

# Fact Sheet



## Take Time for Safety

A Fact Sheet directed to the Mobile Kitchen Industry on Safety Practices and the care and use of Liquid Petroleum Gas, i.e., Propane.

**The Mobile Kitchen Industry is a growing and evolving service offered to patrons and customers who because of their busy life-style must eat on the go. Mobile Kitchens produce quality and affordable foods that include: Philadelphia Cheese Stake Stands, Hamburgers, French-fry's with all trimmings, Hot Dog stands, Taco/Burrito, Indian Food stands, Chicken & Waffle stands, Waffle/Pancake stands, Ice Cream/Dessert/ Cupcake stands, Organic Vegan Food stands, Catering Services trucks, Mobile Italian Food, Sushi, and on and on.**



Propane is a staple fuel used by the Mobile Kitchen Industry:

- It warms, heats, cooks, fries and bakes an unending variety of foods.
- It heats or cools the space for comfort.
- Propane is a safe and clean-burning fuel.
- LPG is an economical and versatile fuel when properly maintained and used.
- LPG tanks enclosed in compartments need to be ventilated to the outside of the vehicle.



## *Understand Propane.*

### Safety Benefits of Propane

- Propane tanks are 20 times more puncture resistant than ethanol, methanol or gasoline tanks.
- Propane cylinders are equipped with an OPD valve that cuts off the filling process when the tank reaches 80% of its liquid capacity.
- Propane has the lowest flammability rating of any alternative fuel,
- Propane leaks are easy to detect due to the strong pungent smell that imitates ***the scent of rotten eggs.***
- Gasoline's ignition temperature of 430 to 500 degrees Fahrenheit, Propane will not ignite until the air reaches at least 940 degrees Fahrenheit.
- Propane is heavier than air and will stack from the floor up.
- Propane shut-off valves are protected against damage. The safety relief valve will pop open automatically when tank pressure gets to high and will close again when pressure is normal.

## General Safety Guidelines for Propane use.

- All propane installations shall be done by qualified and trained technicians who are certified by the State Fire Marshal.
- Modifications or alterations to the propane delivery systems should be handled by authorized trained personnel only.
- Tampering with the system's supply lines may cause a potentially dangerous situation.
- Have the propane system checked if any of the following symptoms of carbon monoxide (CO) poisoning occur: headaches, dizziness, loss of muscular control, vomiting, and watering eyes.

**Serious Safety tip:** Propane smells like rotten-eggs. Educate employees and workers to the smell and what to do when the smell is present.



## What Actions Do I Take if I Smell a Propane Leak?

- When a leak is suspected shut off fuel supply by closing all propane tanks,
- Open all doors or windows to reduce gas concentrations.
- Evacuate employees and patrons to a safe distance.
- Contact the local fire department and propane supplier.
- Any open flame should be shut-off to include pilot lights, hot plates, warmers, candles and heaters. No Smoking.
- Avoid touching electrical switches or appliances.
- Professional propane service should search out, find and stabilize the cause of the propane leak before turning on the gas.



*Protect yourself and your customers from explosions and Fire.*

**Serious Safety tip:** Changing out or recharging propane tanks should never be done while tank is in or attached to the mobile truck or trailer or should it become routine or mundane.

## Things to do right now!

- Teach your employees what propane smells like and what to do if they suspect propane leak or CO poisoning.  
*Always take immediate action if you smell any kind of foul odor.*
- Know your propane system and how it works.
- Emergency Procedures
  - Shut-off the propane tanks
  - Open doors and windows
  - Evacuate employees and public to a safe distance.



**Serious Safety tip:** Propane tanks should be installed outside of the mobile kitchen and professionally piped to the inside appliances.

- Install at least one gas and carbon monoxide alarm with an audible warning signal in the mobile kitchen.