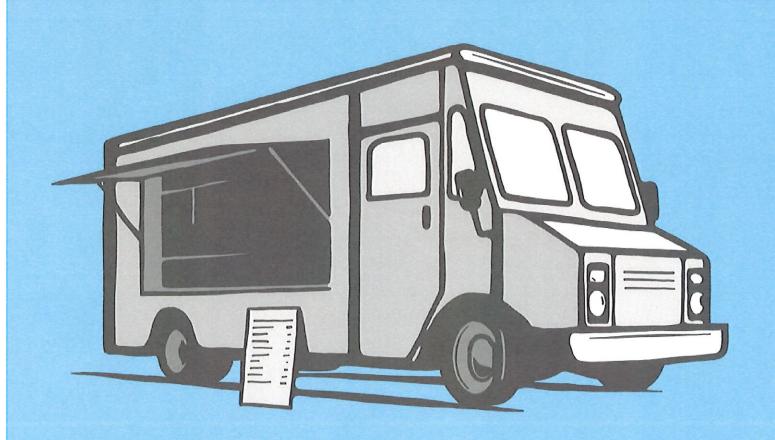


BUILDING & SAFETY SERVICES

# MOBILE FOOD TRUCK ANNUAL INSPECTION CHECKLIST



# CANTON

### MOBILE FOOD TRUCK ANNUAL INSPECTION CHECKLIST

Food T	ood Truck Name: Mobile #:	
License		
Owner	/ Operator: Email:	
	GENERAL SAFETY	✓
1.	Obtain "Temporary Use" Permit at: https://canton.onlama.com/ (Canton Unified Development Code).	
2.	Ensure there is no public seating within the mobile food truck (NFPA 1, 50.8.3.2).	
3.	Ensure that there is clearance of at least 10ft away from buildings, structures, vehicles, and any combustible materials (NFPA 96, 17.2).	
4.	Verify fire department vehicular access is provided for fire lane and access roads (NFPA 1, 18.2.4).	
5.	Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections (NFPA 1, 13.1.4: NFPA 1, 13.1.5).	
6.	Check that appliances using combustible media are protected by an approved wet chemical suppression system (NFPA 96, 10.1.2).	
7.	Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10 (NFPA 96, 10.9).	
8.	Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, ensure the appliances are protected by listed fire-extinguishing equipment (NFPA 96, 15.7.1).	
9.	Ensure that workers are trained in the following (NFPA 96, 17.10):  * Proper use of portable fire extinguishers and extinguishing systems (NFPA 96, 17.10.1(1)).  * Proper method of shutting off fuel sources (NFPA 96, 17.10.1(2)).  * Proper procedure for notifying the local fire department (NFPA 96, 17.10.1(1)).  * Proper procedure to perform a simple leak test on gas connections (NFPA 96, 17.10.1(5).	
	FUEL & POWER SOURCES	
10.	Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours (NFPA 1, 10.14.11.1 for carnivals only).	
11.	Ensure that refueling is conducted only during non-operating hours (NFPA 96, 17.8.3).	
12.	Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures (NFPA 96, 17.5.2.2).	
13.	Ensure that any engine-driven source of power is shut down prior to refueling from a portable container (NFPA 1, 10.15.4).	
14.	Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container.	

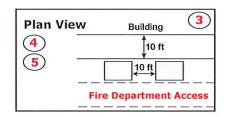
4=	Make sure that exhaust from engine-driven source of power complies with the following:  * At least 12 ft in all directions from openings and air intakes (NFPA 96, 17.5.2.3(1)).	
15.	* At least 12 ft from every means of egress (NFPA 96, B.13).  * Directed away from all buildings (NFPA 96, 17.5.2.3(2)).  * Directed away from all other cooking vehicles and operations (NFPA 96, 17.5.2.3(3)).	
16.	Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® (NFPA 96, 17.8.1).	
	PROPANE SYSTEM INTEGRITY	
17.	Check that the main shutoff valve on all gas containers is readily accessible. (NFPA 58, 6.26.4.1(3)). Check tank re-qualification date; 5-12 years	
18.	Ensure that portable gas containers are in the upright position and secured to prevent tipping over (NFPA 58, 6.26.3.4).	
19.	Inspect gas systems prior to each use (NFPA 96, 17.7.2.3).	
20.	Perform leak testing on all new gas connections of the gas system (NFPA 58, 6.16; NFPA 58, 6.17).	
21.	Perform leak testing on all gas connections affected by replacement of an exchangeable container (NFPA 58, 6.16; NFPA 58, 6.17).	
22.	Document leak testing and make documentation available for review by the authorized code official (58, 6.26.5.1(M)).	
23.	Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system (NFPA 58, 6.26.5.1(B)).	
24.	Where a gas detection system is installed, ensure that it is tested monthly (NFPA 96, 17.7.2.2).	
	OPERATIONAL SAFETY	
25.	Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.)	
26.	Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened (NFPA 96, 12.1.1).	
27.	Close gas supply piping valves and gas container valves when equipment is not in use. (NFPA 58, 6.26.8.3).	
28.	Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease (NFPA 96, 12.4).	
	SOLID FUEL (WHERE WOOD, CHARCOAL OR OTHER SOLID FUEL IS USED)	
29.	Fuel is not stored above any heat-producing appliance or vent (NFPA 96, 15.9.2.2).	
30.	Fuel is not stored closer than 3 ft to any cooking appliance (NFPA 96, 15.9.2.2).	
	Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food	

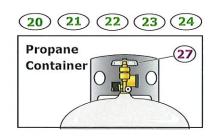
## SOLID FUEL (WHERE WOOD, CHARCOAL OR OTHER SOLID FUEL IS USED) CON'T

32.	Fuel is not stored in the path of the ash removal or near removed ashes (NFPA 96, 15.9.2.4).
33.	Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day (NFPA 96, 15.9.3.6.1).
34.	Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container (NFPA 96, 15.9.3.8.1).

### GAS CYLINDER REQUALIFICATION







# Food Truck Interior Food Truck Exterior Solid Fuel Use CANTON Canton Taco's 19 NOTE: Inspect all gas systems prior to each use. 13/14 16