Department *of* Public Safety
State Fire Marshal's Office

# Utah State Fire Marshal's Food Truck
# TRAINING GUIDE

Department *of* Public Safety
State Fire Marshal's Office

A COMPLICATION OF TRAINING GUIDELINES BY:


**Office of the State Fire Marshal**
Address: 410 West 9800 South, Suite 372
Sandy, Utah 84070

Office: 801-256-2390
Email: fmoffice@utah.gov


FOR MORE INFORMATION CONTACT:


**Jon Ritchie**
**Chief Deputy State Fire Marshal**
Office: 801-256-2390
Cell: 801-864-3553
Email: jritchie@utah.gov

## INTRODUCTION:

**SB250** in the 2016 Legislative Session, set state wide requirements for Food Trucks.

July, 2017 **SB250** became law.


Senator Deidre Henerson


Representative Kim Coleman

## FOOD TRUCKS:

**What is a Food Truck?:**

**Utah Code 11-56-102(3)** specifies as follows:

- "Food Truck" means a fully encased food service establishment:
  a. on a motor vehicle, or on a trailer that a motor vehicle pulls to transport; and
  b. from which a food truck vendor, standing within the frame of the vehicle, prepares, cooks, sells, or serves food or beverage for immediate human consumption.







NOT FOOD TRUCKS:

**What is NOT considered a Food Truck?:**
**Utah Code 11-56-102(3)(b)** specify as follows:

- "Food Truck" does not include a food cart or an ice cream truck.















Although some are a trailer, the vendor **DOES NOT** cook, prepare, or serve food from the inside.

RE-CAP:

A food truck is a fully enclosed, either a motor vehicle or a trailer, that is towed by a motor vehicle. Within this structure, a vendor prepares, cooks, sells, or serves food and beverages intended for immediate consumption.

**FOOD TRUCK**




**NOT A FOOD TRUCK**



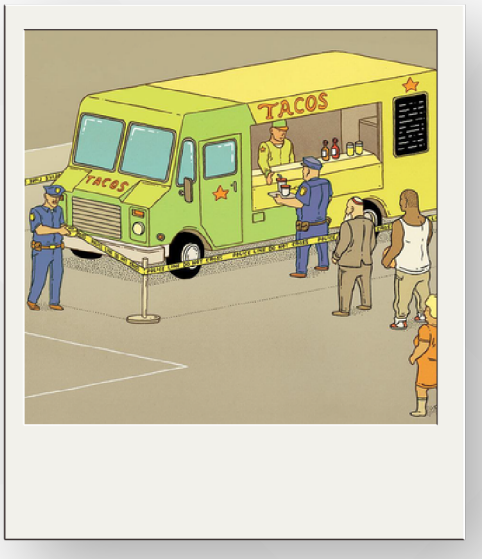

COURTESY INSPECTION:

- A modified version of this inspection can be done on any cart or vehicle that prepares food outside of the vehicle. The inspection is for safety reasons only. And a yellow inspection sticker can be placed on that vehicle.
- No additional charges for the inspection can be charged to the cart owner.



FOOD TRUCKS:

- We **ARE NOT** the Food Truck police.
- We do a basic fire safety inspection.




NOT PART OF OUR INSPECTION:

- Health
- Sanitation
- Transporation
- Consumer Affairs
- Tax Issues
- Zoning Issues
- Parking Issues







PARKING:

- Each jurisdiction may regulate parking and separation between food trucks at each event.

WHAT WE DO:

- Propane Safety
- Fire Safety
- Fire Prevention




LPG PIPING:

LPG piping is code compliant:

- The committee that reviewed the food truck rules, before they went to the Fire Prevention Board, made the decision not to require an inspection from a licensed plumber.
- Piping should be steel, copper, or approved LPG flexible gas line. This training will not cover every aspect of installing LPG piping, but will hit a few critical issues. Inspectors should use reasonable judgment when inspecting these trucks.

FLEXIBLE CONNECTOR:

- A flexible connector will be installed between the regulator outlet and the fixed piping system, in accordance with **NFPA 58, Section 6.26.5.1(B)**.
- The fixed piping system shall be properly installed, supported, and secured to minimize the risk of damage from vibration, strain, or wear, and to prevent any loosening during transit, as stipulated by **NFPA 58, Section 6.26.5.1(F)**.






- Piping must be installed in a protected location, in accordance with **NFPA 58.6.26.5.1(G)**. The piping depicted below does not meet the acceptable standards.





- All containers must receive approval for the use of liquefied petroleum gas (LPG) and for their specific applications, in accordance with **NFPA 58 §6.26.3.**



Is this tank approved for installation in the bed of a light-duty truck?

Consider the following factors:

- Is a flexible hose required?
- Are supporting straps necessary for secure installation?
- Does the tank require any protective measures?
- Is the lowest point of the tank positioned higher than the lowest part of the vehicle?

