



City of Newton Mobile Food Unit Safety Inspection Checklist

All mobile food units within the City of Newton must be registered and regularly inspected according to the Code of Ordinances, City of Newton, Iowa, Title XI: BUSINESS REGULATIONS, Chapter 111. The checklist below is a simplified summary of items that will be inspected during the inspection process. This document should be understood as general guidance and should not be construed as a legally binding code.

ADMINISTRATIVE COMPLIANCE

- Mobile food unit owner applies for license through Fire Development before inspection.
- Ownership (and, if applicable, management) contact information clearly identified on the license application.
- Contact information posted visibly on site
- Annual mobile food unit safety inspections

GENERAL SAFETY

- Ensure there is no public seating within the mobile food truck.
- Egress (reference; NFPA 58 section 6.26.7.9)
 - Check that there is a clearance of at least 10 feet away from buildings, structures, vehicles and any combustible materials.
 - Verify fire department vehicular access is provided for fire lanes and access roads.
 - Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections.
- Ensure that workers are trained in the following:
 - Proper use of portable fire extinguishers and extinguishing systems
 - Proper method of shutting off fuel sources
 - Proper procedure for notifying the local fire department
 - Proper procedure for how to perform simple leak test on gas connections
 - Document leak testing and make documentation available for review by the authorized official.
 - Ensure that on gas system piping, a flexible connector is installed between the regular outlet and the fixed piping system.
 - Ensure that it has been tested in per the manufacturer's instructions.

FUEL & POWER SOURCES

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours.
- Ensure that refueling is conducted only during non-operating hours.
- Check that any engine driven source of power is separated from the public by barriers, such as physical guards, fencing or enclosures.
- Ensure that any engine driven source of power is shut down prior to refueling from a portable container.
- Check that surfaces of engine driven source of power are cool to the touch prior to refueling from a portable container
- Make sure that exhaust from engine driven source of power complies with the following:
 - At least 10 feet in all directions from openings and air intakes
 - At least 10 feet from every means of egress
 - Directed away from all buildings
 - Directed away from all other cooking vehicles and operations
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70

EXTINGUISHING SYSTEMS

- Check that appliances using combustible media are protected by an approved fire extinguishing system.
- Where solid fuel cooking appliances produce grease-laden vapors, make sure the appliance are protected by listed fire extinguishing equipment.
- Exhaust Hood Type I, should be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial

OPERATIONAL SAFETY

- Do not leave cooking equipment unattended while it is still hot.
- Operate cooking equipment only when all windows, service hatches and ventilation sources are fully opened.
- Close gas supply piping valves and gas container valves when equipment is not in use.
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease.

SOLID FUEL (WOOD, CHARCOAL, OR OTHER SOLID FUEL)

- Fuel is not stored above any heat producing appliance or vent.
- Fuel is not stored closer than 3 feet to any cooking appliance.
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods.
- Fuel is not stored in the path of the ash removal or near removed ashes.
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day.
- Removed ashes, cinders and other removed fire debris should be placed in a closed, metal container located at least 3 feet from any cooking appliance.

PROPANE SYSTEM INTEGRITY

- LP System (reference; NFPA 58, 2017 edition, section 6.1.1)
 - Tanks (max 2 = 50 gallons)
 - Tank mounting 6.26.3.4
 - Shutoff valve 6.24.3.5
 - Caution plate 6.26.7.10
 - Outside 6.26.3.4.A-I
 - Inside (vapor tight cabinet) 6.26.3.3
 - Regulators (protected) 6.26.3.4E
 - Hoses 350 psi marked LP gas (propane)
 - Fixed piping 6.26.5
 - Fastened 6.26.5.1.H.2
 - Flexible connectors 6.26.5.1.E
 - Rubber grommets at pass through points 6.26.5.1.H.3
- Check that the main shutoff valve on all gas containers is readily accessible.
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over.
- Inspect gas system prior to each use.
- Perform leak testing on all gas connection affected by replacement of an exchangeable container.

purposes that produce grease vapors (reference; 2015 IFC section 609.2)

- Commercial cooking systems shall be operated and maintained in accordance with sections 609.3.1 through 609.3.4. This includes: filters, tags, cleaning, records, placard, and fire extinguishing system.
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10.
- Portable Fire extinguishers (reference; 2015 IFC section 904.12)
 - Portable fire extinguishers shall be provided within travel distance of commercial-type cooking equipment
 - 2A:20BC:C – rechargeable dry chemical portable extinguisher
 - Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable fire extinguisher
 - Class K – wet chemical portable fire extinguishing system, required for frying systems.

NFPA RESOURCES

- NFPA 1, Fire Code 2018 Edition
- NFPA 1, Fire Code Handbook 2018 Edition
- NFPA 58, Liquefied Petroleum Gas Code 2017 Edition
- LP-Gas Code Handbook 2017 Edition
- NFPA 70, National Electrical Code 2017 Edition
- National Electrical Code Handbook 2017 Edition
- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations 2017 Edition
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FOOD TRUCK SAFETY

