

Mobile food service operations:



TULSA FIRE DEPARTMENT CHECK LIST



- Do not locate vehicle within 15 feet of a fire hydrant, 10 feet of any building or structure or parked within 10 feet of another vehicle.
- Do not block any sidewalk, crosswalk, area egress or fire lane.
- At least one 2A:10BC portable fire extinguisher in the unit.
- When cooking operations produce grease-laden vapors, one 1.5 gallon Type "K" extinguisher is required.
- Deep frying - one 1.5-gallon Type "K" extinguisher is required for every four fryers.
- Extinguisher visible, readily accessible, and mounted.
- Each fire extinguisher is maintained per SCFC 906.
- All electrical equipment and wiring in the mobile food unit installed per NFPA 70 (2017).
- Extension cords are only used temporarily, only for portable items, and never in place of permanent wiring.
- Electrical junction box covers, outlet covers, and switch plates are secured in place.
- When used, extension cords must be in good repair, free from obvious damage to the cord or the plug.
- Grounding must take place when required during the use of an extension cord.
- "No Smoking" signs shall be posted outside the Mobile Food Vendor Unit in the vicinity of every location where the flammable gas or liquid is stored or kept. The sign shall indicate the type of fuel present.
- "No Smoking" signs conspicuously posted inside the mobile food unit.
- Generators shall not be fueled while the mobile food unit is in operation.
Generators shall not be fueled while the generator is in use.
- Generator shall be turned off, and the surface temperature cool to touch before the generator is fueled.
- Generator shall not be used or fueled within the occupant space of the mobile food unit.
- On-site fuel for generators must be kept in a U.L. Listed Type I or Type II Safety Can.
- The generator shall be protected to prevent someone from encountering the unit (Burn Injury) Separation Distances.
- The mobile food unit must be separated from other mobile food units, entrances and exits of buildings or structures, fire hydrants, and any combustible materials by a clear space distance of 10 feet. (not including awnings and other projections).
- Mobile Food Units Yes No* N/A Obstructing Fire Protection Equipment.
- The mobile food unit shall not block fire lanes.
- The mobile food unit shall not block other fire protection equipment.
- The egress path must be clear and free of any obstructions during food prep and serving.
- Doors serving as an exit must open completely and with ease.

HOOD SUPPRESSION SYSTEMS CHECK LIST



Hood Suppression Systems are only required for units with oil fryers or similar systems. For units that require a hood suppression system, vendors have until the end of 2025 to become compliant.



- An adequate path of travel is required from the Mobile Food Vendor Unit to the public way Kitchen Hood suppression system.
- The hood exhaust must be clear of trees or other obstructions, and the fan must be operating.
- Hood exhaust must be cleaned, operational, and tagged by a qualified vendor.
- Hood suppression must be inspected and tagged by a qualified vendor in the last six months, and vendors should keep the report in the vehicle.
- Only certified ASME or DOT mobile LP-Gas containers can be used.
- The total capacity of all LP-Gas containers in the mobile food unit must be 200-pounds or less.
- Every 12 years, the LP-Gas containers must be inspected and approved, and the hydrostatic test date must still be valid.
- LP-Gas containers must be secured with noncombustible material or devices.
- LP-Gas containers cannot be installed on the roof of a mobile food vending unit.
- LP-Gas container valves, components, and connections must be protected to prevent damage from accidental contact with stationary objects, loose objects, and road debris.
- LP-Gas container valves, components, and connections must be protected from damage due to overturn or similar vehicular accident. LP-Gas cylinders must have permanent protection for cylinder valves and connections.
- All food trucks/trailers utilizing LP-Gas must have a UL-listed LP-gas alarm installed within the Mobile Food Vendor unit and mounted between four and 20 inches from the floor and within five feet of the LP-gas cooking components.
- All piping installed per NPFA 58 (2017), section 6.11.
- A flexible connector must be installed between any regulator outlet and the fixed piping system (to protect against expansion, contraction, jarring, and vibration strains).
- Flexible connectors must be installed between cooking equipment and the piping system installed per ANSI Z21-69-2015/CSA 6.16 with restraint cable.
- Fixed piping systems must be designed, installed, supported, and secured in such a manner as to minimize damage due to vibration, strains, or wear and in such a manner to preclude loosening while in transit.
- All piping systems (including the hose) must be inspected, and pressure tested by an approved testing agency.
- Cooking oil storage containers within the Mobile Food Vendor Unit cannot be more than 120 gallons and must be stored in such a way as not to be toppled or damaged during transport.
- A 16 inches clearance between the fryer and an open flame appliance must be provided, or a metal shield or tempered glass baffle eight inches high should be installed. The minimum clearance for solid fuel appliances is three feet.
- Ensure cooking surfaces are clean and free from grease and combustible materials.
- Storage, food, and stock must be in an orderly and not excessive to present a safety concern.
- Current business license, NCFD Decal, and DHEC permit posted in public view.

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