Containers should be installed outdoors or within vapor-tight cabinets that are accessible from the exterior.

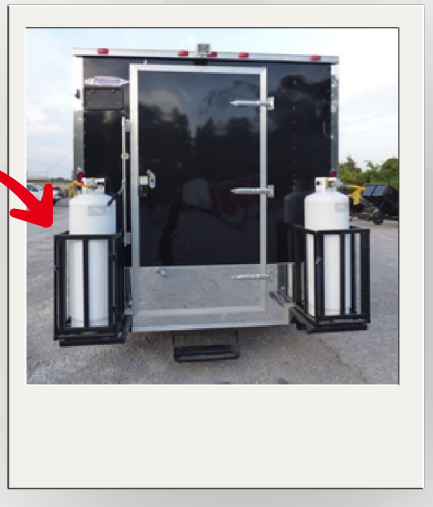





The LP-Gas supply system, which includes the containers, must be installed either externally on the vehicle or within a vapor-tight recess or cabinet that remains accessible from the outside and is adequately vented. This is in accordance with **NFPA 58, Section 6.26.3.3**.

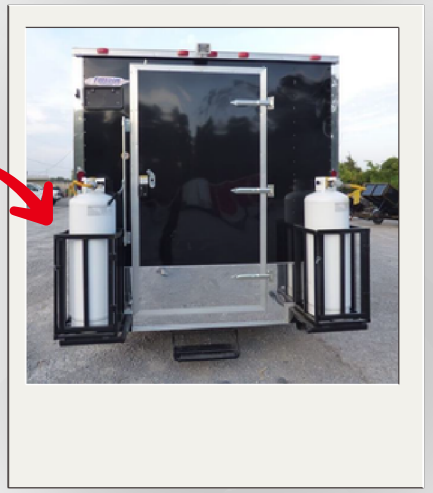
Additionally, vents for vapor-tight cabinets should be positioned near the top and bottom of the enclosure, ensuring they are located at least three feet (3 Ft) horizontally from any opening into the vehicle that is below the level of the vents, as stipulated by **NFPA 58, Section 6.26.3.3**.

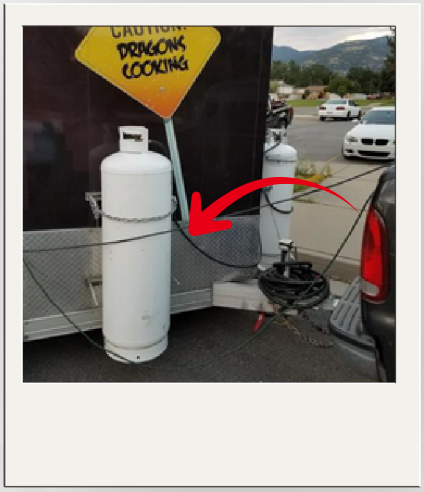
Containers must be securely mounted on vehicles or within the designated recess or cabinet, as stipulated in **NFPA 58, section 6.26.3.4**.





Are the LPG containers securely mounted?






**Yes** **No**

Container fasteners must be designed and constructed to endure a load that is four times the weight of the container when filled with fuel **NFPA 58, Section 6.26.3.4(B)**.

Additionally, cylinders must have permanent protective measures in place for their valves and connections **NFPA 58, Section 6.26.3.4(G)**.



*Protected and unprotected valves.*

Full coverage of the valve is not necessary.

The caps typically used on larger tanks are not available for the tanks we will be utilizing on food trucks.

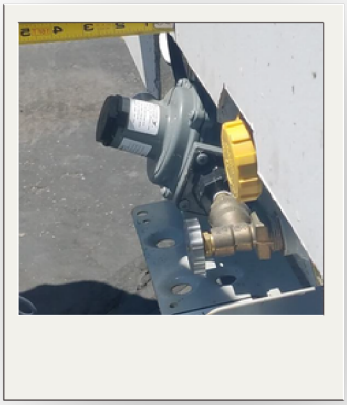


Weather protection for the cylinders shall be provided, in accordance with **NFPA 58, Section 6.26.3.4(H)**.

**Note:**

Weather protection, as referenced here, is designed to safeguard the regulator vent from slush and other hazards that may be projected from the road. A blocked or damaged regulator vent can lead to elevated system pressures, which may result in pilot failures and improper operation of appliances. This issue can typically be mitigated by orienting the regulator vent downward.

## REGULATOR PROTECTIONS:



This regulator lacks adequate protection.

According to **NFPA 58 § 6.26.4.2**, it must be safeguarded against sleet, freezing rain, and snow, and should be oriented downwards.

