An organization, office, or individual responsible for enforcing the requirements of a code or standard, or for approving equipment, materials, an installation, or a procedure.

Commercial Cooking Appliance: Appliances used in a commercial food service establishment for heating or cooking food, and which produce grease vapors, steam, fumes, smoke or odors that are required to be removed through a local exhaust ventilation system. Such appliances include deep fat fryers, upright broilers, griddles, broilers, steam-jacketed kettles, hot-top ranges, under-fired broilers (charbroilers), ovens, barbecues, rotisseries, and similar appliances. For the purpose of this definition, a food service establishment shall include any building, or a portion thereof used for the preparation and serving of food.

Ducts (or Duct System): A continuous passageway for the transmission of air and vapors that, in addition to the containment components themselves, might include duct fittings, dampers, plenums, and/or other items or air-handling equipment.

Fire Code Official: The fire chief or other designated authority charged with the administration and enforcement of the code, or a duly authorized representative.

Hood: An air-intake device used to capture by entrainment, impingement, adhesion or similar means, grease and similar contaminants before they enter a duct system.

Type I: A kitchen hood for collecting and removing grease vapors and smoke.

Type II: A general kitchen hood for collecting and removing steam vapor, heat, odors and products of combustion.

Listed: Equipment, materials, products or services included in a list published by an organization acceptable to the *fire code official* and concerned with evaluation of products or services that maintains periodic inspection of production of listed equipment or materials or periodic evaluation of services and whose listing states either that the equipment, material, product or service meets identified standards or has been tested and found suitable for a specified purpose.

Grease: Animal and vegetable fats and oils that are used to cook foods or that are a byproduct of cooking foods.

Grease Removal Devices: A system of components designed and intended to process vapors, gases, and/or air as it is drawn through such devices by collecting the airborne grease particles and concentrating them for further action at some future time, leaving the exiting air with a lower amount of combustible matter.

Mobile Food Preparation Vehicle: Vehicles that contain cooking equipment that produce smoke or grease-laden vapors for the purpose of preparing and serving food to the public. Vehicles intended for private recreation shall not be considered mobile food preparation vehicles.

Jurisdiction: The governmental unit that has adopted the International Fire Code.

Qualified: A competent and capable person who has met the requirements and training for a given field acceptable to the AHJ.

Shall: indicates a mandatory requirement.

Wet-Chemical Extinguishing Agent: A solution of water and potassium-carbonate-based chemical, potassium-acetate-based chemical or a combination thereof, forming an extinguishing agent.

Tulsa Fire Department

Fire Marshal | Community Risk Reduction

1760 Newblock Park Road

Tulsa, Oklahoma 74127

918.596.9422



Food Truck Site Safety Checklist

Mobile Food Vehicles and similar concession vehicles are only approved for use on a temporary basis (12 hours) and require a permit to operate in the city of Tulsa. The **2018 International Fire Code Section 319 Mobile Food Preparation Vehicles** will be the applicable code enforced by the Tulsa Fire Department. A compliance inspection is required prior to obtaining an operational permit and Vendors shall provide a valid vent hood system semiannual certification record and cleaning record upon request. Failure on site to comply with the checklist below will result in vehicle removal from the site. Operating in the city of Tulsa without a valid permit will result in a written violation notice and/or citation.

