



FOOD TRUCK INSPECTION LIST

Must be completed prior to public occupancy

Vendor Name: _____ Address: _____

Vendor Representative: _____ Phone: _____ E-mail: _____

This food truck inspection checklist follows the California Fire Code, Section 319, Mobile Food Preparation Vehicles and other standards set forth by UC San Diego. The red typeset corresponds to a food truck safety diagram on Appendix A.

GENERAL SAFETY CHECKLIST

- _____ Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- _____ Ensure there is no public seating within the mobile food truck. **G2**
- _____ Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2] **G3**
- _____ Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- _____ Ensure clearance is provided for the fire department to access fire hydrants and fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- _____ Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- _____ Verify 2A10BC fire extinguisher is carried on board and has a current "annual" service tag. If cooking with solid fuels or vegetable or animal oils and fats a 1.5 gallon Class K rated portable fire extinguisher is needed and must have an "annual" service tag. [96:10.9.3] **G7a**
- _____ Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood. [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 notifying the local fire department. [1:10.14.9] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections. [58:6.16; 58:6.17] **G8d**

FUEL AND POWER SOURCE CHECKLIST

- _____ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. Refueling is not allowed on-site at UC San Diego events. **F1a**
- _____ **Make sure that exhaust from engine-driven sources of power complies with the following:**
 - At least 10 ft in all directions from openings and air intakes. [96:B.13] **F4a**
 - At least 10 ft from every means of egress. [96:B.13] **F4b**
 - Directed away from all buildings. [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations. [1:11.7.2.2] **F4d**
- _____ Ensure that all electrical appliances, fixtures, equipment and wiring complies with the NFPA 70[®] [96:B.18] **F5**



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LPG & CNG SYSTEM INTEGRITY CHECKLIST

- _____ Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- _____ Perform leak testing on all gas system connections. [58:6.16; 58:6.17] **P4**
- _____ Ensure that on gas system piping, a flexible connector, is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- _____ A listed gas alarm shall be installed within the vehicle in the vicinity of the gas system components, in accordance with the manufacturer's instructions. Gas alarm shall be tested. [96:B.19.2.1] **P8** **For 20/21 school year gas detection systems will be required.**

OPERATIONAL SAFETY CHECKLIST

- _____ Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries. **OA**)
- _____ Operate cooking equipment only when all windows, service hatches and ventilation sources are full opened. [96:14.2.2; 96:14.2.3] **OB**
- _____ Close gas supply piping valves and gas container 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 CHECKLIST (where wood, charcoal or other 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 three (3) ft to any cooking appliance. [96:14.9.2.2] **SB**
- _____ Fuel is not stored near any combustible flammable liquids, ignition sources, 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**
- _____ Ashes, cinder and other removed fire debris should be placed in a closed metal container located at least three (3) ft from any cooking appliance. [96:14.9.3.8] **SF**
- _____ 2.5 gallon pressurized water extinguisher or class K fire extinguisher is on site for extinguishing solid fuel or vent fires. [96:14.7.8] **G8**
- _____ Spark arresters are provided to prevent the passage of airborne sparks and embers. [96:14.1.6] **SA**

OPERATIONS MUST BE SELF CONTAINED WITHIN VEHICLE

No furniture, umbrellas, generators, objects or structures may be placed outside the mobile food truck.

PERMIT NOT VALID UNTIL SIGNED BY DESIGNATED CAMPUS FIRE MARSHAL

Application: Approved Denied ----- Permit #: _____ License Plate #: _____

DCFM NAME: _____ DCFM SIGNATURE: _____ DATE: _____

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APPENDIX A

