



Below are guidelines to be used for the Columbus Fire portion of the Mobile Food Vending Unit safety inspections. This is a list does not cover every possible item that will be inspected, nor does meeting all the guidelines listed below guarantee that a unit will pass inspection.

The CFD inspection is an operational safety inspection only of the MFVU on the date that it is inspected. It is not an approval of the MFVU's design, construction, road worthiness or an indication of the long term safety of its combined elements. CFD reserves the right to modify these guidelines as needed.

It is advised that all electrical, ventilation and propane/natural gas piping, tanks, fittings, appliances and systems be constructed and installed by **licensed bonded professionals in accordance with NFPA, DOT and Ohio Fire Code standards.**

All Fire Department Mobile Food Vending Unit inspections will take place at the City of Columbus Fire Prevention Bureau 3639 Parsons Ave. **By appointment only.** Call [614.645.7641](tel:614.645.7641) ext. 75627 to schedule an appointment.

Units must arrive ready for operation. **All systems** may be required to be demonstrated: cooking, electrical and ventilation.

Appropriate Paperwork:

- Fire Inspection form issued by License Bureau with truck/trailer identification information; e.g. (VIN, SN or manufacturer ID, License Plate). This form will be received from the Safety License Section as part of the application process.

Propane:

- Propane/natural gas piping must be constructed and installed in accordance with manufacturer's recommendations. Propane/natural gas lines that are routed beneath an MFVU must be constructed with rigid pipe. Includes piping to LP generators.
- Any propane/natural gas line that penetrates a wall/partition must be constructed of rigid piping.
- Any propane/natural gas line/connector that it is not easily identifiable as to its construction or type will not be allowed and the burden of proof that it is being used according to manufacturer's recommendations will be on the MFVU owner.
- All propane tanks DOT approved (within re-qualification date) not to exceed 200lb total for all tanks. Painting of tanks that obscure tank manufacturing or qualification information will not be approved.
- All tanks securely mounted with metal to exterior of vehicle.
- Rear mounted tanks at least 36" above ground to bottom of tank.
- No quick disconnects on any exterior propane tanks (quick disconnects on chassis mounted tanks may be allowed).
- No copper lines connected to LPG tanks.
- Rubber propane hose from regulator to tank to be stamped "Approved for LP Gas 350 psi".
- A daily propane system leak check should be performed prior to putting the unit into service and after any movement of the vehicle and after movement/change or addition of any gas fed appliance. **These leak checks shall be performed with a UL listed flammable gas leak detector.**
- Exterior emergency shut off sufficient to stop the supply from all propane/natural gas tanks. **Required emergency shut off sign.**

Extinguishers:

- All units will have at least (1) 3A:40 B-C rated extinguisher (1A:20B-C for pushcarts).
- Any unit using a deep fryer electric or gas will, **in addition to** the above extinguisher, have at least (1) 6L type "K" wet chemical extinguisher.





- Fire extinguishers shall bear a current inspection tag validated within the past twelve months OR a receipt of purchase within the last 12 months shall be available for inspection.

Truck/Trailer Ventilation:

- It is recommended that any unit using an appliance that produces grease laden vapors should have a **Type 1 hood** system installed.
- Hood systems shall be of commercial grade: inspected, cleaned and maintained per the Ohio Fire Code.
- All trucks/trailers must be equipped with a working adequate ventilation system. Small -trailers will be evaluated for adequate ventilation on a case by case basis.
- Units with deep fryers (electrical/propane/natural gas) must have a commercial/restaurant grade ventilation system.

Cooking Appliances:

- All cooking appliances must be listed by Underwriters Laboratories or NSF International for mobile applications for the appropriate fuel and be clearly marked with the appropriate rating sticker.

Detection Systems:

- All food trucks/trailers must be equipped with a working UL listed carbon monoxide detector suitable for commercial use.

Signage:

- Signs shall be clearly visible and of contrasting colors and shall be readable from a distance of 25 feet.
- Signs shall indicate type of fuel present (1) "PROPANE" (2) "NO SMOKING" (3) "EMERGENCY SHUT OFF".

Electrical:

- All wiring should meet commercial restaurant standards.
- No exposed wiring.

Egress/Exits

- Egress/exits must be adequate and unencumbered by storage, appliances or design.

Generators

- Must be safely mounted as not to extend into the public right of way.
- Must be securely mounted.
- Must be mounted so as not to impact propane/natural gas systems.