## LPG APPURTENANCES INSPECTION CHECKLIST:

1. Main shut-off valves on containers must be easily accessible. NFPA 58 6.26.4.1(3)
2. Regulators must be installed with the pressure relief vent opening directed vertically downward. **NFPA 58 6.26.4.2(A)**
3. Regulators not situated in compartments should be equipped with a durable cover. **NFPA 58 6.26.4.2(B)**
4. Vehicle-mounted regulators installed below floor level must be housed in a compartment that shields them from weather and wheel spray. **NFPA 58 6.26.4.2(C)**
5. Regulator compartments must be vapor-tight to the vehicle's interior and vented to the exterior. **NFPA 58 6.26.4.2(D)**
6. The regulator vent outlet must be positioned at least 2 inches above the compartment vent opening. **NFPA 58 6.26.4.2(E)**

LPG CONTAINERS:

Containers must be safeguarded against impact, in accordance with **NFPA 58, section 11.8.3**.

Furthermore, containers should not be mounted directly on roofs, positioned in front of the front axle (with the exception of trailers), or extend beyond the rear bumper of the vehicle.

Additionally, no component of the container or its accessories should extend beyond the sides or top of the vehicle.

These examples would be classified as protected.







Containers mounted at the front of a trailer are regarded as being secure.






Tanks mounted beneath a truck are deemed protected only if they are specifically designated for that purpose and installed correctly. Therefore, this particular tank does not qualify as protected.

Containers should be installed to achieve maximum road clearance whenever feasible.

The clearance must not be lower than the following points:



- The lowest point of the engine or transmission
- The lowest structural component
- The lowest point on the axle

Protection of Cylinder Valves as outlined in **NFPA 58, Section 6.26.3.4(G)**.

The shut-off valve must be readily accessible, as stipulated in **NFPA 58, Section 6.26.4.1(3)**.

Additionally, there should be flexibility between the regulator and the fixed piping, in accordance with **NFPA 58, Section 6.26.5.1(B)**.

Furthermore, LPG cylinders are prohibited from being installed, transported, or stored inside a food truck, as outlined in **NFPA 58, Section 6.26.3.2**.

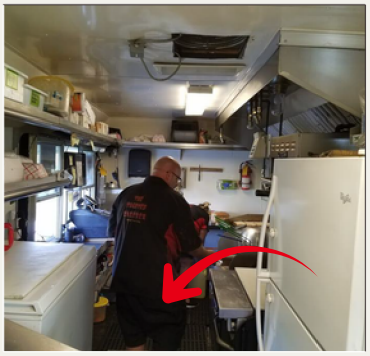


- No fueling or tank exchanges are permitted during events or in the presence of the public, as stipulated in **IFC 313.1.1**.
- Containers must not be filled beyond approved limits, in accordance with **NFPA 58: 6.26.8.2**.
- Vehicles equipped with containers exceeding a water capacity of 1,000 gallons must comply with U.S. Department of Transportation regulations **NFPA 58: 2.6.3.1(C)**.
- All appliances installed on vehicles must receive approval as per **NFPA 58: 6.26.7**.

**Note:** The code lacks clarity regarding the precise intent of this language. If an appliance is in good working order and is listed for use with the intended fuel source—whether propane or electric—it should be deemed approved. To date, we have not encountered specific listings for food trucks.

- Appliances must be readily accessible, as indicated in **NFPA 58: 6.26.7.7**.

**Note:** Given the inherently confined nature of food trucks, expect narrow aisles and potential inconveniences.





- Appliances must be safeguarded to minimize damage during transit, in accordance with **NFPA 58: 6.26.7.8.**

**Note:** The standard specifies "minimize" rather than "eliminate" or "prevent," indicating a reasonable approach to managing potential inconveniences. Be reasonable.

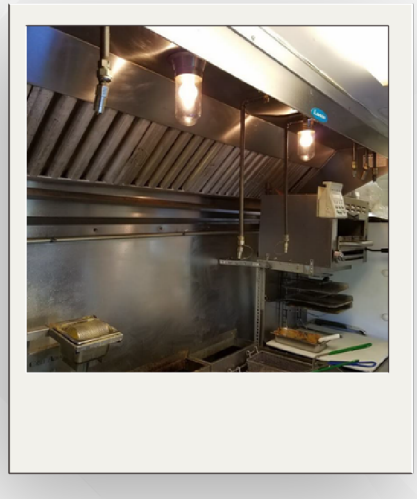
Install Permanent Caution Plate **NFPA 58: 6.26.7.10**

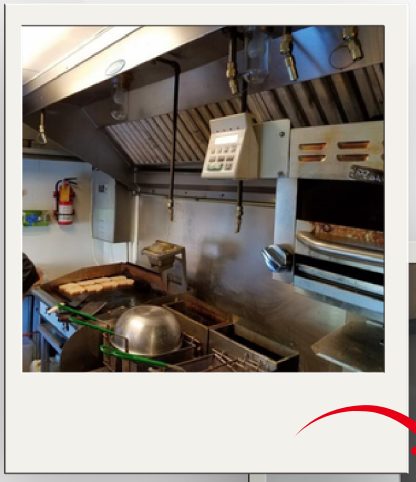
Cautionary Guidelines:

