



CITY OF NORTH RIDGEVILLE

Division of Fire

Mobile Food Vendor Fire Prevention Checklist



Extinguisher Requirements

All cooking vendors are required to have at least one extinguisher



At least one class ABC extinguisher with a minimum of a 4A40BC rating.

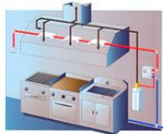
- Visible current inspection
- Fully charged (gauge indicates full)
- Located within 10 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors? (Grills, fryers) If so, in addition to the portable extinguisher listed above your operation requires;

Class K rated portable extinguisher

- Current inspection
- Fully charged (gauge indicates full)
- Located within 10 feet of commercial type cooking equipment.



Does your cooking operation produce grease-laden vapors required to be exhausted through a commercial kitchen exhaust hood and duct system? If so, in addition to the portable extinguishers listed above your operation requires;

- Commercial kitchen exhaust hood and duct system with an automatic fire extinguishing system and current proof of inspection.

Compressed Gas



- LP/Propane cylinders are properly secured and remain secured by one of the following methods, unless actively being refilled;
- Nested and secured by one or more restraints.
- Secured by one or more restraints to a fixed object.
- Minimum of 10-foot clearance from any trash or combustible material.
- Not kept in passenger area of vehicle.

Egress and Emergency Access

- The placement of the concession operation does not interfere with fire lane, fire break, fire hydrant, or exit access of any proximate structures.

Frequently Asked Questions:

1. Why am I required to have a Class K Extinguisher?

Cooking operations that involve deep frying or similar processes can lead to fires that cannot be controlled with the Dry Chemical type ABC extinguishers. Class K extinguishers emit a Low PH Wet Chemical Agent in a fine mist that helps prevent grease splash and the fire from re-igniting while cooling the appliance. Some advantages are:

- Precise extinguishing agent application
- Excellent for use on all cooking appliances
- Less corrosive and cleaner than Dry Chemical powders

2. What size Class K Extinguisher do I need?

A 1.5 gallon (6 liter) Class K extinguisher is sufficient for up to 4 fryers with a maximum capacity of 80 lbs each. Larger deep frying operations may require an automatic hood suppression system.

3. What is the best way to secure and transport LPG cylinders in a vehicle or trailer?

All LPG cylinders should be secured during transport and must be isolated from the interior or passenger areas. LPG cylinders must also be kept away from open flames and other heat sources such as generators. ASME cylinders are generally permanently mounted around the exterior and all appliances are piped outside of the passenger/work area to the bottle. Portable cylinders must also be isolated from the passenger/work area. They can be securely mounted on the outside or placed in a gastight compartment that prevents vapors from entering the passenger/work area. LPG cylinders should never be transported or installed inside a vehicle passenger area.

4. When will I be inspected?

All mobile food vendors operating in North Ridgeville are subject to inspection in the field prior to cooking or sales operations.

5. Does the Fire Code Inspection cover only the items listed on the checklist? What are they?

The checklist provided covers some of the most common concerns with mobile food operations, but additional items are subject to inspection:

- Electrical wiring – all wiring in safe manner, not exposed to the elements or the public
- Access/egress – sufficient exits for escape in the event of fire, not blocked or locked

These examples are not all inclusive and do not include Health Department, Building Department or other city and state vehicle/trailer inspection and safety regulations