



*CLEARWATER FIRE & RESCUE*  
*DIVISION OF FIRE PREVENTION*  
*SERVICES*

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**Mobile Cooking – Food Trucks and Food Trailers**  
**Requirements**

- Inspection and approval required prior to operating within City limits.
- Food Truck Inspection fee **\$50** if completed prior to event or **\$250** the day of the event.
- Food Trucks/Food Trailers shall be inspected in accordance with **NFPA 1 Fire Code** 2018 edition **Chapter 50 Mobile and Temporary Cooking**.

General Inspection Criteria for Issuance of Approval Sticker for Operations within The City of Clearwater.

NFPA 1 Chp 50 is quite extensive. Below are the most common items that are failed during inspection.

**50.7.1.4 Portable Fire Extinguishers**

Minimum 2A:10BC for vehicle

Class K Extinguisher for any cooking that uses or produces grease

**50.7.1.9 Training**

**50.7.1.9.1** Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures, including the following:

1. Proper use of portable fire extinguishers and extinguishing systems
2. (2) Proper method of shutting off fuel sources
3. (3) Proper procedure for notifying the local fire department
4. (4) Proper refueling
5. (5) How to perform leak detection
6. (6) Fuel properties

**50.7.1.10 Internal Combustion Power Sources.**

**50.7.1.10.2** Portable generators shall be positioned so that the exhaust is at least 5 ft (1.5 m) in any direction away from any openings, air intakes, means of egress, or from any building, structure, or vehicle.

## **50.7.2 Mobile Cooking.**

**50.7.2.1 General.** Mobile cooking operations and equipment shall comply with 50.7.1, 50.7.2, and NFPA 96.

- **Exhaust Hoods shall be cleaned, inspected and tagged by a licensed company annually or as needed. NFPA 96.**
- **Hood suppression systems shall inspected and certified by a licensed company bi-annually. NFPA 96.**

### **50.7.2.2 LP-Gas Systems.**

**50.7.2.2.1** Cylinders shall be secured in an upright position to prevent tipping over.

**50.7.2.2.3** Where a shutoff valve is provided, it shall be readily accessible and identified with a sign permanently affixed to the vehicle in reflective decal material with letters a minimum of 2 in. (50 mm) high.

**50.7.2.3.4\*** LP-Gas systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems.

**50.7.2.3.4.1** The certification shall be good for one year.

**50.7.2.3.4.3** Mobile food service vehicles equipped with an LP-Gas system, but without a current approved LP-Gas certification, shall not be permitted to be operated for mobile foodservice.

**50.7.2.4.3.1.2** LP-Gas fuel containers used on passenger carrying vehicles shall not exceed **200 gal** (0.8 m<sup>3</sup>) aggregate water capacity.

**50.7.2.4.5.1.2** A flexible connector shall be installed between the regulator outlet and the fixed piping system to protect against expansion, contraction, jarring, and vibration strains.

### **Most failed item during inspection**

**50.7.2.4.5.1.8** Where piping is installed outside the vehicle, it shall be installed as follows:

(1) Piping shall be under the vehicle and below any insulation or false bottom.

(2) Fastening or other protection shall be installed to prevent damage due to vibration or abrasion.

(3) At each point where piping passes through sheet metal or a structural member, a rubber grommet or equivalent protection shall be installed to prevent chafing.

**50.7.2.4.5.1.9** Gas piping shall be installed to enter the vehicle through the floor directly beneath or adjacent to the appliance served.

**50.7.2.4.5.1.10** If a branch line is installed, the tee connection shall be located in the main gas line under the floor and outside the vehicle.

#### **50.7.2.4.8 General Precautions.**

**50.7.2.4.8.1** All fat fryers shall have a lid over the oil vat that can be secured to prevent the spillage of cooking oil during transit. This lid shall be secured at all times when the vehicle is in motion.

**50.7.3.3** Deep fat fryers, fry-o-lators, or other appliances having combustible liquids heated by LP Gas, solid fuels, or electricity shall be protected by an approved hood fire suppression system or other approved means of extinguishment in the event of fire.