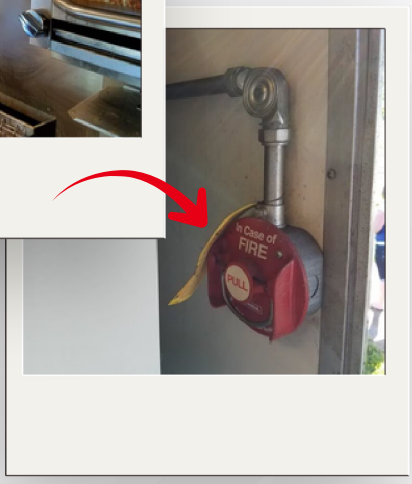
1. Ensure that all appliance valves are closed prior to opening the container valve.
2. Periodically check connections at appliances, regulators, and containers for leaks using soapy water or an equivalent solution.
3. Never use a match or open flame to detect leaks.
4. Always close container valves when equipment is not in use.

## HOOD SYSTEMS:

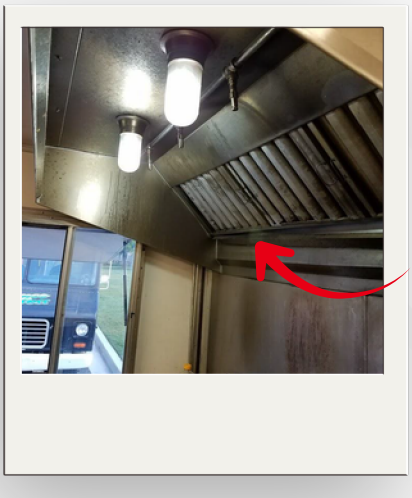
Type 1 hoods are designed to handle grease-laden vapors, in accordance with NFPA 96, section 4.1.9.








Fire extinguishing system in the hood should be tagged in accordance with **NFPA 96, Chapter 10**.

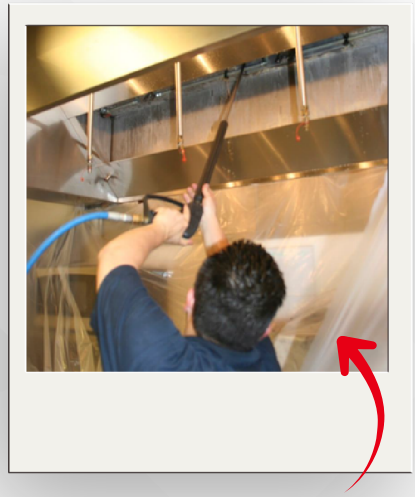


Proper ventilation and grease filters are addressed in **NFPA 96, specifically in Chapters 7 and 8**.

GREASE COMB:

According to **NFPA 96, Section 12.6.1.1.1**, "Hoods must be cleaned to a minimum thickness of 0.002 inches."



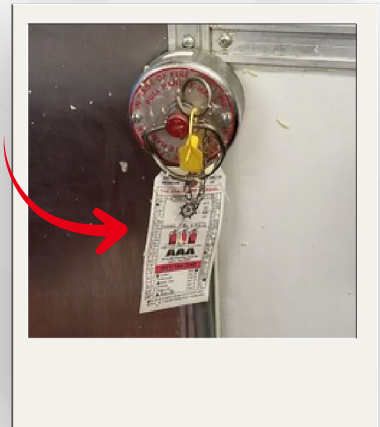
HOOD SYSTEMS:

The hood should be cleaned at regular intervals in accordance with IFC 606.3.3.1.

Table 606.3.3.1
**COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY**

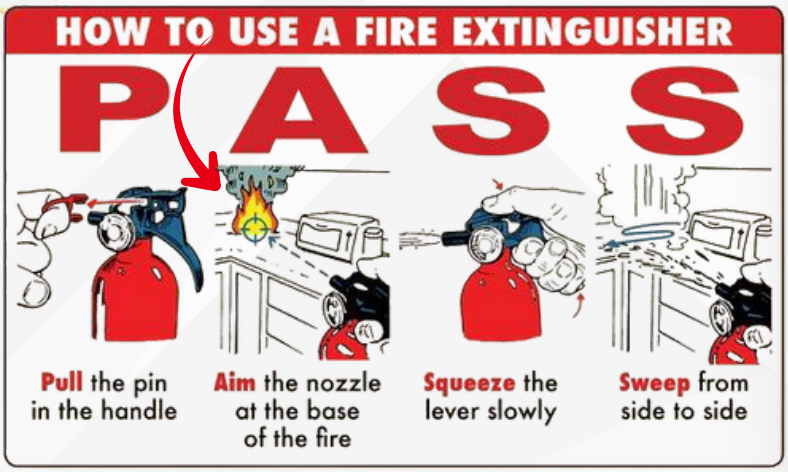
| TYPE OF COOKING OPERATIONS | FREQUENCY OF INSPECTION |
|---|---|
| High -volume cooking operations such as 24-hour cooking, charbroiling or wok cooking | 3 Months |
| Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers | 12 Months |
| Cooking operations utilizing solid fuel-burning cooking appliances | 1 month |
| All other cooking operations | 6 Months |

