

OFFICE OF THE STATE FIRE MARSHAL

Designated Campus Fire Marshal
Office of Emergency Services
University of California Santa Cruz
1156 High Street, Santa Cruz CA 95064



FOOD TRUCKS INSPECTION CHECKLIST

Must be completed prior to public occupancy

Vendor Name _____

Address _____

Vendor Representative _____ Phone _____

E-Mail _____

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram on Appendix A.

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. **G2**
- _____ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **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. [1:13.1.3; 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. [96:10.9.3] **G7a**
- _____ Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- _____ ***Ensure that workers are trained in the following: [96:B.15.1]:*** **G8**
- _____ Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
- _____ Proper method of shutting off fuel sources [96:10.4.1] **G8b**
- _____ Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
- _____ Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**

FUEL AND POWER SOURCE CHECKLIST

- _____ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- _____ Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- _____ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- _____ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **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 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
- _____ At least 10 ft from every means of egress [96:B.13] **F4b**
- _____ Directed away from all buildings [1:11.7.2.2] **F4c**
- _____ Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- _____ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70®. [96:B.18] **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**
- _____ 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 has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **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. [96:14.2.2; 96:14.2.3] **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. [96:11.4] **OD**

SOLID FUEL CHECKLIST(where wood, charcoal, or other fuel is used)

- _____ Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- _____ Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- _____ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- _____ Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- _____ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- _____ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

PERMIT NOT VALID UNTIL SIGNED BY DESIGNATED CAMPUS FIRE MARSHAL

DCFM Signature _____ Print Name _____ Date _____

Application Approved Denied Vendor File # _____

APPENDIX A

