



NFPA 1 – 50.7 Mobile and Temporary Cooking Operations.

General Safety Checklist:

- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Wheel Chocks shall be used to prevent mobile and temporary cooking units from moving. [1:50.7.1.3]
- Check that there is a clearance of at least 10 ft. away from buildings, structures, vehicles, and any combustible materials. [1:50.7.1.5] **G3**
- Verify fire department vehicular access is provided for fire department access roads and fire lanes. [1:50.7.1.7] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4;1:13.1.5;1:13.1.5.1] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10 and NFPA 96. [96:10.9.1;96:10.9.2;1:50.7.1.4.1;1:50.7.1.4.2; 1:50.7.1.4.3] **G7a**
- Where solid fuel cooking appliances produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1] **G8**
 - Proper use of portable fire extinguishers and extinguishing systems. [10:1.2] **G8a**
 - Proper method of shutting off fuel sources. [96:10.4.1] **G8b**
 - Proper procedure for how to perform simple leak test gas connections. [58:6.16; 58:6.17] **G8d**



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Fuel & Power Source Checklist:

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operations during normal operating hours [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that surfaces of engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosure. [B:16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable fuel container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. [1:11.7.2.1.2] **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 12 ft. in all directions from openings and air intakes. [96:B16.2.1] **F4a**
 - At least 12 ft. from every means of egress. [96:B.16.2.3] **F4b**
 - Directed away from all buildings. [1:11.7.2.2(2);96:B.16.2.3] **F4c**
 - Directed away from all other cooking vehicles and operations. [96:B.16.2.3] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with NFPA 70. [96:B.18] **F5**

Propane System Integrity Checklist:

- Check that the main shutoff on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16;58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16;58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas systems piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacture's instructions. [96:B.19.2.1] **P8**

Operational Safety Checklist:

- Do not leave cooking equipment unattended while it is still hot. **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas containers valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**



Solid Fuel Safety Checklist (where wood, charcoal, or other solid fuel is used):

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft. to any combustible cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition source, chemicals, food supplies, and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft. from any cooking appliance. [96:14.9.3.8] **SF**

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
- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Equipment Operations, 2017
- NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Equipment Operations Handbook, 2017