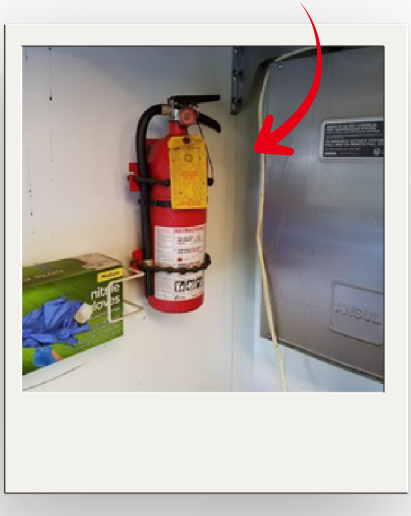
The extinguishing system should be serviced every six months, in accordance with **IFC 904.13.5**.



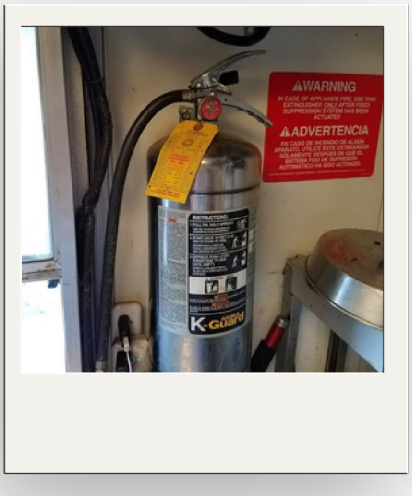
## FIRE EXTINGUISHERS:

All cooking vehicles must adhere to the specifications outlined in section 2A:10BC of the IFC 906.3.



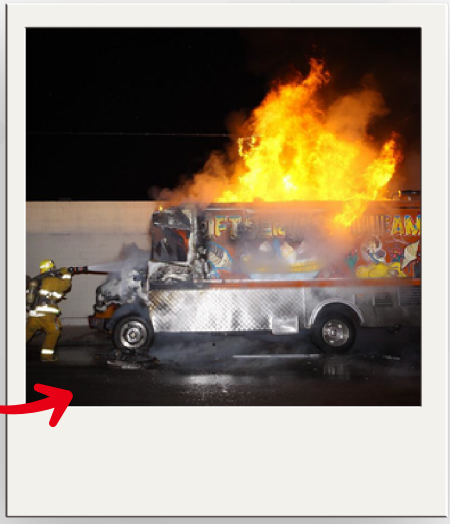
Class K Fire Extinguisher is required if applicable, as per **IFC 906.4.2**.




**Note:** Food trucks that utilize a significant amount of oil in their cooking process must have a **Class K Fire Extinguisher** on hand.

## OUT OF SERVICE: PARKING, MAINTENANCE OR REPAIR:

The LPG system must be free of leaks, in accordance with **NFPA 58:6.26.8.2**.



Cylinders and containers must remain closed in accordance with **NFPA 58:6.26.8.3**.

Additionally, vehicles should not be parked in proximity to heat sources, open flames, ignition sources, or open pits, as stipulated by **NFPA 58:6.26.8.4**.

Fire apparatus access roads must remain unobstructed in accordance with IFC 503.4.

**Note:** This is an educational resource for food truck operators. It is important to emphasize the significance of access routes and the variability of food truck placement from event to event, as this knowledge will be beneficial for operators as they navigate different venues.

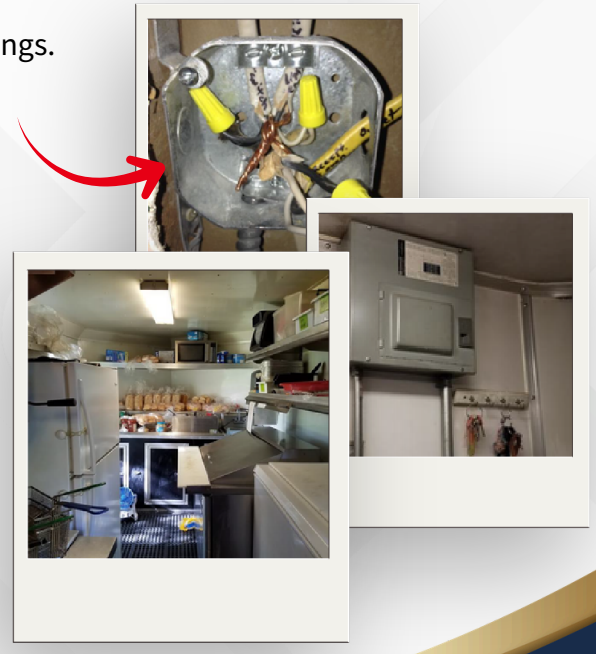



ELECTRICAL:

Electrical hazards must be mitigated in accordance with **NEC 314.72(E)** and **IFC 603.2**.

