



Mobile food vendors have all of the potential ingredients for a fire that can flame out of control causing serious damage, injury and even death: Open flames, hot equipment, electrical connections, cooking oils, cleaning chemicals, propane, engine oil and paper products.

A fire can be devastating, but there are fire safety basics you can take to prevent fires and minimize the damage.

Location:

Do not obstruct. Do not place mobile food vending vehicles, trucks, trailers, carts or the like in a manner that obstructs or interferes with fire lanes, fire department connections, fire hydrants or egress from any building.

Fire Safety Basics: Fire Prevention

- **Automatic fire-suppression system in the truck.** These systems automatically dispense chemicals to suppress the flames and also have a manual switch. Activating the system automatically shuts down the fuel or electric supply to nearby cooking equipment. Your fire-suppression system must be professionally inspected semiannually.
- **Keep portable fire extinguishers as a backup.** 2-A:10-B:C fire extinguishers are required to be present for all mobile food vendors. Where cooking utilizes deep fat fryers, a Class K fire extinguisher is also required.
- **Schedule regular maintenance on electrical equipment,** and watch for hazards like frayed cords or wiring, cracked or broken switch plates and combustible items near power sources.

- **LPG (Propane).** If you utilize propane, ensure that the vessels are secured to the food service platform that provides a reasonable expectation of security while parked or in transit. Ensure that the vessels are in compliance with DOT regulations (see last page).
- **Portable Generators.** Never refuel a generator while it is operating! Locate generators at least 20' away from your mobile food vending unless the generator is 6,500 watts or smaller and not readily accessible to the public.

Train your food truck staff on these fire safety basics:

- **Find and use a fire extinguisher appropriately.** An acronym you may find helpful is PASS – pull out the pin, aim at the base, squeeze, and make a back and forth sweeping motion.
- **Clean up the grease.** Cleaning exhaust hoods is especially important, since grease buildup can restrict air flow. Be sure to also clean walls and work surfaces; ranges, fryers, broilers, grills and convection ovens; vents and filters.
- **Never throw water on a grease fire.** Water tossed into grease will cause grease to splatter, spread and likely erupt into a larger fire.
- **Remove ashes** from wood and charcoal-burning ovens at least once a day.
- **Store flammable liquids properly.** Keep them in their original containers or puncture-resistant, tightly sealed containers. Although a food truck kitchen is very small, you should attempt to store containers in well-ventilated areas away from combustible supplies, food, food-preparation areas or any source of flames.
- **Tidy up to avoid fire hazards.** Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, cardboard boxes and wooden pallets at least once a day.

- **Use chemical solutions properly.** Use chemicals in well-ventilated areas, and never mix chemicals unless directions call for mixing. Immediately clean up chemical spills.

Prepare an Emergency Plan

If a fire breaks out in your food truck, your staff must take control of the situation and all employees must safely exit the vehicle and lead customers to a point safely away from the truck.

- **Be prepared to power down.** Train at least one worker per shift how to shut off propane and electrical power in case of emergency.

- **Have an evacuation plan.** Designate one staff member per shift to be evacuation manager. That person should be in charge of calling 911, determining when an evacuation is necessary and ensuring that everyone exits the food truck safely. Ensure your staff knows where all of the exits are.

Offer emergency training. Teach new employees about evacuation procedures and the usage of fire-safety equipment. Give veteran staff members a refresher course at least annually.

For any questions regarding mobile food vending, please call 425-452-6872.

ATTENTION.

Food Truck Operators

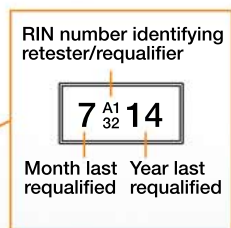
Are you aware that your compressed gas cylinders must be inspected?

Cylinders are required to be requalified, or replaced every 5-12 years depending on the cylinder type, condition, and previous qualification method (Ref. 49 CFR §§ 180.205(d) and 180.209).

The original manufacture/test date and any requalification/retest dates must be presented in a specific manner. Cylinders that are overdue for requalification must not be refilled.

If propane tanks are manufactured to ASTM Standards and built into the truck's body making it difficult to remove, then these tanks are exempt from the DOT reinspection requirements.

For more information, contact the Hazmat Info-Center: 1-800-467-4922.



Requalification Date



Original Manufacture/ Test Date

If no requalification markings are found, the cylinder must be requalified within 12 years of the original manufacture date. (Must be requalified by 5/2017 in this example)



Volumetric Test.

Basic Marking. Must be requalified within 12 years of stamped date (Must be requalified by 7/2026 in this example)



Proof Pressure Test.

"S" indicates cylinder must be requalified within 7 years of stamped date (Must be requalified by 7/2021 in this example)



External Visual Test.

"E" indicates cylinder must be requalified within 5 years of stamped date (Must be requalified by 7/2019 in this example)