

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

Subject	Code Requirements
<b>Definition</b>	<b>Mobile food preparation vehicles.</b> Vehicles and enclosed trailers able to be occupied by persons during cooking operations that contain cooking equipment that utilize open flames or produce smoke or grease laden vapors for the purpose of preparing and serving food to the public. Vehicles used for private recreation shall not be considered mobile food preparation vehicles.
<b>Permits</b>	<b>Permits required.</b> Operational permits may be required by the fire official as permitted under the SFPC in accordance with Table 107.2  <b>Mobile Food Preparation Vehicles.</b> A permit is required for mobile food preparation vehicles equipped with appliances that produce smoke or grease laden vapors.  <b>Exception:</b> Recreational vehicles used for private recreation.
<b>Exhaust Hood</b>	An exhaust hood is required where cooking equipment produces grease laden vapors.
<b>Seating</b>	Seating for the public within any mobile food preparation vehicle is prohibited.
<b>Fire Protection</b>	<b>Fire protection.</b> Cooking equipment shall be protected by automatic fire extinguishing systems.  <b>Fire extinguisher.</b> Portable fire extinguishers shall be provided.
<b>Fuel Supply</b>	Connection to the fuel supply shall be in accordance with the appropriate standard and the manufacturer's installation instructions.  Must be inspected for gas leaks prior to each use.

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

Subject	Code Requirements
<b>Cooking Oil Storage</b>	<p><b>Cooking oil containers</b></p> <ul style="list-style-type: none"> <li>• Maximum 120 gallons (aggregate).</li> <li>• Must be stored in such a way as to not be toppled or damaged during transit.</li> </ul> <p><b>Cooking oil storage tanks</b></p> <ul style="list-style-type: none"> <li>• <b>Metallic tanks</b> <ul style="list-style-type: none"> <li>○ Shall be listed in accordance with UL 142 or 80 (Aboveground Flammable Liquid Tanks or Standard for Steel Tanks for Oil-Burner Fuels and Other Combustible Liquids respectively).</li> <li>○ Shall be installed in accordance with manufacturer's instructions.</li> </ul> </li> <li>• <b>Nonmetallic tanks</b> <ul style="list-style-type: none"> <li>○ Shall be listed for use with cooking oil.</li> <li>○ Tank capacity shall not exceed 200 gallons per tank.</li> </ul> </li> </ul>
<b>Liquefied Petroleum Gas (LP-gas) Systems</b>	<p><b>Capacity.</b> Maximum aggregate capacity shall not exceed 200 pounds.</p> <p><b>Protection of container.</b> Containers shall be securely mounted and restrained to prevent movement.</p> <p><b>Container construction.</b> In compliance with NPFA 58 (Liquefied Petroleum Gas Code).</p> <p><b>Protection of piping system.</b> Piping, including valves and fittings, shall be protected to prevent tampering, impact damage, and damage from vibration.</p> <p><b>Alarms.</b> A listed LP-gas alarm shall be installed with the vehicles in the vicinity of LP-gas system components, in accordance with manufacturer's instructions.</p>
<b>Compressed Natural Gas (CNG)</b>	<p><b>Containers</b></p> <ul style="list-style-type: none"> <li>• Maximum aggregate capacity transported on the vehicle is 1,300 pounds water capacity.</li> <li>• Containers shall be securely mounted and restrained to prevent movement.</li> </ul> <p><b>Alarms.</b> A listed methane gas alarms shall be installed within the vehicle in accordance with the manufacturer's instructions.</p>

# CODE REQUIREMENTS FOR MOBILE FOOD PREPARATION VEHICLES

Subject	Code Requirements
Maintenance	<p><b>Exhaust systems.</b> Shall be inspected and cleaned in accordance with Chapter 6 of the Virginia Statewide Fire Prevention Code (SFPC).</p> <p><b>Fire protection systems and devices.</b> Fire protection systems and devices shall be maintained in accordance with Chapter 9 of the SFPC.</p> <p><b>Fuel-gas systems</b></p> <ul style="list-style-type: none"><li>• LP-gas containers and piping shall be inspected annually.</li><li>• CNG containers shall be inspected every three years and not used past their expiration dates.</li></ul>