**NOTE:** This is similar to the inspections we conduct in buildings.

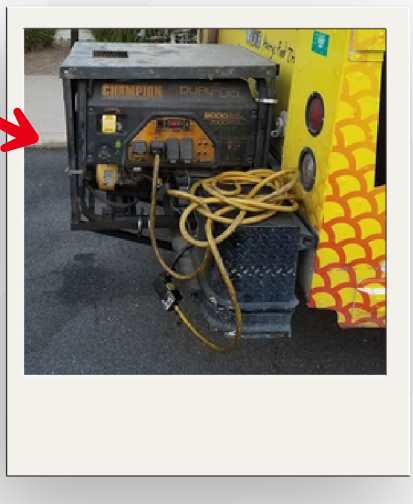
Electrical panels must remain accessible in accordance with IFC 603.4.

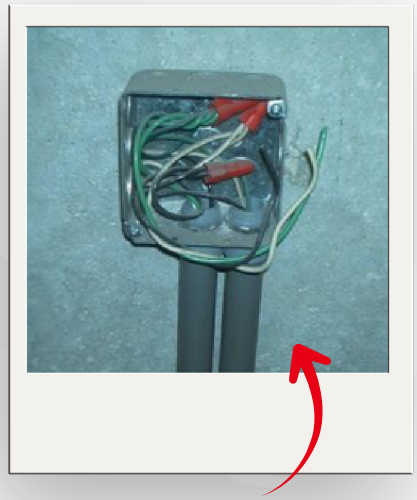


**NOTE:** (***Be Reasonable!***)The accessibility requirements will differ from those of traditional building panels, as these trucks integrate a fully functional commercial kitchen within a constrained space.

Extension cords must not be used as substitutes for permanent wiring, as stipulated in **IFC 603.6**.

***Anticipate the use of exterior cords!***





There should be no open junction boxes, as stipulated in **IFC 603.2.2**.

Safe Use of Generators: **IFC 313.1**

**NOTE:** Generators must be utilized in accordance with their specifications and listing requirements.








No Smoking Sign **IFC 310.3, 6107.2**

**NOTE:** Smoking is prohibited within 25 feet of the transfer point for liquefied petroleum gas (LPG) containers.

No Public Access in Vehicle **R710-14-5(1)**

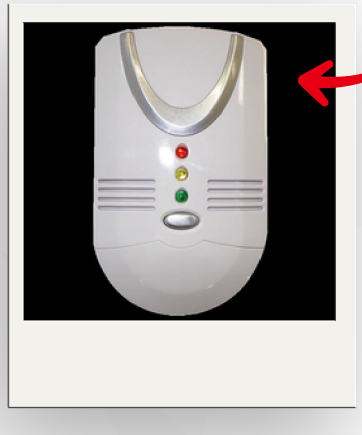
**NOTE:** The public is prohibited from entering food trucks to place orders or collect food.

Additionally, there is no public seating permitted inside food trucks.

**Prohibition on Fueling During Events IFC 313.1.1**

**NOTE:** Fueling of any kind is strictly prohibited during events or when the public is present. This restriction applies to all flammable liquids and gases. Specifically, generators, LPG containers, food trucks, and similar equipment must not be fueled at any time during such occasions.

An LPG gas detector must be installed in accordance with codes **R710 14 5(8)** and **IFC 319.8.5.**



GENERAL REQUIREMENTS:

**Business License**

**NOTE:** A business license is mandatory for operating a food truck. As part of the business license application process, many municipalities require a fire inspection, which must be conducted by the local fire department. It is important to understand that a city is not obligated to accept a fire inspection from another jurisdiction for the issuance of the initial business license. Consequently, it is not permissible to seek inspections from different locations to satisfy this requirement.