Date:		Business Name:		Vendor/Contact:	
	LOCATION				Acceptable
1.	The vehicle is not located within 15 feet of a fire hydrant, 10 feet of any building or structure or parked within 10 feet of another vehicle.				☐ Yes ☐ No ☐ W/Note
2.	The vehicle is not located blocking any sidewalk, crosswalk, area egress or fire lane.				☐ Yes ☐ No ☐ W/Note
	EXTERNAL CONNECTIONS				
3.	The vehicle is not running water lines or fuel lines or electrical lines from connections without prior approval.				☐ Yes ☐ No ☐ W/Note
4.	The vehicle is not discharging to the storm water or local drain system.				☐ Yes ☐ No ☐ W/Note
5.	Extension cords are in good condition, commercial grade without any splices, cracks or damage and include a grounding point connection. GFCI required for damp applications.				☐ Yes ☐ No ☐ W/Note
6.	All cords and cables are run in a safe manner with protection from pedestrian traffic.				☐ Yes ☐ No ☐ W/Note
	EQUIPMENT AND FUEL				
7.	The vehicle is arranged for unimpeded egress from the unit and is able to discharge to a safe location.				☐ Yes ☐ No ☐ W/Note
8.	The vehicle is free of external hazard exposures that could put patrons at risk.				☐ Yes ☐ No ☐ W/Note
9.	The vehicle is substantially stable with wheels secured (chocked) during parked use.				☐ Yes ☐ No ☐ W/Note
10.	Fuel, fuel gas, and generators, if present, are arranged in a safe manner with pedestrian protection to exhaust or heated parts. Excess fuel is not on site.				☐ Yes ☐ No ☐ W/Note
11.	LP-Gas containers are certified, inspected and approved per ASME or DOT and are secured/mounted with non-combustible materials or devices.				☐ Yes ☐ No ☐ W/Note
12.	Generators are not to be "hot" fueled.				☐ Yes ☐ No ☐ W/Note
13.	Fuel gas lines are in good condition. Lines are properly connected and not spliced. Brass fittings and a purge mechanism is installed. No appearance of dry rotting.				☐ Yes ☐ No ☐ W/Note
14.	Extinguishers installed and certified (tagged current). Minimum 1.5 gallon K class for every 4 fryers with oil capacity of 80 gallons and one 2A:10BC portable fire extinguisher.				☐ Yes ☐ No ☐ W/Note
15.	Hood suppression system provided for all cooking with current semi-annual certification tag in place. Last suppression inspection report required for review. System and all components must not have been disconnected since inspection.				☐ Yes ☐ No ☐ W/Note
16.	Hood ventilation fan operational.				☐ Yes ☐ No ☐ W/Note
17.	Hood fusible link and cable in good condition with current inspection date.				☐ Yes ☐ No ☐ W/Note
18.	Hood has proof of current cleaning with documented records. Hood is visibly clean including louvers and grease collectors.				☐ Yes ☐ No ☐ W/Note
OVERALL COMPLIANCE WITH CHECKLIST ITEMS					☐ Yes ☐ No ☐ W/Note
Notes:					
Inspector:			Date/Time:		



TULSA FIRE DEPARTMENT

OFFICE OF CODE ENFORCEMENT

2018 IFC Section 319

Mobile Food Preparation Vehicles Inspection Checklist

Business Name:	Address:
Owner/Operator:	Date:
Email:	Phone Number:

*A "No" may indicate a violation of the Fire Code unless the condition is not applicable

Mobile Food Units	Yes	No*	N/A
Portable Fire Extinguishers			
At least one 2A:10BC portable fire extinguisher in the unit			
When cooking operations produce grease-laden vapors, one 1.5-gallon Type "K" extinguisher is required			
Deep frying - one 1.5-gallon Type "K" extinguisher is required for every 4 fryers			
Extinguisher visible, readily accessible, and mounted			
Each fire extinguisher is maintained per SCFC 906			
Electrical Equipment and Wiring			
All electrical equipment and wiring in the mobile food unit installed per current NFPA 70			
Extension cords are only used temporarily, only for portable items, and never in place of permanent wiring			
Electrical junction box covers, outlet covers, and switch plates are secured in place			
Extension cords must be in good repair, free from obvious damage to the cord or the plug			
Grounding must take place when required during the use of an extension cord			
No Smoking Signs			
"No Smoking" signs conspicuously posted inside the mobile food unit			
"No Smoking" signs shall be posted outside the MFV Unit in the vicinity of every location where the flammable gas or liquid is stored or kept – The sign shall indicate the type of fuel present (LP / CNG / Gasoline)			
Generator Use and Fueling			
Generators shall not be fueled while the mobile food unit is in operation or while generator is in use			
Generator shall not be used or fueled within the occupant space of the mobile food unit			
Generator will be filled to capacity needed for uninterrupted operation during normal operating hours			
The generator shall be separated from the public during the event by barrier, fence, enclosure or guards			
On-site fuel for generators must be kept in a U.L. Listed Type I or Type II Safety Can out of public access			
Separation Distances			
The mobile food unit separated from other mobile food units by a clear space distance of 10 feet (not including awnings and other projections)			
The mobile food unit is separated from entrances and other exits of buildings or structures by a clear space distance of 10 feet (not including awnings and other projections)			
The mobile food unit is separated from combustible materials by a clear space distance of 10 feet (not including awnings and other projections)			

