CITY OF NORTH Ridgeville EST 1810

Mobile Food Vehicle Checklist

* A check mark in any box that is not shaded green may indicate a violation of the Ohio Fire Code (unless the condition is not applicable).

All Mobile Food Units	Yes*	No	N/A
Carbon Monoxide detection			
Is there at least one carbon monoxide detection device in the unit? (except where no CO is produced)			
Portable Fire Extinguishers			
Is there at least one 5# ABC portable fire extinguisher in the unit? (except open air hand propelled carts)			
Is the extinguisher readily accessible by unit operator?			
Was each fire extinguisher installed and is it being maintained in accordance with OFC sec. 906?			
Electrical Equipment and Wiring			
Is all electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017)?			
No Smoking Signs (no smoking in unit) (no smoking w/i 10' of unit if there is a fuel source other than vehicle fuel tank)			
Are "no smoking" signs conspicuously posted inside the mobile food unit?			
If compressed gas is stored or kept, are there also "no smoking" signs posted outside the unit in the vicinity of every location where the gas is stored or kept?			
Generators			
Is the generator being fueled while the mobile food unit is in operation?			
Is the generator being fueled while the generator is in use?			
Is the generator turned off and the surface temperature of both the engine and the fuel tank being cooled to below the autoignition temperature of the fuel before the generator is being fueled?			
Is the generator being operated, used or fuel within the occupant space of the mobile food unit?			
Not Obstructing Fire Protection Equipment			
Does the mobile food unit block fire lanes?			
Does the mobile food unit block fire hydrants?			
Does the mobile food unit block other fire protection equipment?			
Separation Distances (for units with a generator or fuel source other than the vehicle fuel tank)			
Is the mobile food unit separated from other mobile food units by a clear space distance of **3 feet**? (not including awnings and other appurtenances)			
Is the mobile food unit separated from entrances and other exits of buildings or structures by a clear space distance of **10 feet**? (not including awnings and other appurtenances)			
Is the mobile food unit separated from combustible materials by a clear space distance of **10 feet**? (not including awnings and other appurtenances)			
Mobile Food Units with Commercial Cooking Equipment			
Portable Fire Extinguishers			
If the unit uses cooking equipment that involves vegetable or animal oils and fats, is there at least one Class K portable fire extinguisher in the unit? (in addition to the one 5-pound ABC extinguisher)			
Was each fire extinguisher installed and is it being maintained in accordance with OFC sec. 906?			
Egress			
Are there at least 2 means of egress in the unit?			
Are the means of egress remotely located from each other?			
Are the means of egress at least 5.7 square feet?			
Mobile Food Units with LP-Gas			
If LP-Gas equipment is being used while unit is in transit, is the equipment designed for operation while in transit (ex: cargo heater) **and** does the equipment have a mechanism in place to stop fuel flow in the event of a line break (ex: excess flow valve)?			
Emergency Shut-off Controls			
Does the mobile food unit have marked exterior emergency shut off controls?			
Are the controls readily distinguishable and accessible?			
Do the controls have a quarter-turn manual gas ball valve?			
Do the controls have permanent signage mounted at the location of the controls that states: "EMERGENCY GAS SHUT-OFF VALVE"?			
Is the signage clearly visible and unobscured?			
Is the signage weather resistant and of contrasting colors?			
Is the signage readable from a distance of 25 feet?			

	Yes*	No	N/A
LP-Gas Storage, Use and Handling (See also OFC Rules 53, 57, 58, 61)			
Containers			
Are only certified ASME or DOTn mobile LP-Gas containers being used?			
Do all LP-Gas containers installed in the enclosed spaces of the mobile food unit have a maximum allowable working pressure of 312 psi (2.2 MPag) or higher?			
Do all LP-Gas containers installed on the exterior of the mobile food unit have a maximum allowable working pressure of 250 psi (1.7 MPag) or higher?			
Are all propane tanks kept in a secure manner?			
Is the maximum aggregate capacity of all LP-Gas containers in the mobile food unit 200-gallons aggregate water capacity or less?			
Location and Installation			
Are all LP-Gas supply systems installed either outside the vehicle or in a recess or cabinet?			
If in a recess or cabinet, is the recess or cabinet vapor tight to the inside of the vehicle but accessible from and vented to the outside?			
If in a recess or cabinet, are there also vents located near the top and bottom of the enclosure and 3 feet horizontally away from any opening into the vehicle?			
Unless they have been removed during operation activities, are LP-Gas containers securely mounted on the vehicle or within an enclosing recess or cabinet?			
If LP-Gas containers have been removed during operation activities, are all propane tanks secured to a stationary object or otherwise securely stabilized to prevent movement, overturn and damage?			
Are LP-Gas containers secured with non-combustible material or devices?			
Are cylinders located in such a manner as to minimize exposure to excessive temperature rises, physical damage, and/or tampering?			
If propone tanks are mounted to the rear of the vehicle, are they mounted with a minimum 30-inch clearance from the bottom of the tank to the ground?			
Are LP-Gas containers installed on the roof of a mobile food unit? (they cannot be)			
If LP-Gas containers are mounted within the vehicle housing, is the housing secure to the vehicle and are all removable parts of the housing secured to the housing while the mobile food unit is in transit?			
Are all LP-Gas container valves, appurtenances, and connections protected to prevent damage from accidental contact with stationary objects, loose object, stones, mud, and/or ice?			
Are all LP-Gas container valves, appurtenances, and connections protected from damage due to overturn or similar vehicular accident?			
Do LP-Gas cylinders have permanent protection for cylinder valves and connections?			
If LP-Gas cylinders are located on the outside of a mobile food unit, is weather protection provided?			
Are all devices or materials used to secure an LP-Gas container made of non-combustible material?			
Piping and Connectors			
Is all piping installed per NPFA 58 (2014), section 6.9.3?			
Does all steel tubing have a minimum wall thickness of 1.2 mm?			
Is a flexible connector installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains)?			
Is flexibility provided between cylinders and the gas piping system or regulator?			
Are flexible connectors installed in accordance with NFPA 58 (2014), section 6.9.6?			
Are flexible connectors that are installed between apparatus and the piping system installed in accordance with ANSI Z21-69-2015/CSA 6.6-2015?			
If there are any flexible connectors that are longer than the length allowed in the OFC, have they been approved?			
If there are any fuel lines that incorporate hose, have they been approved?			
Are fixed piping systems designed, installed, supported, secured in such a manner as to minimize the possibility of damage due to vibration, strains, or wear, and in such a manner to preclude loosening while in transit?			
Is piping installed in a protected location?			
Is piping fastened or does it have other protection to prevent damage due to vibration or abrasion?			
Is a rubber grommet or equivalent protection installed to prevent chafing at each point where piping passes though sheet metal or a structural member?			
Do isolated sections of liquid piping have hydrostatic relief valves and are they installed in accordance with NPFA 58 (2014), section 6.13?			
Have all piping systems (including hose) been pressure tested and proven free of leaks in accordance with NPFA 58 (2014), section 6.14?			

Business Name: _____

Address: _____

Phone: _____ Email: _____

Person Responsible: _____ Date: _____