Business License

Certificate of Business Ownership

The licensee herein having paid all the fees required, is hereby granted said license to transact the business set forth for the stated period. This license is issued to:

Jonas P. Jones Enterprises
12345 Work Place Avenue
Workingtown, Workstate 99999

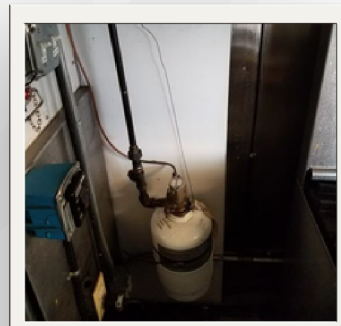
Dated January 22, 2034

Julian A Julius
Mayor

## WHEN TO DO AN INSPECTION:

- Obtain Initial Business License
- Complete Food Truck Safety Inspection

**NOTE:** These inspections will likely be conducted simultaneously.

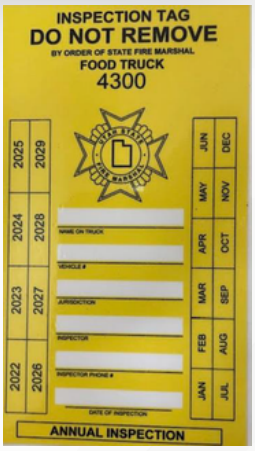






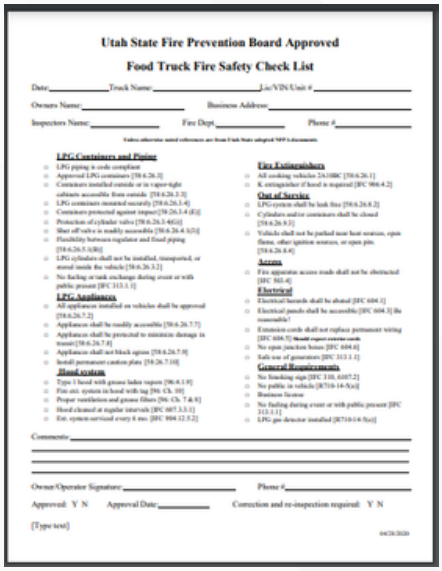
## INITIAL BUSINESS LICENSE INSPECTION:

When a food truck is obtaining its initial business license and undergoing a fire safety inspection, the following actions must be taken:




- The inspector shall complete the approved checklist.
- The inspector shall provide the owner/operator with a copy of the inspection report.
- Upon confirming compliance, the inspector shall affix the approved sticker inside the rear-most door.

## INSPECTION CHECKLIST:



Utah State Fire Prevention Board Approved

Food Truck Fire Safety Check List

**Department *of* Public Safety**
State Fire Marshal's Office

# UTAH STATE FIRE PREVENTION BOARD APPROVED FOOD TRUCK FIRE SAFETY CHECKLIST

| | | |
|---|---|---|
| Date: Truck Name: | | Lic/VIN/Unit#: |
| Owner's Name: | Business Address: | |
| Inspector's Name: | Fire Dept: | Phone: |

***Unless otherwise noted references are from Utah State adopted NFPA documents***

**LPG Containers and Piping**

□ LPG piping is code compliant
□ Approved LPG containers [**58:6.26.3**]
□ Containers installed outside or in vapor-tight cabinets accessible from outside [**58:6.26.3.3**]
□ LPG containers mounted securely [**58:6.26.3.4**]
□ Containers protected against impact [**58:26.3.4.(E)**]
□ Protection of cylinder valve [**58:6.26.3.4(G)**]
□ Shut off valve is readily accessible [**58:6.26.4.1(3)**]
□ Flexibility between regulator and fixed piping [**58:6.26.5.1(B)**]
□ LPG cylinders shall not be installed, transported, or stored inside the vehicle [**58:6.26.3.2**]
□ No fueling or tank exchange during event or with public present [**IFC 313.1.1**]

**LPG Appliances**

□ All appliances installed on vehicles shall be approved [**58:6.26.7.2**]
□ Appliances shall be readily accessible [**58:6.26.7.7**]
□ Appliances shall be protected to minimize damage in transit [**58:6.26.7.8**]
□ Appliances shall not block egress [**58:6.26.7.9**]
□ Install permanent caution plate [**58:26.7.10**]

**Hood system**

□ Type 1 hood with grease laden vapors [**96:4.1.9**]
□ Fire ext. system in hood with tag [**96: Ch. 10**]
□ Proper ventilation and grease filters [**96: Ch. 6 & 7**]
□ Hood cleaned at regular intervals [**IFC 607.3.3.1**]
□ Ext. system serviced every 6 mo. [**IFC 904.12.5.2**]

**Fire Extinguishers**

□ All cooking vehicles 2A10BC [**58:6.26.1**]
□ K extinguisher if required [**IFC 906.4.2**]

**Not in Service**

□ LPG system shall be leak free [**58:6.26.8.2**]
□ Cylinders and/or containers shall be closed [**58:6.26.9.3**]
□ LPG system shall be leak free [**58:6.26.8.2**]
□ Cylinders and/or containers shall be closed [**58:6.26.9.3**]
□ Vehicle shall not be parked near heat sources, open flame, other ignition sources, or open pits. [**58:6.26.8.4**]