Inspecting Fire Code Official: _____ **PASS** **FAIL** Re-inspection Required
 Re-inspection Date: _____ For Re-inspection call (918)596-9422 or Email FireMarshal@cityoftulsa.org

Mobile Food Units		Yes	No*	N/A
Obstructing Fire Protection Equipment				
The mobile food unit shall not block fire lanes				
The mobile food unit shall be separated from fire hydrants by a clear space distance of 10 feet				
The mobile food unit shall not block other fire protection equipment				
Egress				
The egress path must be clear and free of any obstructions during food prep and serving				
Doors serving as an exit discharge must open completely and with ease				
An adequate path of travel is required from the MFV Unit to the public way				
Exhaust Hood				
Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood. IFC 607.2				
A Type-I hood shall be installed at or above all commercial/domestic cooking appliances used commercially.				
Hood suppression must be inspected and tagged by a qualified vendor in the last 6 months (report kept in vehicle)				
LP-Gas Storage, Use, and Handling				
Containers				
Only certified ASME or DOT mobile LP-Gas containers being used				
The total capacity of all LP-Gas containers in the mobile food unit is 200-pounds or less				
LP-Gas containers have been inspected and approved, and the hydrostatic test date is still valid – Every 12 years				
LP-Gas containers secured with noncombustible material or devices				
LP-Gas containers shall not be installed on the roof of a mobile food vending unit				
LP-Gas container valves, components, and connections shall be protected to prevent damage from accidental contact with stationary objects, loose objects, and road debris				
Maximum Aggregate Volume capacity of LP-gas containers cooking fuel only shall not exceed 200 pounds capacity				
A UL listed LP-gas Alarm shall be installed in the vehicle in the vicinity of LP-gas components				
Fire Protection for Cooking Equipment				
Fire Protection for cooking equipment shall be protected by automatic fire extinguishing systems per IFC Sec 319.4.1				
A manual actuation device shall be located at or near a means of egress from the cooking area not less than 10 feet and not more than 20 feet from the kitchen exhaust system				
The actuation of the fire extinguishing system shall automatically shut down the fuel or electrical power supply of the cooking equipment. The fuel and electrical supply reset shall be manual.				
Fixed piping systems designed, installed, supported, and secured in such a manner as to minimize damage due to vibration, strains, or wear and in such a manner to preclude loosening while in transit				
All piping systems (including the hose) have been inspected and pressure tested by an approved testing agency				
Cooking Oil				
Cooking oil storage containers within the MFV Unit shall not be more than 120 gallons and shall be stored in such a way as not to be toppled or damaged during transport				
A 16" clearance between the fryer and an open flame appliance shall be provided, or a metal shield or tempered glass baffle 8" high should be installed. The minimum clearance for solid fuel appliances is 3 feet.				
CNG Systems				
Maximum Aggregate Volume of container for cooking fuel only shall not exceed 1,300 pounds water capacity				
CNG containers supplying Transportation and Cooking Fuel shall be installed in accordance with NFPA 52				
A UL listed Methane Gas Alarm shall be installed within the vehicle according to manufacturer's instructions				
Inspection, Testing, and Maintenance (ITM) – Last Inspection Date (Service Reports Must be Kept With MFV Unit)				
Fire Extinguishers*:	LPG Pressure Test*:	*Every 12 Months - ** Every 6 Months		
Hood Suppression**:	Professional Hood Cleaning**:	4/24 TFD		