**Access**

□ Fire apparatus access roads shall not be obstructed [**IFC 503.4**]

**Electrical**

□ Electrical hazards shall be abated [**IFC 604.1**]
□ Electrical panels shall be accessible [**IFC 604.3**] Be reasonable!
□ Extension cords shall not replace permanent wiring [**IFC 604.5**] Should expect exterior cords
□ No open junction boxes [**IFC 604.6**]
□ Safe use of generators [**IFC 313.1.1**]

**General Requirements**

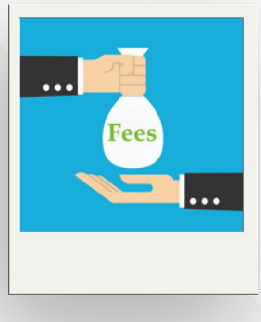
□ No Smoking sign [**IFC 310, 6107.2**]
□ No public in vehicle [**R710-14-5(a)**]
□ Business license
□ No fueling during event or with public present [**IFC 313.1.1**]
□ LPG gas detector installed [**R710-14-5(e)**]

| | | | |
|---|---|---|---|
| Comments: | | | |
| | | | |
| | | | |
| Owner/Operator Signature: | | Phone: | |
| Approved: Yes No | Approved Date: | Correction /Re-Inspection Required: Yes No | |

## FEES:

Fees must not exceed the actual cost of conducting an inspection.

**NOTE**: Was the inspection fee already incorporated into the business licensing fee?




## FEES AFTER INITIAL INSPECTION:



Fire departments are prohibited from charging fees for inspections following the issuance of the initial fire clearance or approval, as stipulated in **UCA 11-56-103** regarding Food Truck Licensing.

## ADDITIONAL BUSINESS LICENSES:

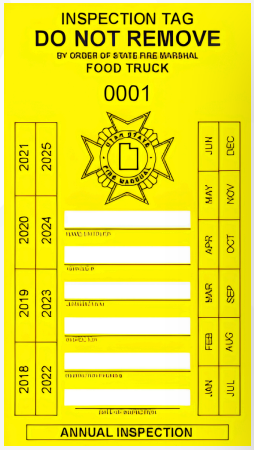
Once a food truck has obtained a business license from one jurisdiction, it can secure a business license from any other jurisdiction, if necessary, by presenting the original business license along with the health and fire inspection certificates associated with it. The new jurisdiction is then obligated to issue a business license without requiring additional health or fire safety inspections. [**UCA 11-56-103**]

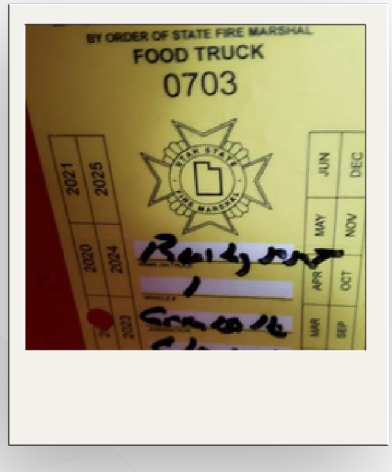
## ADDITIONAL INSPECTIONS/RE-INSPECTIONS:

The AHJ may re-inspect a food truck after passing an inspection for the following items:

- Damage to truck or equipment
- Removal or replacement of appliances or other equipment
- Additions to the food truck that were not included in the original inspection
- Remodel of the food truck
- Issues not included in the original inspection such as, free standing LPG tanks, generator location, cooking outside, exterior seating, truck placement, etc.
- Parking and location
- Cleanliness issues that creates potential fire hazards such as an accumulation of grease
- Imminent hazards to life or property
- Current tag on fire extinguishing system.

## FOOD TRUCK STICKER:



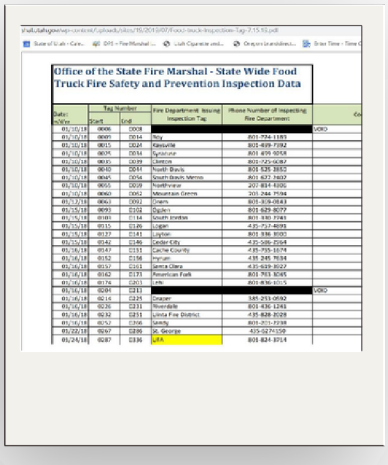




## ENSURE LEGIBILITY:

- Mark the date when the inspection is completed.
- Consider applying clear tape over the markings to protect the ink from smudging.

## FOOD TRUCK STICKER LOG:

- Published on the SFMO website.
- This can be utilized to verify the Authority Having Jurisdiction (AHJ) for the tag.




## QUALIFICATIONS TO PERFORM INSPECTION:

- Certified Inspector Level 1 in Utah
- Successfully completed the training program.

Department *of* Public Safety
State Fire Marshal's Office